

# Dinner

nomo kitchen



## Appetizers

- House-Made Focaccia** whipped ricotta, fennel salt 8  
**Marinated Olives** herbs, citrus, chili 8  
**Octopus** saffron lentils, sherry, chorizo, celery heart 19  
**Urfa Spiced Tuna** avocado, romesco, cherry chimichurri, vine in tomato 19  
**Verdure Crudo** peas, favas, radish, red onion, coconut leche de tigre 13  
**Burrata** heirloom tomato gazpacho, concord grapes, marinated tomato, currants 17  
(+ caviar 9)

## Market

- Cauliflower** pinenut, golden raisin, agrodolce 14  
**Escarole "Caesar"** Parmigiano-Reggiano, garlic, anchovy, lemon, bread crumb 15  
**Fingerling Potatoes** herb aioli, pickled garlic, pimenton 13  
**Fungi** forest floor mushrooms, aged balsamic, herbs 14

## Entrees

- Moroccan Half-Chicken** fregola, dried apricots, dried cranberries, pickled eggplants, chermoula 29  
**Roasted Branzino** coco beans, confite lemon artichokes, anchovy vinaigrette 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)  
**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  
**Lasagna Bastarde** Beef ragu, parsley, smoked parmigiano 22  
**Risotto** Corn puree, peekytoe crab, red onion, charred corn, parmigiano, chives 23  
**Linguini "carbonara"** spring onion pasta, pancetta, dried tomatoes, stracciatella cheese, smoked lardo 23

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

20% 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.