# FIFTY 44

## APPETIZERS

**ROSEMARY FOCACCIA $12**
arbequina olive oil, balsamic vinegar, roasted garlic butter

**BRUSCHETTA $13**
ciabatta, mozzarella, heirloom tomatoes, basil, california extra virgin olive oil

**ELK MEATBALLS $14**
polenta, pesto, pecorino cheese, sauce pomodoro

## SOUP

**TUSCAN SAUSAGE + KALE $9/$13**

## SALAD

**CAESAR $14**
romaine, shaved parmesan, radicchio, focaccia croutons, pecorino dressing
*add chicken $12 | prawns $14*

**ANTIPASTO $19**
provolone, genoa & sopresta salami, pickled peppers, roasted tomatoes, marinated artichoke hearts, garbanzo beans, bibb lettuce, red wine vinaigrette

## PASTA

**CHICKEN TUSCANY $36**
roasted pulled chicken, roasted artichoke hearts, blistered cherry tomatoes, spinach, sauce pomodoro, cream, penne

**SHRIMP FRA DIAVOLO $38**
prawns, calabrian chili, blistered cherry tomatoes, white wine, sauce pomodoro, spaghetti

**HUNTER'S BOLOGNESE $39**
wild boar pancetta, elk, bison, sofrito, san marzano tomatoes, ricotta, pappardelle

**PAPPARDELLE FRUTTI DI MARE $44**
lobster, shrimp, fish, sherry cream, pappardelle, breadcrumbs

## ENTRÉES

**CHICKEN PARMESAN $39**
provolone, fresh mozzarella, sauce pomodoro, blistered cherry tomatoes, parmesan breadcrumbs, spaghetti aglio e olio

**BRAISED SHORT RIB RAGU $42**
beef short ribs, truffle parmesan polenta, cipollini onions, calabrian chili pesto, crispy shallots

**PORK MARSALA $48**
grilled pork tomahawk, wild mushroom marsala, whipped parmesan mash

*A 3% processing fee will be added to all credit card transactions. For parties of 6 or more there will be a 20% gratuity added.*

*Nakoma supports local farmers and serves organic ingredients when possible.*

ELEVATED DINING

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