

Lunch

Nomo Kitchen



25% of the proceeds from our housemade pasta will be donated to Save the Children

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 23

appetizers

Local Burrata roasted tomatoes, balsamic, black pepper, on toasted bread 16

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 19

Escarole "Caesar" parmigiano-reggiano, garlic, anchovy, lemon, bread crumb 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 19

8oz Butcher Burger "short rib blend" 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

specials

Soup of the Day seasonal 11

Fish of the Day seasonal 29

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.

