

## ANTIPASTI

- MOZZARELLA CAPRESE  
HOMEMADE MOZZARELLA - TOMATOES - ROASTED PEPPERS - EXTRA VIRGIN OLIVE OIL - 10
- CRISPY CALAMARI  
LIGHTLY FRIED SERVED WITH HOT PEPPERS - SPICY MARINARA GARLIC AIOLI DIPPING SAUCE - 12
- MARYLAND LUMP CRABCAKES  
JUMBO LUMP CRABCAKES WITH BABY ARUGULA - ROASTED PEPPER REMOULADE - 15
- ZUPPA DI CLAMS  
LITTLE NECK CLAMS - WHITE WINE - GARLIC - BASIL BROTH - 13
- ROMAN ARTICHOKE  
CRISPY BABY ARTICHOKE - GARLIC AIOLI DIPPING SAUCE - 12
- BEGGARS PURSES  
CRISP PASTA PURSES WITH SWEET ITALIAN SAUSAGE, RICOTTA ROASTED PEPPERS - GARLIC AIOLI - BALSAMIC REDUCTION - 12
- ZUPPA DI MUSSELS  
MUSSELS - WHITE WINE GARLIC BASIL BROTH - 13
- MOZZARELLA POPCORN  
FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO BREAD CRUMBS SPICY MARINARA - 10
- ZUCCHINI FRITTE  
FRESH SLICED PANKO CRUSTED ZUCCHINI - GARLIC AIOLI DIPPING SAUCE - 9
- CLAMS OREGANATA  
CLASSIC BAKED CLAMS WITH SEASONED BREAD CRUMBS - 12
- STUFFED MUSHROOMS  
SAUSAGE, FONTINA & SPINACH STUFFING - LEMON BUTTER SAUCE - 11
- SPIEDINI ALLA ROMANO  
BREADED MOZZARELLA & BASIL - TOMATO ANCHOVY LEMON SAUCE - 10

## INSALATE

- CAESAR  
CLASSIC CAESAR - PARMESAN CRISP - FOCACCIA CROUTONS - 7 / 12
- HOUSE  
BABY MIXED LETTUCE, TOMATO BRUSCHETTA, CUCUMBER OLIVES - FOCACCIA CROUTONS - 7 / 12
- GRIGLIATO CHICKEN  
FREE RANGE GRILLED CHICKEN OVER ARUGULA - WALNUTS & CRAISINS WHITE BALSAMIC VINAIGRETTE - ROASTED PEPPER AIOLI - 13
- NONNA'S ANTIPASTI  
ITALIAN MEATS & CHEESES - OLIVES, PEPPERONCINI, ONIONS TOMATO CHOPPED MIXED LETTUCE - WHITE BALSAMIC VINAIGRETTE - 9 / 14
- CHOPPED ROASTED VEGETABLE  
MIXED LETTUCE - ROASTED VEGETABLES WITH OLIVES, ONION ARTICHOKE & FETA - CREAMY OREGANO DRESSING - 8 / 13
- HANGER STEAK  
SLICED STEAK - MIXED GREENS - CRUMBLER BLUE CHEESE FUJI APPLES, CANDIED WALNUTS - BALSAMIC VINAIGRETTE - 15
- GRIGLIATO TUNA  
SUSHI GRADE TUNA - GRILLED - MIXED GREENS- GRILLED VEGETABLES CITRUS DIJON EMULSION - 15

## PESCE

- FARCITI DI GAMERETTI  
OVEN ROASTED U15 SHRIMP STUFFED WITH CRABMEAT - ROASTED VEGETABLE HASH - GRILLED LEMON 27
- TUNA AGRA DOLCE  
GRILLED TUNA FINISHED WITH A SAUTEE OF OLIVES, GRAPES AND ONIONS - SWEET BALSAMIC - 25
- GAMBERI SCAMPI  
BAKED WITH GARLIC BUTTER, EXTRA VIRGIN - LINGUINE - 24
- SALMON EN CARTOCCIO  
ARTICHOKE, BABY SHRIMP - LEMON AND HERBS - 24
- SNAPPER MARECHIARO  
PAN SEARED RED SNAPPER WITH CLAMS, MUSSELS - LIGHT RED BASIL SEAFOOD BROTH - 23
- FRUTTI DI MARE  
SHRIMP, CLAMS, MUSSELS AND CALAMARI - TOMATO, WHITE WINE, GARLIC, BASIL SAUCE - LINGUINE - 25
- MEDITERRANEAN CORVINA  
PAN SEARED SEA BASS TOPPED WITH AN OLIVE, ONION AND CHERRY TOMATO TAPENADE - TOASTED FETA CHEESE 24
- BRONZINI ARROSTO  
WHOLE MEDITERRANEAN SEA BASS ROASTED - LEMON, PARSLEY AND OLIVE OIL - 29

## PASTAS

- FETTUCCINE FILLETTO DI POMODORO  
PROSCIUTTO - ONION - BASIL - PLUM TOMATO SAUCE - 15
- RIGATONI VODKA  
PANCETTA - LIGHTLY SPICED TOMATO CREAM SAUCE - 15
- CAPPELLINI PRIMAVERA  
MEDLEY OF GARDEN VEGETABLES - LIGHT CREAM SAUCE - 15
- ORECCHIETTE ALLA PUGLIESE  
BROCCOLI RABE - SAUSAGE - GARLIC & OIL - 16
- RIGATONI POLPETTE  
MARINARA & "OLD SCHOOL" MEATBALLS - PECORINO - 16
- FETTUCCINE MOSCA  
CHOPPED SHRIMP, PEAS, MUSHROOMS & PROSCIUTTO - TOMATO CREAM SAUCE - 18
- RIGATONI ALLA PASTORA  
SAUSAGE, PEAS, CHERRY TOMATOES & CREAM - 16
- LINGUINE AL VONGOLE  
BABY CLAMS - WHITE WINE, GARLIC, PARSLEY & OLIVE OIL - 18
- MAC & CHEESE ITALIA  
FONTINA, MOZZARELLA, PECORINO & PARMESAN - TOASTED BREAD CRUMBS - 15
- PENNE GIUSEPPE  
SAUSAGE, ROASTED PEPPERS, MUSHROOMS, PARMESAN & HERBS - 18
- CAPPELLINI NONNA  
PLUM TOMATO, ARUGULA & FRESH MOZZARELLA - 15
- PENNE MARE MONTE  
CLAMS, BABY SHRIMP, WILD MUSHROOMS & TOMATO CREAM - 18
- SPAGHETTI WITH CRAB SAUCE  
FRESH CRABMEAT, TOMATO & GARLIC - 19
- GNOCCHI DELLA CASA  
HOMEMADE DUMPLINGS, TOMATO RAGU, BASIL & MOZZARELLA - 15
- SPAGHETTI EN CARTOCCIO  
SHRIMP, PROSCIUTTO & CREAM BAKED IN FOIL - 19

HALF PORTION PASTA AVAILABLE UPON REQUEST/ GLUTEN FREE & WHOLE WHEAT PASTA AVAILABLE

## CARNE

- CHICKEN VENEZIANA  
GRILLED CHICKEN BREAST WITH A SAUTEE OF OLIVE OIL, GARLIC, CHERRY TOMATOES & ARTICHOKE - 18
- CHICKEN PRINCIPESSA  
BREAST OF CHICKEN LAYERED WITH EGGPLANT, TOMATO & MOZZARELLA BASIL DEMI GLAZE - 18
- CHICKEN PARMIGIANA  
PAN FRIED CUTLETS FINISHED WITH FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE - 17
- CHICKEN FRANCAISE  
CHICKEN FRANCAISE STYLE WITH ARTICHOKE AND ASPARAGUS TIPS WHITE WINE LEMON SAUCE - 17
- VEAL MARSALA  
VEAL SCALOPPINI - MARSALA MUSHROOM DEMI - 24
- VEAL SALTIMBOCCA  
PAN SEARED VEAL SCALOPPINI WITH PROSCIUTTO, SAGE & SPINACH CHOPPED EGG - WHITE WINE DEMI - 25
- VEAL CHOP MILANESE  
DOUBLE CUT MID WEST VEAL CHOP POUNDED THIN, LIGHTLY BREADED ARUGULA & TOMATO SALAD - 32
- VEAL CHOP PARMIGIANA  
DOUBLE CUT VEAL CHOP POUNDED THIN, LIGHTLY BREADED SAVORY MARINARA SAUCE - HOMEMADE MOZZARELLA - 33
- PORK CHOP NONNA  
14 OZ BERKSHIRE PORK CHOP - HOT & SWEET CHERRY PEPPERS, ONIONS - CRISPY POTATOES - 23
- FILET MIGNON  
PRIME FILET - TUSCAN POTATOES - PORTOBELLO MUSHROOM PORT WINE PAN SAUCE - 29
- HANGER STEAK  
GRILLED HANGER STEAK - MASHED POTATOES - FRESH VEGETABLES - 27

## SPECIALITÀ

- CHICKEN SAVOY  
FREE RANGE CHICKEN ON THE BONE IN A BALSAMIC REDUCTION - PARMESAN GARLIC OREGANO GLAZE - 18
- VEAL AND SHRIMP CAPONE  
VEAL SCALOPPINI & SHRIMP - LIGHT BRANDY MASCARPONE CREAM SAUCE - 27
- GIAMBOTTA  
COMBINATION OF FILET MIGNON, CHICKEN & SAUSAGE- HOT & SWEET PEPPERS, ONIONS, MUSHROOMS, ZUCCHINI & POTATOES - 29
- EGGPLANT ROLLATINI  
PAN FRIED EGGPLANT CENTERED WITH RICOTTA, PARMESAN & MOZZARELLA CHEESE - MARINARA - 16

# FAMILY STYLE

FOR FOUR OR MORE PEOPLE

“GENEROUS FAMILY STYLE PLATTERS DESIGNED FOR SHARING”

## PASTA FRESCO

OUR OPTION FOR A LIGHTER FAMILY STYLE MENU

CHOOSE TWO OF EACH:

APPETIZERS, SALADS, PASTAS AND DESSERTS

PRICED PER PERSON \$23 PLUS TAX & GRATUITY (CHILDREN UNDER TWELVE - HALF PRICE)

## NONNA'S CLASSICO

OUR ORIGINAL SIGNATURE FAMILY STYLE PACKAGE

CHOOSE TWO OF EACH:

APPETIZERS, SALADS, PASTAS, ENTREES AND DESSERTS

PRICED PER PERSON \$32 PLUS TAX & GRATUITY (CHILDREN UNDER TWELVE - HALF PRICE)

### — FIRST COURSE —

#### APPETIZERS

— CHOOSE TWO —

MOZZARELLA CAPRESE  
FRIED CALAMARI  
ZUPPA DI CLAMS  
STUFFED MUSHROOMS

ZUCCHINI FRITTE  
CLAMS OREGANATA  
ZUPPA DI MUSSELS  
SPIEDINI ALLA ROMANO

#### SALADS

— CHOOSE TWO —

NONNA'S ANTIPASTI SALAD  
CAESAR SALAD  
MIXED HOUSE SALAD

### — SECOND COURSE —

#### PASTA

— CHOOSE TWO —

FETTUCCINE FILLETTO DI POMODORO  
RIGATONI VODKA  
FETTUCCINI ALFREDO  
LINGUINE WITH GARLIC AND OIL

ORECCHIETTE ALLA PUGLIESE  
LINGUINE AL VONGOLE  
CAPPELLINI NONNA  
CAPPELLINI PRIMAVERA

#### ENTREE

— CHOOSE TWO —

CHICKEN VENEZIANA  
CHICKEN FRANCAISE  
CHICKEN PRINCIPESSA  
CHICKEN PARMIGIANA

VEAL MARSALA  
VEAL SALTIMBOCCA  
EGGPLANT ROLLATINI  
CHEF'S FISH SELECTION

### — THIRD COURSE —

#### DESSERT SAMPLER

SAMPLING OF NONNA'S HOMEMADE DESSERTS

COFFEE AND TEA

## PIZZA & PANINI

### PIZZETTA

MARGHERITA  
FRESH MOZZARELLA, RICOTTA, ROASTED GARLIC & TOMATOES - 10

PEPPERONI PIE  
TRADITIONAL PIZZA - PEPPERONI - 11

BROCCOLI RABE & SAUSAGE PIE  
WHITE PIE, GARLIC, OLIVE OIL & PLUM TOMATO - 12

### PANE RUSTICA

VEGETABLE STACKING  
MEDLY OF GRILLED & CHILLED VEGETABLES - FRESH MOZZARELLA - ARUGULA & ROASTED PEPPERS - PESTO MAYO - BRIOCHE ROLL - 12

GRIGLIATO CHICKEN  
CARAMELIZED ONION, SPINACH & TOMATO - FRESH MOZZARELLA - BASIL PESTO & ROASTED PEPPER AIOLI - PANINI BREAD - 11

BURGER ALA FOMAGGIO  
10 OZ OF BLACK ANGUS BEEF - FONTINA CHEESE - TOMATO, ONION, ARUGULA - ROASTED PEPPER AIOLI - BRIOCHE ROLL - 11

GRIGLIATO HANGER STEAK  
HANGER STEAK WITH CARAMELIZED ONIONS - FONTINA CHEESE - ARUGULA GARLIC ROASTED PEPPER AIOLI - BAGUETTE BREAD - 14

TUNA B L T  
SUSHI GRADE TUNA GRILLED RARE - CRISPY PANCETTA - ARUGULA & SLICED TOMATO - PESTO MAYO - BRIOCHE ROLL - 14

OUR CHEF WILL GLADLY ACCOMMODATE ANY DIETARY NEEDS OR SPECIAL REQUESTS  
NOT ALL OF OUR INGREDIENTS ARE LISTED PLEASE ADVISE OF ANY FOOD ALLERGIES

# CITI SUSHI

MEDITERRANEAN ITALIAN FUSION

## CITI SUSHI

A FUSION INSPIRED BY JAPANESE CRAFT COMBINED WITH THE FRESH INGREDIENTS & FLAVORS OF ITALY & THE MEDITERRANEAN

TONNO ROLL - PEPPER TUNA, ROASTED PEPPER, MARINATED ANCHOVY, FRESH HERBS AND CAPER AIOLI - TOMATO BASIL PAPER 13

AMARONE ROLL - SEARED FILET MIGNON OF BEEF, FIG, ASPARAGUS, SCALLION WITH BALSAMIC GLAZE - SOY PAPER 14

SALMONE AFFUMICATO ROLL - SMOKED SALMON, CREAM CHEESE, SCALLION, MANGO, BASIL, SPICY SAUCE - CHIPOTLE PAPER 13

POLLO CESARE ROLL - CRISPY CHICKEN, ROMAINE LETTUCE, SUNDRIED TOMATO & MARINATED ANCHOVY WITH A GARLIC AIOLI - TRADITIONAL NORI PAPER 11

TRE COLORE ROLL - EEL, AVOCADO AND ROASTED PEPPER TOPPED WITH SPICY TUNA WITH SWEET BALSAMIC GLAZE - ROASTED PEPPER PAPER 13

PRIMAVERA ROLL - GRILLED PORTOBELLO, ROASTED PEPPERS, ASPARAGUS, ROASTED TOMATO, ARUGULA, FRESH MOZZARELLA, PESTO AND BALSAMIC GLAZE - TOMATO BASIL PAPER 10

ANTIPASTO ROLL - FRESH MOZZARELLA, GENOA, SOPRESSATA AND PROSCIUTTO WITH BASIL AND VINEGAR PEPPER, BALSAMIC GLAZE - TOMATO BASIL PAPER 11

BOSCO DI MARE ROLL - CRISPY SHRIMP, PEPPER SEARED FILET MIGNON, PORTOBELLO, CREAM CHEESE, CUCUMBER AND SOY SAUCE - TRADITIONAL NORI WRAP 14

CALAMARI ROLL - FRIED CALAMARI, AVOCADO AND SCALLION WITH SPICY MAYO - MANGO CHIPOTLE PAPER 11

SCAMPI ROLL - SHRIMP, ROASTED GARLIC, SCALLION, BASIL AND ROASTED TOMATO - SOY PAPER 11

FRUTTI DI MARE ROLL - CRISP SHRIMP TEMPURA, LOBSTER SALAD, SCALLION, MANGO AND AVOCADO WITH BLOOD ORANGE BALSAMIC GLAZE - SOY PAPER 14

TRE TARTARE - A TRIO OF SALMON-CUCUMBER-CAVIAR, TUNA - SCALLION AND SPICY LOBSTER SERVED WITH GRILLED CROSTINI, SMOKED SEA SALT AND CAPER AIOLI 14

## POPULAR SUSHI

HAWAIIAN ROLL - TUNA, AVOCADO, TEMPURA FLAKE AND CUCUMBER - SOY PAPER 14

SPICY LOBSTER ROLL - LOBSTER SALAD, SCALLION TEMPURA FLAKE WITH CAVIAR OUTSIDE - NORI WRAP 12

SPIDER ROLL - DEEP FRIED SOFTSHELL CRAB, AVOCADO, CUCUMBER, ROMAINE LETTUCE AND FLYING FISH ROE, BBQ EEL SAUCE - NORI WRAP 12

TEMPURA SHRIMP - WITH AVOCADO, CUCUMBER, SCALLION AND ROE 9

RAINBOW ROLL - CRAB AND CUCUMBER TOPPED WITH TUNA, SALMON AND YELLOWTAIL - NORI WRAP 12

DRAGON ROLL - EEL AND CUCUMBER TOPPED WITH AVOCADO, SWEET SAUCE AND SESAME - NORI WRAP 12

## TRADITIONAL MAKI ROLL OR TEMAKI CONE

TUNA, SPICY TUNA OR TUNA & AVOCADO 6

SALMON OR SALMON & CUCUMBER 6

EEL & CUCUMBER OR EEL & AVOCADO 7

YELLOWTAIL & SCALLION 7

CALIFORNIA ROLL 8

PHILLY ROLL 8

ALASKA ROLL 8

BOSTON ROLL 8

MIXED VEGETABLE ROLL 6

## NIGIRI SUSHI 2 PC PER ORDER 5.75 SASHIMI 3 PC PER ORDER 6.25

TUNA SHRIMP CRAB STICKS

SALMON RED SNAPPER EEL

YELLOW TAIL FLYING FISH ROE SALMON ROE (IKURA)(1PC 3.00)

## APPETIZERS

MISO SOUP 4

EDAMAME (SOY BEANS) 6

WAKAME SALAD 6

CRAB SALAD 6

AVOCADO SALAD 6

PEPPER TUNA 10

## TOMATO BASIL

OUR MENU OFFERS A NONTRADITIONAL SEAWEED WRAP ALTERNATIVE BY OFFERING FRESH FRUIT AND VEGETABLE WRAPS

## MANGO CHIPOTLE