

Dinner

NoMo Kitchen

Appetizers

- House-Made Focaccia** whipped ricotta, fennel salt 8
- Marinated Olives** herbs, citrus, chili, pearl onions, garlic 8
- Burrata** marinated tomatoes, balsamic, tomato jelly, toasted bread 15
- Octopus** saffron lentils, sherry, chorizo, celery heart 19
- Crudo** day-boat scallops, cod, pickled beets, celery, passion fruit 19



Market

- Romanesco** pinenut, golden raisin, agrodolce 14
- Escarole “Caesar”** parmigiano-reggiano, garlic, anchovy, lemon, bread crumb 15
- Fingerling Potatoes** herb aioli, pickled garlic, pimenton 13
- Shishito Peppers** lemon juice, bottarga, sea salt 12
- Fungi** forest floor mushrooms, aged balsamic, herbs 14

Entrees

- Moroccan Half-Chicken** fregula, dried apricots, dried cranberries, pickled eggplants, chermoula 29
- Halibut** manila clams, mushroom jus, velouté, snap peas, morels 32
- Spiced Lamb Chops** spring farrotto, peas, edamame, pecorino, mint 38
- Coriander Honey-Aged Duck Breast** spiced labne, blackberry-port reduction, trumpet royale 37
- NY Strip** pecorino polenta, spiced roasted carrots 42
- Porchetta** ramp purée, pickled shiitakes, drunken cherries, mustard-pork jus 31

Pasta

made fresh daily

- Spaghetti “cacio e pepe”** pecorino romano, black pepper 19 (add egg +3)
- Linguini** squid ink ragu, bread crumbs, chili 22
- Rigatoni** spicy tomato, pecorino romano, oregano 18
- Pappardelle** sundried tomatoes, peas, edamame, asparagus, pea purée, pistachio gremolata 21
- Ravioli** duck ragu filling, cloumage, morel mushroom, smoked parmigiano-reggiano 22

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.