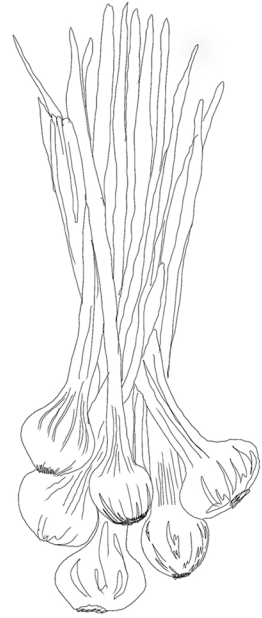


# lunch

nomo kitchen



## appetizers

**Local Burrata** tiger figs, balsamic, basil, black pepper, toasted bread 15

**Tuna Tartare** avocado, calabrian chili, cilantro, crostini 19

**Calamari** beer batter, pickled chilis, lemon aioli 16

**Fish Tacos** mango salsa, purple cabbage, radishes, sriracha aioli, lime 16  
(add 1 extra taco or shrimp +5)

## salads

**Spinach and Quinoa** apple, marcona almond, goat cheese, shallot vin 16

**Tuscan Kale** parmigiano reggiano, garlic, anchovy, lemon, breadcrumbs 15

**Little Gem & Avocado** radishes, baby carrots, espelette, lime-honey vinaigrette 15

*add chicken 5, fish or shrimp 8 to any salad*

## sandwiches

**Confit Tuna** roasted peppers, olives, preserved tomato, ciabatta 17

**Cubano Sandwich** roasted pork, porchetta, house-made ham, emmenthal cheese, pickles 17

**Steak Torta** avocado, black beans, queso fresco, lettuce, tomato, kaiser rolls 18

**B.L.A.T** bacon, lettuce, avocado, tomato, sriracha aioli, multigrain bread 16

**Grilled Chicken Sandwich** arugula pesto, fontina, avocado aioli 18

**Double Cheese Burger** avocado, lettuce, tomato 19 (add egg +3)

**Salmon Burger** pickled jalapenos, sumac yogurt, alfalfa sprouts 19

*choice of fries or mixed greens with any sandwich*

## pasta

*made in house daily*

**Spaghetti** "cacio e pepe", pecorino romano, black pepper 19 (add egg +3)

**Rigatoni** spicy tomato, pecorino romano, oregano 18

**Tagliatelle** wild boar, parmigiano reggiano, rosemary 21

## specials

**Soup of the Day** seasonal 11

**Fish of the Day** seasonal 29

*Thank you for coming to NoMo Kitchen | Executive Chef Jesse Olson*

*Please Inform Us of Any Dietary Restrictions or Allergies. \*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.*