

# NONNA

R I S T O R A N T E

## Appetizers

### BRUSCHETTA

Seasoned Roma Tomato and Flatbreads \$8.95

### CAPRESE

Tomato and Fresh Mozzarella with Pesto Oil & Balsamic Syrup \$8.95

### ROASTED PEPPERS & FRESH MOZZARELLA

Olive Oil & Balsamic Syrup \$8.95

### MICHAEL'S ANTIPASTI

Imported Italian Meats and Cheeses with Olive Soffrite, Hot Peppers & Tomato \$16.95

### BROCCOLI RABE \$9.95

### FRIED CALAMARI

Lightly dusted and fried, served with Marinara \$9.95

### MUSSELS ITALIANO

Black Atlantic Mussels in a Red or White Garlic Broth \$12.95

### ZUPPE DI CLAMS

Littleneck Clams in a Red or White Garlic Broth \$12.95

### LOBSTER RAVIOLI

Large Black & White Lobster Ravioli. Champagne Cream Sauce, Jumbo Lump Crab, Red Pepper Couli \$14.95

### EILEEN'S ROASTED PEPPER CRAB DIP

Creamy Goat Cheese Crab Dip \$12.95

## Soup

ITALIAN WEDDING \$4.95

CHEF'S SPECIALTY Priced Daily

## Salad

Dressings: House Balsamic Vinaigrette, Caesar, Bleu Cheese or Raspberry Walnut Vinaigrette

Add to any Salad: Chicken \$4 or Shrimp \$5

### NONNA

Garden Greens, Fresh Vegetables, Gorgonzola and Balsamic Vinaigrette \$6.95

### CAESAR

Romaine, Croutons and Caesar \$6.95

### THE WEDGE

Iceberg Wedge with Tomato, Cucumber, Pancetta and Blue Cheese Dressing \$6.95

### ANTIPASTA

Assorted Italian Meats and Cheeses chopped with assorted Garden Greens \$12.95

### APPLE & PEAR WITH GORGONZOLA DOLCE

Candied Walnuts, Honey and Balsamic Glace \$12.95

## Risottos

### NANCY

Our House Risotto

Spinach & Diced Roma Tomato \$8.95

ASPARAGUS \$9.95

GORGONZOLA \$9.95

WILD MUSHROOM \$9.95

PLAIN PECORINO ROMANO \$7.95

## Sandwich Board

Add Fries or a Small Salad to any Sandwich for \$2.95

### CHRIS' GRINDER

Tuscan Salami, Hot Cappicola, Proscuitto Di Parma, Tomatoes, Hot Cherry Peppers, Fresh Mozzarella, Olive Oil, Seasonings on a toasted Italian Roll \$9.95

### HERB GRILLED CHICKEN

On a Dusted Kaiser with Tomato, Fresh Mozzarella, Pesto \$7.95

### SAUSAGE AND BROCCOLI RABE

Sweet Italian Sausage, Broccoli Rabe, Roasted Peppers, Fresh Mozzarella on an Italian Roll \$8.95

### THE PARMIGIANAS

Meatball, Chicken or Sausage, Tomato Sauce, Mozzarella on a toasted Italian Roll \$8.95

### CRAB CAKE SANDWICH

Roasted Pepper Caper Remoulade, Greens, Tomato on a Dusted Kaiser \$12.95

## Entrées

All entrées include a Wedge Salad, Roll with Butter.

### Traditional Homemade Pastas

SPAGHETTI WITH HOMEMADE MEATBALLS \$9.95

RAVIOLI WITH HOMEMADE MEATBALLS \$9.95

### FETTUCCINI PRIMAVERA ALFREDO

Seasonal Vegetables and Romano Cheese Sauce \$9.95

### PENNE PUTTANESCA

Sweet Italian Sausage, Olive Medley, Capers, Marinara, Goat Cheese \$9.95

### PENNE BOLOGNESE

Carrot, Onion and Ground Beef in a Chianti infused Tomato Sauce \$9.95

### FETTUCCINI CARBONARA

Bacon, Pancetta, Roma Tomato, Peppery Cream Sauce \$9.95

### FUSILI TOSCANO POMODORO

Roma Tomato, Basil, Fresh Mozzarella \$9.95

### PENNE ARRIBIATA

Spicy Marinara, Cherry Peppers, Sweet Italian Sausage \$9.95

### LINGUINI DELLA NONNA

Crimini Mushrooms, Artichoke Hearts, Spinach, Asparagus and Tomatoes in a White Wine Garlic Sauce with Fresh Pecorino Romano Cheese \$9.95

## Entrées

All entrées include a Wedge Salad, Roll with Butter.

### Baked Dishes

#### \*BAKED EGGPLANT

Panko and Romano fried Eggplant. Layered with Ricotta and topped with Mozzarella \$9.95

#### \*CHICKEN PARMIGIANA

Panko and Romano fried Chicken Cutlets, topped with Mozzarella and Tomato Sauce \$9.95

#### \*VEAL PARMIGIANA

Panko and Romano fried Veal Cutlets, topped with Mozzarella and Tomato Sauce \$12.95

\*Marked Baked Entrées are served with side of Pasta or Vegetable.

Pasta Choices: Spaghetti, Penne, Fettuccini, Linguini, Gnocchi, Cappelini or Tuscan Fusili

Any Substitutions/Alterations/Additions/Serving of Items "on side" Will Increase Price in Most Circumstances

All Ingredients may not be listed. Please Inform Server of any Allergies. 18% Gratuity added to charge/bill for parties of 6 or more

\$5.00 Plate Charge for Splitting Entrees. No Outside Food/Dessert/Drink permitted.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Gourmet Pizza

### MARGHERITA

Fresh Roma Tomato, Basil and Fresh Mozzarella  
with Tomato and Garlic Sauce \$9.95

### POLLO ARRIBIATA

Grilled Chicken, Spinach, Tomato, Cherry Peppers and Fresh  
Mozzarella with Garlic and Oil Sauce \$11.95

### PRIMAVERA

Spinach, Tomato, Artichoke Hearts, Sun-dried Tomato,  
and Goat Cheese with Garlic and Oil Sauce \$11.95

### FUNGI

Candied Red Onion, Crimini Mushroom, Goat Cheese \$11.95

### PUTTANESCA

Sausage, Capers, Tomatoes, Roasted Pepper, Garlic,  
Olives and Fresh Mozzarella \$12.95

## Entrées

All entrées include a Wedge Salad, Roll with Butter.

### Chicken

#### \*CHICKEN PATRICIA

Spinach, Artichoke Hearts, Sun-dried Tomatoes, Crimini Mushrooms,  
White Wine Garlic Sauce, fresh grated Pecorino Romano \$10.95

#### \*CHICKEN FLORENTINE

Spinach and Mozzarella, Lemon Cream Sauce \$10.95

#### \*CHICKEN MICHAEL

Wild and Domestic Mushrooms, Marsala Wine Sauce \$10.95

#### CHICKEN & SHRIMP POMODORI

Tenderloins, Shrimp, Roma Tomato, Garlic, Basil, Tuscan Fusilli \$10.95

#### CHICKEN AND SAUSAGE RAPINI

Chicken Tenderloins, Sweet Italian Sausage, Broccoli Rabe and  
Gnocchi, Garlic, Lemon Sauce \$10.95

\*Marked Chicken Entrées are served with side of Pasta or Vegetable.

Pasta Choices: Spaghetti, Penne, Fettuccini, Linguini, Gnocchi, Cappalini or Tuscan Fusili

## Entrées

All entrées include a Wedge Salad, Roll with Butter.

### Seafood

#### MUSSELS OR CLAMS

Marinara or White Wine Sauce \$12.95

#### CRAB MARINARA

Seasoned Marinara \$12.95

#### SHRIMP ARRIBIATA

Seasoned Marinara, Cherry Peppers \$12.95

#### SHRIMP SILVANO

Vodka Cream Sauce, Roma Tomato, Basil \$12.95

#### GNOCCHI DELVERDI

Potato Gnocchi, Crab Meat, Roma Tomatoes,  
Spinach, Garlic Sauce \$12.95

#### SHRIMP & SCALLOP LAROSSA

Blush Sauce, Sun-dried Tomato \$12.95

Pasta Choices: Spaghetti, Penne, Fettuccini, Linguini, Gnocchi, Cappalini or Tuscan Fusili

## Entrées

All entrées include a Wedge Salad, Roll with Butter.

### Veal

#### \*PICCATTA

Crimini Mushrooms, Capers, Jumbo Lump Crab,  
White Wine Lemon Sauce \$16.95

#### \*MICHAEL

Crimini, Portobello and Porcini Mushrooms,  
Marsala Wine Sauce \$16.95

#### \*SALTIMBUCCA

Prosciutto di Parma and Mozzarella, Sage Veal Reduction \$16.95

#### \*ELENA

Asparagus, Pine Nuts, Jumbo Lump Crab Meat, Roasted Peppers,  
Marsala Wine Sauce \$16.95

\*Marked Veal Entrées are served with side of Pasta or Vegetable

Pasta Choices: Spaghetti, Penne, Fettuccini, Linguini, Gnocchi, Cappalini or Tuscan Fusili

**Our Veal is All Natural,  
House Cut Sirloin!**

## Entrées

All entrées include a Wedge Salad, Roll with Butter.

### From the Grill

\*CENTER CUT FILET \$28.95

\*DOMESTIC RACK OF LAMB

House Rubbed, Port Wine Demi, Mint Crème Fraiche \$32.95

\*HOUSE CUT VEAL CHOP

Prepared Three Ways ~

Herb Encrusted, Abbruzzese Style or Saltimbucca

CHEF'S FISH SELECTION

Varies Daily

CHEF'S GAME SELECTION

Varies Daily

CHEF'S BEEF SELECTION

Varies Daily

\*Marked Grilled selections are served with Yukon Gold Mashed Potatoes and Vegetables.

### Steak Presentations

AU POIVRE \$2.00

DELLA NONNA

Brown Garlic Sauce and Crostini \$3.00

COFFEE RUBBED, CABERNET, GORGONZOLA DOLCE \$4.00

MICHAEL

Marsala and Wild Mushrooms \$3.00

CAROLINA

Brandy, Mushroom, Crab Meat, Roma Tomato \$5.00

HOUSE RUB

Port Wine, Vanilla Fig Sauce \$3.00