



SMALL

SALUMI /24
SELECT DRY CURED MEATS AND CHEESES, GRILLED SOURDOUGH, SCRATCH MADE JAM, SICILIAN OLIVE OIL, 8 YR AGED BALSAMIC

POACHED APPLE /12
SWEET POTATO, BABY KALE, FARRO, SPICED WALNUTS, BLUE CHEESE, CANDY STRIPED BEETS

GF STATE STREET CORN / 8
ELOTE, COTIJA CHEESE, MICRO CILANTRO, CHILI, LIME

GRILLED CAESAR SALAD /13
GRILLED BABY ROMAINE, HOUSE CAESAR DRESSING, PARMESAN REGGIANO, GRILLED SOURDOUGH, SICILIAN ANCHOVY
ADD CHICKEN / 6

HEIRLOOM TOMATO /14
HEIRLOOM TOMATO, HONEYDEW, CANTALOUPE, BASIL, EVOO, BAROLO VIN, BURATTA, CORNBREAD

NOLO WINGS / 11
CONFIT & WOODGRILLED CHICKEN WINGS, ERECTOR ALE CALABRIAN CHILI HONEY SAUCE, SALMORIGLIO, HOUSE PICKLES

BRANDADE TOAST /12
SALTED COD, LEEK, POTATO, ROMESCO, BROWN BUTTER CRUMBS, GRILLED SOURDOUGH

BELLY & BRUSSELS /13
BEER BRAISED PORK BELLY, WOOD FIRED BRUSSEL SPROUTS, SWEET POTATO MAPLE PURÉE, MUSTARD SEED, CITRUS

DUCK CONFIT BAO /12
CONFIT DUCK LEG, DIJON, FIG

WOOD FIRED MAC & CHEESE / 11
ROOMANO PRADERA AGED GOUDA, GRAFTON VILLAGE AGED & SHARP CHEDDAR, SPRING BROOK FARMS RACLETTE
ADD PANCETTA / 2
ADD LOBSTER / 5

BIG

CACIO E PEPE /14
BUCATINI PASTA, CRACKED PEPPER, CALABRIAN CHILI, PRESERVED LEMON, PARMESAN REGGIANO
ADD PANCETTA / 2

WILD MUSHROOM RISOTTO /18
SEACOAST MUSHROOMS, MUSHROOM BROTH, PARMESAN REGGIANO, BABY KALE

SPAGHETTI /16
ALMOND MINT PESTO, PRESERVED LEMON, PARMESAN REGGIANO, TOASTED ALMOND

GNOCCHI /19
BRAISED WAGYU SHORT RIB RAGU, CARAMELIZED CIPOLLINI ONION, BRAISED CARROT

RIGATONI /19
LUMP CRAB MEAT, GREEN BEANS, FENNEL POLLEN, LEEK, PRESERVED BLOOD ORANGE, TROUT ROE

NOLO BURGER /15
AGED CHEDDAR, ERECTOR PORTER BACON JAM, CIDER AIOLI, GRUYERE ONION BRIOCHE

GF BONE IN RIBEYE /32
SALMORIGLIO, MICRO GREENS

GF SCALLOPS /22
BROWN BUTTER, SEASONAL VEGETABLE SUCCOTASH

GF SPANISH OCTOPUS /18
GRILLED SPANISH OCTOPUS, POTATO, CHORIZO, ANCHO CHILI SAUCE, RADISH

WOOD BURNING SIDES

GF BRUSSEL SPROUTS /7

GF SUCCOTASH / 8
SEASONAL VEGETABLES

GF BABY YUKON / 7
TOSSED IN SALMORIGLIO, CREME FRAICHE

WINE

BY THE GLASS

SPARKLING

2017 BISSON VINO FRIZZANTE 'TREVIGIANA'..... 11 / 40

ROSE

2018 POT DE VIN (FRANCE)..... 9 / 34

WHITE

2017 ALOIS LAGEDER PINOT GRIGIO..... 11 / 38

2016 GIORDANO LOMBARDO GAVI DI GAVI..... 11 / 38

2017 AZIENDA SANTA BARBARA VERDECCHIO..... 9 / 36

2017 JEAN PAUL BRUN BEAUJOLAIS

BLANC CHARDONNAY..... 12 / 42

RED

2016 BROADSIDE CABERNET SAUVIGNON..... 10 / 40

2017 DOMAINE THERET BOURGOGNE

("LE CLOS")..... 12 / 48

2017 COMBEL LA SERRE CAHORS

'PUR' MALBEC..... 11 / 38

2017 POGGIO ANIMA SANGIOVESE TOSCANA..... 9 / 36

2016 MAMETTE PREVOSTINI NEBBIOLO

'BOTONERO'..... 12 / 42

BIODYNAMIC OR ORGANIC SELECTION

V VEGAN GF GLUTEN FREE

COCKTAILS

STATE STREET SOUR /12
BOURBON, APRICOT, BLANC VERMOUTH, SUGAR, LEMON, CHIANTI FOAM

ARANCIA ROSSO /12
VODKA, BLOOD ORANGE SHERBERT, LEMON, BLACK PEPPER TINCTURE

PURPLE RAIN /12
UNCLE VAL'S GIN, CREME DE VIOLETTE, LEMON, BLUEBERRY, EGG WHITE, BITTERMENS BITTERS, BUTTERFLY PEA TEA SYRUP

1ST CLASS TO ICELAND /12
BOURBON, AQUAVIT, AMARO NONINO, LEMON JUICE, APEROL

TARANTELLA /12
LEMON VODKA, ST. GERMAIN PROSECCO FLOAT, RASPBERRY, PINK PEPPERCORN

ALOE, IS THERE ANYBODY IN THERE? /12
GIN, CHAREAU ALOE LIQUEUR, LIME SHERBET, PROSECCO

RHUBARBARELLA /12
TEQUILA, SINGANI, RHUBARB, CHARTREUSE, LEMON

MARTINI BAR /10
CLASSIC GIN MARTINI OR REFRESHING VODKA

CHOOSE:
BLOOD ORANGE, KEY LIME, PEACH, ESPRESSO / 12

MARGARITA BAR /10
CHOOSE:
SPICY, BLOOD ORANGE, PEACH

"DEDICATED TO PRESERVING THE TRADE"

DA LEGNA X NOLO IS OUR "SCRATCH CASUAL" APPROACH TOWARDS MODERN DAY DINING. WE PRIDE OURSELVES ON CREATING A CULTURE OF INTEGRITY AND CRAFTSMANSHIP AROUND FOOD AND BEVERAGE. CHEF DANIEL PARILLO AND CHEF JOSH ULMER HAVE COLLABORATED TO SHOWCASE THE FURTHEST EXTENT A KITCHEN CAN CREATE WITH LIVE WOOD FIRE COOKING. CHEF PARILLO ENGAGES OUR GUESTS WITH THE COVETED SOURDOUGH OF DA LEGNA IN TWO IMPORTED STEFANO FERRARA NAPOLI OVENS AT OUR INTIMATE CHAR BAR. CHEF ULMER MIRRORS THIS LABOR OF LOVE WITH HIS SEASONAL SCRATCH CUISINE ON OUR GRILLWORKS INFIERNO 96.

OUR DESIGN REINVENTS THE ICONIC JET CLEANERS TO HOST BREWER JUSTIN MATURO OF ERECTOR BREWING COLLECTIVE, CRAFT COCKTAILS CURATED BY CRAIG VENTRICE, AND AN EXTENSIVE SELECTION OF ARTISANAL AND ORGANIC WINES BY ADAM BITKER.

WE HOPE YOU ENJOY OUR GENUINE HOSPITALITY PROVIDED BY OUR WONDERFUL STAFF.

THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WILL REDUCE THE RISK OF FOOD BORNE ILLNESS.



TRADITIONAL PIZZA

SAUCE & MOZZARELLA

12" PIE (8 SLICES) / 9

16" PIE (12 SLICES) / 16

GLUTEN FREE (ONE SIZE) ADDITIONAL 7

OUR CLASSIC TOPPINGS

12" PIE / 1.50

16" PIE / 2.50

ROASTED PEPPERS
MUSHROOMS
PEPPERS

PEPPERONI

FARMLAND BACON
ANCHOVIES

OLIVES

ARTICHOKE HEARTS
ROAST CHICKEN

SAUSAGE

BABY SPINACH

HOT CHERRY PEPPERS

FRESH TOMATO

ONION

MEATBALL*

EGGPLANT*

*NOT GLUTEN FREE

ALL TRADITIONAL AND ARTISANAL PIZZAS ARE AVAILABLE ON GLUTEN-FREE CRUST HAND CRAFTED BY OUR FRIENDS AT STILL RIDING FOODS IN BRANFORD, CT. THEY HAVE CREATED A DELICIOUS BLEND OF TAPIOCA STARCH AND RICE FLOUR MADE IN A 100% GLUTEN-FREE, SOY FREE AND VEGAN FACILITY. FOR THOSE WITH GLUTEN ALLERGIES OR CELIAC DISEASE, PLEASE NOTE THAT DA LEGNA X NOLO IS NOT A 100% GLUTEN-FREE FACILITY.

ARTISANAL PIZZA

SMALL / 12" - LARGE / 16" - GLUTEN FREE (ONE SIZE) ADDITIONAL 7

ARUGULA 15/24

BURRATA CHEESE, RICOTTA CHEESE, PARMESAN REGGIANO, ARUGULA, SEASONING

BARBECUE

DI MAIALE 15/24

BBQ PORK, MASHED POTATO, ROASTED CORN OFF THE COB, CHEDDAR CHEESE

BROCCOLI RABE 15/24

SAUTÉED BROCCOLI DI RABE, SWEET LONGHINI SAUSAGE AND MOZZARELLA

BRUSSEL HUSTLE 15/24

MOZZARELLA, SLICED RED ONION, MUSTARD SEED, WOOD FIRED BRUSSEL SPROUTS

THE BUTTERCUP 16/25

ORGANIC BIANCO TOMATOES, GARLIC, EVOO AND A PINCH OF SEA SALT, STRACCIATELLA CHEESE AND FRESH BASIL

CAPRICCIOSA 16/25

PROSCIUTTO DI PARMA, WILD MUSHROOM, ARTICHOKE HEARTS, OIL CURED OLIVES, FRESH MOZZARELLA

CLARK STREET 16/25

SLICED TOMATO, EGGPLANT, RICOTTA CHEESE, MOZZARELLA, FRESH BASIL, GARLIC

FIGURA 16/25

PROSCIUTTO DI PARMA, GORGONZOLA CHEESE, FIG PRESERVES, FRESH MOZZARELLA, TRUFFLE HONEY

THE 5TH OF MAY 16/24

MOZZARELLA, MEATBALLS, BACON, RICOTTA, HOT PEPPERS, GARLIC

FUNGHI 15/24

SELECTION OF WILD MUSHROOMS WITH BURRATA CHEESE, TRUFFLE OIL, TARRAGON AND RICOTTA CREAM

THE G.O.A.T. 16/24

SLICED RED ONION, STILTON CHEESE, HOUSEMADE PESTO

HONEYPOT 16/25

SAN MARZANO TOMATO, SLICED HOT PEPPER, ONION, MOZZARELLA, SOPPRESSATA (DRIED CURED MEAT), TRUFFLE HONEY

MARGHERITA 15/24

SAN MARZANO TOMATOES, BUFALA MOZZARELLA, BASIL, GARLIC, EVOO

NAPOLI 16/25

ARUGULA, BURRATA CHEESE, PROSCIUTTO DI PARMA, PARMESAN REGGIANO

PATATE 15/24

MASHED POTATO, SPINACH, BACON, MOZZARELLA, SMOKED GOUDA, ROASTED CORN OFF THE COB

PECORA 15/24

GOAT CHEESE, FRESH RICOTTA, PISTACHIO NUT, TRUFFLE HONEY, CARAMELIZED RED ONION

ROSEMARINO 15/24

ROSEMARY CHICKEN, SLICED POTATOES, ROASTED CORN OFF THE COB, CARAMELIZED ONIONS, FRESH MOZZARELLA

RUSTICA 16/25

OIL CURED OLIVES, ROASTED RED PEPPERS, DANIELLE DRY CURED SAUSAGE, SAN MARZANO TOMATOES, BURRATA CHEESE

THE STATE 15/24

PEPPERONI, MUSHROOM, MEATBALL, BACON, SAUSAGE, PEPPER, ONION, GARLIC

TORINA 15/24

BABY SPINACH, CARAMELIZED ONION, GOAT CHEESE, FRESH TOMATO

THE WIMPY 15/24

SLICED TOMATO, MEATBALL, BACON, MOZZARELLA, AMERICAN CHEESE

VEGAN PIZZA

Ⓥ 12" CHEESE PIE / 14

Ⓥ 16" CHEESE PIE / 17

VEGAN TOPPINGS

Ⓥ 12" PIE / 3

Ⓥ 16" PIE / 5

CHICKEN

SAUSAGE

BACON

MEATBALL

PEPPERONI

OUR VEGAN CREATIONS

Ⓥ 12" PIE (8 SLICES) / 18

Ⓥ 16" PIE (12 SLICES) / 25

SALSICCIA

WILD MUSHROOMS, SAUSAGE, ONION, VEGAN MOZZARELLA, BASIL, GARLIC, EVOO

PEPERONI

VINE RIPE TOMATO, VEGAN MOZZARELLA, PEPPERONI, FRESH BASIL, EVOO

GIARDINO

ARUGULA, ARTICHOKE HEARTS, TOMATO, MUSHROOM, BROCCOLI, SPINACH, ONION, GARLIC, VEGAN MOZZARELLA

BACON

SPINACH, PIZZA SAUCE, VEGAN MOZZARELLA, FAKON BACON, VINE RIPE TOMATOES

POLLO

ARTICHOKE HEART, BROCCOLI, VEGAN CHICKEN, VEGAN MOZZARELLA (RED OR WHITE)

POLPETTA

VEGAN MEATBALLS, VEGAN MOZZARELLA, ONION, GARLIC, BASIL, EVOO

VEGAN

BUFFALO TOFU, ROASTED RED PEPPERS, ONIONS, VEGAN MOZZARELLA, SRIRACHA

DUE TO THE NATURE OF OUR WOOD FIRED OVEN, CHARRING IS TO BE EXPECTED. EXTENDED PREPARATION TIME EXPECTED FOR ARTISANAL PIZZAS.

Ⓥ VEGAN ⓄF GLUTEN FREE