

# DINNER MENU

# RESTAURANT *Navona*

## SALADS & SNACKS

<b>Caesar Salad</b>	<b>\$11.50</b>
Shaved Focaccia Croutons, Pecorino Romano, Creamy House Dressing. Add White Anchovies \$1.50	
<b>Baby Green Salad <span>V</span></b>	<b>\$10.00</b>
White Balsamic Vinaigrette, Red Onion, Shaved Pecorino	
<b>Seasonal Soup</b>	<b>\$8.00</b>
Changes Weekly	
<b>Olive Oil &amp; Sea Salt Focaccia <span>V</span></b>	<b>\$6.25</b>
Whipped Ricotta, Maldon's	
<b>Warmed Olives <span>V</span></b>	<b>\$13.50</b>
Aged Provolone, Preserved Tomato, Lemon, Extra Virgin Olive Oil	
<b>Wood-Fired Vegetables <span>V</span></b>	<b>\$13.50</b>
Charred Shallot & White Bean Hummus, Salsa Verde	
<b>Bruschetta Board <span>V</span></b>	<b>\$13.50</b>
Peperonata Rustico, Tomato & Basil, Ricotta Cheese	
<b>Fire Roasted Brussels Sprouts</b>	<b>\$12.00</b>
Bacon Marmalade, Pecorino Cheese <span>V</span>	

## SMALL PLATES

<b>Pork Belly</b>	<b>\$17.25</b>
Bibb Lettuce Wrap, Spicy Peanut & Chili Salsa, Mustard & Horseradish Aioli, Compressed Veggies, Herb Salad	
<b>Mushroom Brioche <span>V</span></b>	<b>\$14.25</b>
Ember-Roasted Mushrooms, Sweet Balsamic Onions, Capers Creme Fraiche, Porcini Salt, Herbs	
<b>Fire Kissed Greens... &amp; Beans</b>	<b>\$15.00</b>
Kale, Smoked Sausage, Cannellini Beans, Chili Flake, Tomato & Pecorino Broth <b>GFM</b>	
<b>Littleneck Clams <span>GFM</span></b>	<b>\$21.00</b>
Chardonnay Butter, Shallot, Bacon Lardon	

## WOOD FIRED PIZZAS

<b>Pizza Navona <span>V</span></b>	<b>\$12.25</b>
Tomato, Fresh Mozzarella, Basil, Flake Salt	
<b>Mr. Bill</b>	<b>\$14.50</b>
Meatball, Fennel Salami, Tomato, Mozzarella Cheese	
<b>Cheese Puddle <span>V</span></b>	<b>\$13.50</b>
Roasted Garlic Ricotta, Caciocavallo, Mozzarella, Pecorino Romano	

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

## BIGGER PLATES

<b>Fish of the Day</b>	<b>\$MRKT</b>
Your Server Will Inform You of Today's Selection	
<b>Roasted Chicken Thigh</b>	<b>\$28.00</b>
Bacon & Herb Crumb, Mascarpone Polenta, Caulilini, Sweet Onion Jus	
<b>Navona Burger Press</b>	<b>\$18.00</b>
Two Beef Patties, Cipollini & Bacon Agrodolce, Sharp Vermont Cheddar, Greens, Tomato, Brioche	
<b>Tagliatelle al Ragu</b>	<b>\$24.50</b>
Braised Beef Ragu, Pecorino Romano	
<b>Cnocchi</b>	<b>\$22.50</b>
Sweet Italian Sausage, Chili Flake Broccoli Rabe, Honey	

Handmade Gluten Free Pasta Available \$6 Additional Charge

## DESSERTS

<b>Housemade Cheesecake</b>	<b>\$10.00</b>
Rotating Selection	
<b>Coconut Cream Tart</b>	<b>\$10.00</b>
Toasted Coconut, Caramel & Whipped Cream	
<b>Chocolate Mousse <span>GFM</span></b>	<b>\$10.00</b>
Signature Recipe, Chantilly Cream	
<b>Orange Olive Oil Cake</b>	<b>\$10.00</b>
Whipped Mascarpone & Honey, Candied Almond	
<b>Cookie &amp; Biscotti &amp; Chocolate</b>	<b>\$10.00</b>
Amaretto Cookie, Sugar Almond Chocolate Apricot & Cranberry Biscotti	

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

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