

DINNER MENU

RESTAURANT *Navona*

SALADS & SNACKS

Caesar Salad	\$11.50
Shaved Focaccia Croutons, Pecorino Romano, Creamy House Dressing. Add White Anchovies \$1.50	
Baby Green Salad V	\$10.00
White Balsamic Vinaigrette, Red Onion, Shaved Pecorino	
Seasonal Soup	\$8.00
Changes Weekly	
Olive Oil & Sea Salt Focaccia V	\$6.25
Whipped Ricotta, Maldon's	
Warmed Olives V	\$14.00
Aged Provolone, Preserved Tomato, Lemon, Extra Virgin Olive Oil	
Wood-Fired Vegetables V	\$14.00
Charred Shallot & White Bean Hummus, Salsa Verde	
Bruschetta Board V	\$14.00
Peperonata Rustico, Tomato & Basil, Ricotta Cheese	
Fire Roasted Peppers V	\$13.00
Smoked Crema, Provolone, Tomato Coulis	
Burrata V	\$16.00
Olive Coulis, Capers, EVOO, Flake Sea Salt Farmer Tomatoes, Artichoke Heart & Green Salad	

SMALL PLATES

Pork Belly	\$17.25
Bibb Lettuce Wrap, Spicy Peanut & Chili Salsa, Mustard & Horseradish Aioli, Compressed Veggies, Herb Salad	
Late Summer Brioche V	\$14.25
Creme Fraiche, Roasted Mushroom, Corn Peas, Cipollini, Tomato, Pecorino	
Fire Kissed Greens... & Beans	\$15.00
Kale, Smoked Sausage, Cannellini Beans, Chili Flake, Tomato & Pecorino Broth GFM	
Littleneck Clams GFM	\$21.00
Chardonnay Butter, Shallot, Bacon Lardon	

WOOD FIRED PIZZAS

Pizza Navona V	\$13.00
Tomato, Fresh Mozzarella, Basil, Flake Salt	
Mr. Bill	\$14.00
Meatball, Fennel Salami, Tomato, Mozzarella Cheese	
Cheese Puddle V	\$14.00
Roasted Garlic Ricotta, Caciocavallo, Mozzarella, Pecorino Romano	
Gluten Free Crust Available \$3 Additional Charge	

BIGGER PLATES

Fish of the Day	\$MRKT
Your Server Will Inform You of Today's Selection	
Prosciutto Chicken	\$29.00
Rolled Thigh, Sliced Fingerling Potato & Veggies, Broccolini, Jus, Pepper Coulis	
Navona Burger Press	\$18.00
Cipollini & Bacon Agrodolce, Sharp Cheddar, Greens, House Brioche	
Tagliatelle al Ragu	\$24.50
Braised Beef Ragu, Pecorino Romano	
Gnocchi	\$22.50
Cracked Black Pepper, Rapini, Late Summer Greens, Corn	

Gluten Free Pasta Available for Additional Charge

DESSERTS

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

If you have a food allergy, please notify your server. Our chefs prepare all food to order.

 restaurant_navona | www.restaurantnavona.com

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

V - Vegetarian GFM - Gluten Free Available with Modifications