

TAKE OUT MENU



CALL: 651-905-1081

Looking for an old favorite?
Just call and ask.

981 Sibley Memorial Hwy Lilydale, MN 55118, 651.905.1081

Chef: Gerson Gerold | General Manager: Joseph V. Pirri

***consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness***

ANTIPASTI

SALUMI e FORMAGGI – 25

artisanal cured meats, italian cheeses
with accompaniments

STINCO di MAIALE PICCOLINI – 17

grilled pork shanks, balsamic agrodolce,
whipped gorgonzola

ARANCINI – 17

house-made marinara, parmigiano-reggiano

BRUSCHETTE – 17

crostini, diced tomato, basil, parmigiano-reggiano

OLIVES – 8

warm marinated olives

INSALATA

ROMANESCA GF – 14

tuscan romaine, sliced tomato, cucumber,
shaved parmigiano, anchovy citronette

MISTICANZA – 9

mixed local greens, lemon agrumato, parmigiano-reggiano

INSALATA Di BARBABIETOLE – 16

roasted beets, spinach, olive oil toasted walnuts,
white peach truffle vinaigrette, truffle whipped robiola

INSALATA Di RUCOLA – 15

baby arugula, pickled red onion, orange segments, roasted garlic &
chive goat cheese, pink peppercorn vinaigrette

PRIMI / PASTA

CAMPANELLE alla SORRENTINA – 20

house-smoked San Marzano tomatoes,
burrata, fresh basil, parmigiano-reggiano

ORECHIETTE alla BARESE - 19

I Nonni fennel sausage, broccolini,
parmigiano-reggiano

GNOCCHI CLASSICO – 24

tomato, fresh mozzarella, basil, parmigiano-reggiano

PAPPARDELLE al RAGÙ di CINGHAILE – 24

wild boar ragù with apples & fennel

CAPPELLACCI Di ZUCCA – 22

pasta stuffed with kabocha squash,
brown butter sage pan sauce, pistachio, saba

BUCATINI all' AMATRICIANA – 18

gauniale, tomato, calabrian chili, pecorino

ENTREES / SECONDI

I NONNI STEAK SANDWICH - 15

Buongiorno Bake House focaccia, 6oz grilled steak, arugula, pickled onion, gorgonzola dolce, roasted garlic – charred scallion aioli, with side of misticanza

I NONNI BURGER – 15

two 4oz prime ground steak patties, Buongiorno Bake House bun, crucolo cheese, fried onion, roasted tomatoes, calabrian chili aioli, with rosemary fries & house ketchup

SALMONE GF – 38

pan roasted wild sockeye salmon, pistachio capers pasto, cannellini bean “ribollita”

PULCINO al MATTONE GF - 32

roasted game hen, fennel seed, paprika, peperonata, crispy baby red potatoes

FILETO GF - 42

toasted farro “risotto”, cavolo nero, demi-glace, salsa verde

SCOTTADITO – 42

gorgonzola dolce polenta, brussel sprout leaves, dark cherry-Barolo demi-glace

CONTORNI / SIDES

ASPARAGI – 8

grilled asparagus, lemon, olive oil, grated parmigiano-reggiano

CAVOLFIORRE ARROSTO – 8

Calabrian chile roasted cauliflower, roasted garlic aioli, pecorino

CARCIOFI GRIGLIATI – 8

grilled artichokes, grape tomatoes, aged balsamic

ZUCCA – 8

roasted kabocha squash pistachio pesto, burrata

PIZZA

MARGHERITA – 14

tomato, basil, shredded mozzarella

PROSCIUTTO e ARUGULA – 16

pizza bianco, mozzarella, prosciutto, arugula

SALSICCIA – 14

house-made sausage, onion, oregano

MORTADELLA – 16

olive oil, calabrian chile flake, mortadella, fontina, house made mozzarella, pistachio pesto, smoked flake salt

PEPPERONI – 14

charred pepperoni, mozzarella, oregano, parmigiano-reggiano

DESSERT / DOLCE

GIANDUJA TORTA – 8

flourless chocolate-hazelnut cake, olive oil,
lava salt, crushed hazelnut.

TIRAMISU CLASSICO - 8

kahlua dipped lady fingers, espresso, crema, cocoa

PUMPKIN CHEESECAKE – 8

pumpkin cheesecake, chocolate peanut butter ganache, whipped mascarpone.

WHITE WINE

KERNER, Weingut Niklas 2017 - \$23

LUGANA “Limne”, Tenuta di Roveglia 2018 - \$18

ROERO ARNEIS, “Serra Lupini”, Angelo Negro 2018 - \$25

GRECO Di TUFO, Terredora Di Paolo 2018 - \$26

CATARRATTO, Cottanera Barbazzale 2018 - \$22

SOAVE, PIEROPAN, La Rocca 2018 - \$25

RED WINE

MONTEPULCIANO d’ Abruzzo, Cirelli 2018 - \$22

PERRICONE, “Eughenès” Cantine Europa 2018 - \$26

BARBERA d’ALBA, Fratelli Revello 2016 - \$28

VALPOLICELLA RIPASSO; Nicolis 2018 - \$30

CABERNET SAUVIGNON; Cafaggio 2017 - \$32

BAROLO, Paolo Scavino 2015 - \$40

SPECIAL WINE FEATURE

AMARONE “Campo Masua” Venturini 2005 - \$60