

# 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 20 (add egg +3)

**Rigatoni** spicy tomato, pecorino romano, oregano 18

**Linguini** "vongole" Manila clams, roasted garlic, anchovies, chile, white wine 23

## Appetizers

**Local Burrata** roasted "Lancaster Farm" heirloom tomatoes, balsamic, on toasted artisanal bread 16

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

**Honey Harissa Lamb Lollipops** grilled "Kingsburg Orchards" apricots, tzatziki sauce 20

**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

## Entree

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

**Cubano Sandwich** roasted pork, ham, fontina cheese, whole grain mustard, pickles 19

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

**Triple-Spice Chicken Sandwich** housemade ranch, honey-sriracha bacon, sweet, sour and spicy pickles, purple slaw 19

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

## Sides

**Crispy Brussels Sprouts** apple butter, honey sriracha bacon, "Hudson River Fruit" Honeycrisp apples 14

**Fried Cauliflower** pine nuts, golden raisin-agrodolce 13

**Fried Baby Artichokes** truffle vinaigrette, chile 13 (add fresh truffle +5)

**Blistered Shishitos** Korean marmalade, soy sauce, sake, ponzu, sesame oil, garlic chips 12

**Honey-Roasted Squash** goat cheese, pistachio 12

## Seasonal Specials

**Soup of the Day** market price

**Fish of the Day** market price

Thank you for coming to NoMo Kitchen | Executive Chef Omar Lorenzana

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.