

**5
tapas+
a pitcher of
sangria
for two
67.**

**our menu consists of
small plates that will
arrive as they are prepared**

if you have a food allergy please notify
the server, owner, manager or chef

tapas

pasta e fagioli	cannellini beans, parmigiano cheese, olive oil	9.
fried burrata cheese	marinara sauce, crostini, greens	14.
baby artichokes	crispy, basil mayo	12.
philly cheese steak egg rolls	nacho cheese, pico de gallo	14.
shrimp cocktail	crackers, cocktail sauce	15.
garlic butter bread	jalapeno sauce dip	5.
onion rings	smoked paprika aioli	11.
beef sliders	nacho cheese, pickles, chipotle ketchup	14.
crunchy skin pork belly	red onion salad, chimichurri sauce	13.
ham & cheese croquetas	garlic aioli	10.
p.e.i mussels	garlic, white wine, marinara, chile flakes	18.
NoMa guacamole	scallions, corn chips	14.
mac & cheese	wild mushrooms, garlic, truffle-crunch	13.
noma olives	house cured, citrus, chile, olive oil	7.
calamari	crispy, salt and pepper, pimenton aioli	14.
tostones	fried plantain, grilled shrimp, guacamole	13.
patatas bravas	picante, aioli, sea salt	11.
shrimp	toasted garlic, marsala, chile flakes, herbs	13.
meatballs	veal, beef, pork, tomato ragu	11.
empanada	spicy beef, roasted pepper coulis	13.
NoMa wings	bravas style, buffalo or chipotle bbq	14.
chicken dumplings	wasabi soy sauce	12.
coconut shrimp	sweet chili sauce	14.
octopus in purgatory	toasted garlic, chile, extra virgin olive oil	14.
dirty skirt steak	pico de gallo, tostones	14.
brussels sprouts chips	sea salt	9.
chips & dips	daily prep, see server	12.
NoMa frites	parmigiano, truffle, parsley sweet paprika	10.
3 tacos	shrimp, chorizo, chicken, steak or vegetarian, pico de gallo, jalapeno sauce	14.

market greens add chicken 7. add salmon 10. add steak 10. add shrimp 9.

burrata salad	baby arugula, cherry tomato, red onions, balsamic glaze	15.
greek salad	romaine, olives, onions, cucumbers, chickpeas, tomato, feta, mustard vinaigrette	16.
baby arugula	peeled parmigiano, lemon truffle vinaigrette	14.
NoMa	chopped seasonal vegetables, mixed greens, gorgonzola, red wine vinaigrette	15.
beets	roasted, marinated, orange, walnuts, goat cheese, baby arugula, sherry vinaigrette	15.
hearts of romaine	garlic aioli, peppered croutons, peeled grana padano	15.

wood-fired pizza & flatbread

margherita	fresh tomato, oregano, basil, parmigiano	15.
NoMa style	sweet sausage, shrimp, hot cherry peppers, tomato, mozzarella	16.
hawaiian	pineapple, ham, tomato sauce, mozzarella cheese	16.
wild mushroom	mozzarella, goat cheese, tomato sauce, truffle oil	16.
manzo	meatballs, sausage, bacon, pepperoni, red onions, garlic	16.
spicy tuna flatbread	pickled ginger, chives, sesame seed, ponzu, wasabi cream	19.
cauliflower crust	mushrooms, artichokes, tomato sauce, mozzarella	16.
white clam	bacon, chile flakes, mozzarella, olive oil	17.
pollo	chipotle-bbq sauce, black olives, mozzarella, red onions	16.
toppings (add 2. ea)	sweet peppers, bacon, olives, jalapenos, spinach, chicken, sausage, mushrooms, meatballs, pepperoni, tomato, onion, cheese, brussels sprouts	

entrées

chicken scarpariello	cherry peppers, garlic, white wine, potatoes or linguini	29.
paella valenciana	shrimp, mussels, clams, calamari, chicken, chorizo, sofrito, saffron rice	30.
gio-burger	fried egg, bacon, mushrooms, habanero monterey jack, roasted jalapeno	19.
salmon a la plancha	jasmine rice, haricot verts, lemon caper sauce	30.
blackened roasted chicken	vegetable risotto, parmigiano, garlic truffle au jus	27.
potato gnocchi primavera	asparagus, mushrooms, artichokes, peas, tomato, garlic & oil, mozzarella	24.
linguini	clams, clams, clams, toasted garlic, parsley, olive oil, chile flakes	24.
crispy beer battered shrimp	homemade-coleslaw, tartar sauce, old bay fries	26.
penne alla vodka	chicken, chorizo, garlic bread, parmigiano	26.
new york strip steak	jalapeno mashed potatoes, asparagus, red wine sauce	37.
grilled skirt steak	rice & beans, tostones, pico de gallo, chimichurri sauce	35.
whole branzino	oven roasted, patatas bravas, greek salad	33.

charcuterie board

one for 9. three for 24.
served with assortment of crackers
and ripe grapes

cured

jamon serrano	18 months, spain
speck	smoked, italy
salami	spiced, italy
chorizo cantimpalo	smokey ,spain

aged

manchego	nutty, spain
p'tit basque	fruity, france
caciotta al tartufo	semi-soft, italy

sides 9.

jalapeno mashed potatoes
grilled asparagus
rice & beans
spinach
sweet potato fries
tostones
jasmine rice
haricot verts

featuring executive chef giovanny rivera

tapas

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paninis, wraps, burgers served with choice of fries, salad or soup of the day

chicken quesadilla	mozzarella cheese, pico de gallo, sour cream, guacamole	13.
turkey burger	lettuce, tomato, avocado, swiss, basil mayo, naan	16.
mushroom omelette	3 whipped egg, goat cheese, truffle oil	14.
crispy chicken sandwich	lettuce, tomato, american cheese, spicy mayo, brioche roll	12.
prime angus burger	choice of cheese, brioche bun, lto, pickle	17.
philly cheese steak	onions, peppers, jalapeno sauce, pepper-jack	15.
chicken parmigiana	tomato sauce, mozzarella, on hero roll	14.
cali chicken wrap	lettuce, tomato, avocado, bacon, spicy sriracha mayo, spinach tortilla	13.
gio-burger	fried egg, bacon, mushrooms, habanero monterey jack, roasted jalapeno	18.
blackened chicken panini	red onions, mozzarella, arugula	13.
lamb gyro wrap	caesar salad, tomato, onions, olives, feta, tzatziki, grilled naan	14.

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