

# DINNER MENU

# RESTAURANT *Navona*

## SALADS & SNACKS

- Kale Caesar Salad** **GFM** \$11  
Chopped Kale & Spinach, Shaved Focaccia Croutons, Pecorino Romano, Creamy House Dressing.  
Add White Anchovies \$1.50
- Baby Green Salad** **V GFM** \$9  
White Balsamic Vinaigrette, Red Onion, Shaved Pecorino
- Seasonal Soup** \$8  
Changes Weekly
- Olive Oil & Sea Salt Focaccia** **V** \$6  
Whipped Ricotta, Maldon's
- Warmed Olives** **V GFM** \$13  
Aged Provolone, Preserved Tomato, Lemon, Extra Virgin Olive Oil
- Wood-Fired Vegetables** **V GFM** \$13  
Charred Shallot & White Bean Hummus, Salsa Verde
- Bruschetta Board** **V** \$13  
Peperonata Rustico, Tomato & Basil, Ricotta Cheese

## SMALL PLATES

- Pork Belly** \$17  
Bibb Lettuce Wrap, Spicy Peanut & Chili Salsa, Mustard & Horseradish Aioli, Compressed Veggies, Herb Salad
- Mushroom Brioche** **V** \$14  
Ember-Roasted Mushrooms, Sweet Balsamic Onions, Capers Creme Fraiche, Porcini Salt, Herbs
- Burrata** **V GFM** \$17  
Honeynut Squash, Onion Relish  
Extra Virgin Olive Oil, Frisee
- Salumi Board** **GFM** \$15  
House Pickles, Whole Grain Mustard  
Bing Cherries Compote
- Fire Kissed Greens... & Beans** **GFM** \$14  
Kale, Smoked Sausage, Cannellini Beans, Chili Flake, Tomato & Pecorino Broth
- Littleneck Clams** **GFM** \$20  
Chardonnay Butter, Shallot, Bacon Lardon

## WOOD FIRED PIZZAS

- Pizza Navona** **V** \$12  
Tomato, Fresh Mozzarella, Basil, Flake Salt
- Mr. Bill** \$14  
Meatball, Fennel Salami, Tomato, Mozzarella Cheese
- Cheese Puddle** **V** \$13  
Roasted Garlic Ricotta, Caciocavallo, Mozzarella, Pecorino Romano

House-Made Gluten Free Crust Available \$3 Additional Charge

## BIGGER PLATES

- Fish of the Day** \$MRKT  
Your Server Will Inform You of Today's Selection
- Roasted Chicken Thigh** **GFM** \$27  
Bacon & Herb Crumb, Mascarpone Polenta, Caulilini, Sweet Onion Jus
- Navona Burger Press** **GFM** \$18  
Two Beef Patties, Cipollini & Bacon Agrodolce, Sharp Vermont Cheddar, Greens, Tomato, Brioche
- Tagliatelle al Ragu** \$24  
Braised Beef Ragu, Pecorino Romano
- Cnocchi** \$22  
Sweet Italian Sausage, Chili Flake  
Broccoli Rabe, Honey

Handmade Gluten Free Pasta Available \$6 Additional Charge

## DESSERTS

- Cookie & Biscotti & Chocolate** \$9  
Amaretto Cookie, Sugar Almond Chocolate  
Apricot & Cranberry Biscotti
- Apple Cake** \$9  
Candied Almond, Chantilly Cream
- Chocolate Mousse** **GFM** \$9  
Signature Recipe, Chantilly Cream
- Housemade Cheesecake** \$9  
Rotating Selection

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Our menu reflects cash prices. A 3% credit card usage fee will be added to all card payments.

Book our Mobile Kitchen or Bar Cart for your next event! Ask your server for details.

**V** - Vegetarian **GFM** - Gluten Free Available with Modifications