

Lunch

Nomo Kitchen

Appetizers

Local Burrata roasted lancaster farm heirloom tomatoes , balsamic, on toasted bread 16

Grilled Squid Salpicon cucumber, fennel, olives, fresnos chilis, lemon 16

Urfa Spiced Tuna olive tapenade, romesco, grilled broccolini, caper berries 18

Fish Tacos mango salsa, purple cabbage, radishes, sriracha aioli 17
(add extra taco or shrimp +5)

Salads

Chopped Chicken radicchio, 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

Greek Grain Salad couscous, farro, quinoa, olives, red onion, cucumber, fennel, feta cheese, oregano-lime vinaigrette 15

Main

Cubano Sandwich roasted pork, house-made ham, fontina cheese, pickles 19

Scottish Salmon Burger pickled jalapenos, sumac yogurt, alfalfa sprouts 19

Pork Milanese frisee, kale, apples, mustard vinaigrette, heirloom cherry tomato 21

Honey Harrissa Lamb Lollipops grilled Kingsburg orchids apricots, smoked yogurt 20

Hepworth Farms Summer Squash roasted pattypan squash, pickled eggplants, pumpkin seed gremolata, roasted pumpkin seeds, radish, grilled eggplant baba ganoush 18

8oz Butcher Burger "short rib blend" american cheese, avocado, lettuce, tomato 19 (add egg +3)

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

Sides

Grilled Asparagus chimichurri, grilled lemon 12

Fried Cauliflower peanut, golden raisin-agrodolce 13

Honey Roasted Squash goat cheese, pistachio 12

Grilled Elote new jersey corn, avocado, feta cheese, cilantro, chili flakes 12

Fried Baby Artichokes with Truffle truffle vinaigrette, fresnos 13 (add fresh truffle +5)

Specials

Soup of the Day seasonal 11

Fish of the Day seasonal 29

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.

