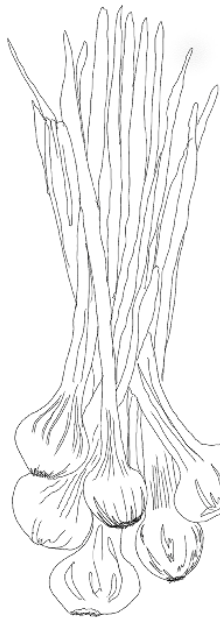


# Lunch

nomo kitchen

## appetizers

- Local Burrata** roasted tomatoes , balsamic, black pepper, on toasted bread 15
- Tuna Carpaccio** arugula, frisee, caper berries, lemon-caper aioli, olive tapenade 19
- Beef Tartare** pickled mushrooms, fresh herbs, shallot, crostini 18
- Grilled Squid Salpicon** cucumber, fennel, olives, fresnos chilis, lemon 16
- Fish Tacos** mango salsa, purple cabbage, radishes, sriracha aioli, lime 16  
(add 1 extra taco or shrimp +5)



## salads

- Chopped Chicken** radicchio, endive, frisee, avocado, carrots, fennel, red onion, blue cheese dressing 18
- Escarole** Parmigiano-Reggiano, garlic, anchovy, lemon, breadcrumbs 15
- Grilled Little Gem** radishes, citrus, pine nuts, shallot vinaigrette 15  
(add chicken 5, fish or shrimp 8 to any salad)

## sandwiches

- Cubano Sandwich** roasted pork, house-made ham, fontina cheese, pickles 17
- Double Cheese Burger** avocado, lettuce, tomato 19 (add egg +3)
- Salmon Burger** pickled jalapenos, sumac yogurt, alfalfa sprouts 19  
choice of fries or mixed greens with any sandwich

## pasta

made in house daily

- Spaghetti** “cacio e pepe”, pecorino-romano, black pepper 19 (add egg +3)
- Rigatoni** spicy tomato, pecorino romano, oregano 18
- Linguini** “vongole” Manila clams, roasted garlic, anchovies, chili, white wine 21

## specials

- Soup of the Day** seasonal 11
- Fish of the Day** seasonal 29
- Pizza of the Day** seasonal 17

Thank you for coming to NoMo Kitchen | Executive Chef Carlos Betancourth  
Please Inform Us of Any Dietary Restrictions or Allergies. \*Consuming Raw or Undercooked Meats,  
Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.