

OPENING NOV. 7, 2014 – NONNA'S KITCHEN

U ST, NW, WASHINGTON DC, November 4, 2014

Justus Frank, former Executive Chef of Fiola, in collaboration with Aaron McGovern and Arturas Vorobjovas, owners of the Russia House and other D.C. staples; are proud to announce their new Italian Fine-Dining concept on U st. Opening for it's first service on November 7th, Nonna's Kitchen will feature a seasonally changing tasting menu focused on a different region of Italy each month. Nonna's Kitchen aims to invites guests to feel like they are stepping out of the hustle of the city, and into the rustic kitchen of an Italian grandmother.



NONNA'S KITCHEN



“Our goal with opening Nonna's Kitchen is provide an experience for diners to enjoy classic old world Italian cuisine, with a modern twist,” says owner Aaron McGovern. “The room is intimate and the large, open kitchen offers the guest to opportunity to watch Chef Justus and his team prepare their food every step of the way, without being intrusive.”

The cuisine will represent the different regions of Italy through Chef-inspired tasting menus Tuesday-Saturday, opening in November with Tuscany. Adding to the at-home experience the guest will be able to watch their food be artfully crafted from their tables, where they will be encouraged to ask questions and become educated about the ingredients. “My dream has always been to create a dining experience where I can showcase amazing, properly cared for, local ingredients, as well as educate my guests, not only about the food, but the story behind the food.” With suggested regional wine pairings and a classic cocktail selection, Nonna's aims to give you not only exceptional food and drink; but an unforgettable experience and a new go-to for special occasions.

“We are offering an eclectic wine list focusing monthly on Nonna's featured region, with pairings focused on wine that you would be having with your meal if you were in your Italian grandmother's house for a dinner with the family.” Says General Manager Frank Carswell, “and if wine isn't your drink of choice with dinner try a classic cocktail. I don't want to brag but we make a mean Negroni.”

“There's no where like this on U st. or anywhere else in D.C. for that matter. We are hoping to bring something unique and memorable to the city's restaurant scene. With everything becoming so modern and all these restaurants chasing new extravagant ideas, Nonna's is meant to take us back to a more rustic time. We are very excited,” says owner Arturas Vorobjovas.

For questions, information, and reservations, call 202-735-0439 or find us on Open Table and follow our social media to stay up to date on the latest Nonna's news.

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