

# Dinner

nomo kitchen



## Appetizers

- House-Made Focaccia** whipped ricotta, fennel salt 8  
**Marinated Olives** herbs, citrus, chili 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** fregola, 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  
**Artisanal Pork Roast** ramp purée, pickled shitakes, 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 22

Thank you for coming to NoMo Kitchen | Executive Chef Carlos Betancourth

18% gratuity is added for parties of 6 guests and above

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.