

A LA CARTE

ANTIPASTI

SIGNATURE STARTERS	CLASSIC ANTIPASTI	INSALATA
Burrata Mozzarella heirloom tomato • olive streusel V 18 — The Works — w/prosciutto & roasted peppers 23	Stuffed Mushrooms sausage, fontina & spinach • lemon butter sauce 16	Caesar classic anchovy dressing • parmesan focaccia croutons 15
Avocado & Crab Crostini heirloom tomato, avocado & lump crab meat • toast points 22	Crispy Calamari mixed peppers • marinara & garlic aioli dipping sauce 20	Nonna's Chopped italian meats & cheeses • mixed lettuce balsamic vinaigrette 18
Meatball Sliders mozzarella & marinara • crostini 15	Zucchini Fritte panko crusted • garlic aioli sauce V 15	The Italian candied walnuts, chianti poached pear & bleu cheese • mixed greens • fig balsamic vinaigrette V 17
Long Stem Artichokes lemon caper butter sauce • bread crumb & currant topping vegetarian upon request 17	Mozzarella Popcorn basil & bread crumbs • marinara & chipotle pepper aioli V 15	— Add — chicken 7 / shrimp 10 / salmon 12
Fire Roasted Octopus crispy brick oven fired • bean avocado salad • citrus vinaigrette 26	Clams Oreganata baked • seasoned bread crumbs 16	
	Zuppa Di Clams or Mussels white wine garlic basil broth CLAMS 20 / MUSSELS 17	

PIZZETTAS			
Margherita fresh buffalo mozzarella san marzano tomatoes & fresh basil 19	Upside Down Pie Italian meats • caramelized onion & mozzarella • truffle honey - sauce on the top - 22	Burrata & Prosciutto white pie • truffle oil & arugula 22	CACCIATORINI & HONEY cacciatorini salami mozzarella & fresh basil -habanero infused honey- 20

ENTREES			
IMPORTED PASTAS	FRESH PASTAS	HOUSE FAVORITES	
Rigatoni Vodka italian pancetta • tomato cream sauce • whipped burrata vegetarian upon request 25	Pappardella Bolognese slow braised beef • rich tomato sauce • whipped ricotta 28	Chicken Parmigiana fresh mozzarella & marinara • spaghetti 30	Chicken Mediterraneo grilled • broccoli rabe • warm cannellini beans & olives • blistered cherry tomatoes rosemary garlic herb jus 32
Gamberi Scampi jumbo shrimp sautéed • garlic, butter, evoo & chardonnay • spaghetti 30	Lobster Ravioli shallot cognac cream sauce • shrimp 32	Chicken Limone francese style • artichokes & asparagus white wine lemon sauce • smashed potatoes 32	Chicken Cacio e Pepe roasted skin-on breast • whipped burrata crispy risotto cake • asparagus cacio e pepe sauce 34
Orecchiete Alla Pugliese broccoli rabe & italian sausage • garlic & evoo 28	Fiocchetti Pears & Cheese mini pasta purses • spinach & walnuts parmesan cream sauce V 27	Veal Saltimbocca prosciutto & spinach • sage tomato demi • smashed potatoes 36	Nonnas Eggplant Rollatini ricotta, parmesan & mozzarella marinara • spaghetti V 27
Rigatoni Shrimp & Chicken fontina parmesan cream sauce • crispy prosciutto & spinach 30	Clams Calabrian white wine, garlic & evoo • calabrian chili • lemon linguine 32		
Truffle Cacio e Pepe gemelli pasta with pecorino & reggiano black pepper & truffle butter (add grilled chicken 7) 27	Frutti Di Mare shrimp, clams, mussels & calamari tomato white wine with garlic, basil & evoo lemon linguine 42		
Not Your Everyday Sunday Sauce sweet italian sausage, beef short rib & meatball • bolognese sauce • spaghetti 34 - available every day -	Crab Sauce lump crab meat • shaved garlic & evoo gremolata bread crumbs • calabrian chili • squid ink linguine 39		

gluten free & whole wheat penne pasta available

CHOPS & STEAKS	
PORK CHOP pan seared 12oz bone-in center cut crispy risotto cake & broccoli rabe • apple pancetta brandy demi 35	Filet Mignon 8oz pan seared medallions • blue cheese crusted • smashed potatoes & broccolini port wine mushroom sauce 52
Veal Chop Parmigiana pounded pan fried veal chop on the bone spaghetti • mozzarella & marinara 57	Short Rib braised boneless beef ribs • smashed potatoes & broccolini • burgundy demi 45
NY Strip 14oz supreme black angus • center cut • new zealand • grass feed • horseradish mashed spinach tomato & asparagus • long hots 55	

SEAFOOD
Nonna's Shrimp Risotto cherry tomatoes, asparagus • jumbo shrimp basil pesto risotto 34
Salmon al Verde pan seared • salsa verde • winter vegetable risotto • lemon beurre blanc sauce 35 - salsa verde - basil pesto w/capers & anchovy -
Bronzino Arrosto butterflied mediterranean sea bass • smashed potatoes & broccolini • lemon caper piccata sauce 38
Jumbo Sea Scallops u10 day boat scallops • garlic cream sauce vegetable lemon risotto 44

FAMILY STYLE

SUGGESTED FOR PARTIES OF 4 OR MORE

CLASSICO

"OUR ORIGINAL SIGNATURE FAMILY STYLE PACKAGE"

1ST COURSE: CHOOSE TWO APPETIZERS WITH ONE SALADS

2ND COURSE: CHOOSE TWO PASTAS WITH TWO ENTREES

3RD COURSE: DESSERT & COFFEE

\$47 PER PERSON PLUS TAX & GRATUITY (CHILDREN UNDER TWELVE - HALF PRICE)

SUPREMO

"A STEP UP FROM OUR CLASSIC OFFERING MORE CHOICES"

1ST COURSE: CHOOSE THREE APPETIZERS WITH ONE SALADS

2ND COURSE: CHOOSE TWO PASTAS WITH THREE ENTREES

3RD COURSE: DESSERT & COFFEE

\$59 PER PERSON PLUS TAX & GRATUITY (CHILDREN UNDER TWELVE - HALF PRICE)

SUPREMO OPTIONS ONLY ●

— FIRST COURSE —

APPETIZER & SALAD SERVED TOGETHER

appetizers

— CHOOSE TWO FOR CLASSIC OR THREE FOR SUPREMO —

Mozzarella Caprese
Zucchini Fritte
Stuffed Mushrooms

Fried Calamari
Clams Oreganata
Mozzarella Popcorn

Meatball Sliders ●
Long Stem Artichokes ●

salads

— CHOOSE ONE —

MIXED HOUSE SALAD

CAESAR SALAD

NONNA'S ANTIPASTI SALAD

— SECOND COURSE —

PASTA & ENTREE SERVED TOGETHER

pasta

— CHOOSE TWO —

Rigatoni Vodka
Linguine with Garlic & Oil
Fiocchetti Parmesan ●

Linguine Alfredo
Orecchiette Alla Pugliese
Penne Bolognese ●

entree

— CHOOSE TWO FOR CLASSIC OR THREE FOR SUPREMO —

Chicken Marsala
Chicken Lemone
Chicken Parmigiana
Eggplant Rollatini

Veal Saltimbocca
Veal Marsala
Veal Piccata
Salmon Oreganatta

Shrimp Scampi +4 ●
Frutti Di Mare +7 ●
Boneless Short Rib +4 ●
Filet Mignon +8 ●

— THIRD COURSE —

dessert

sampling of nonna's homemade desserts, coffee & tea

all platters are portioned accordingly & plentiful per person

additional charge for reorders may apply

SIMPLY GRILLED

:: GRILLED & LIGHTLY SEASONED ::

all choices are lightly seasoned with
olive oil & sallypepper
CHOOSE YOUR ENTREE...



CHICKEN 27



FILET 52



SHRIMP 30



SCALLOPS 42



SALMON 34

served with steamed vegetables & roasted potatoes

ALSO AVAILABLE ...

BROCCOLI RABE, BROCCOLI, SPINACH & ASPARAGUS

WINES - GLASS & BOTTLE

SPARKLING & ROSE

FRESH, FRUITY & LIVELY

BIN VARIETAL

GLASS BOTTLE

100	Prosecco	Italy	11	40
105	Moscato - Raywood	California	10	36
110	Riesling - Chateau Ste Michelle	Col Valley	12	44
115	Rose - Seaglass	California	11	38
120	Lambrusco - Castella del Poggio	Toscana	12	44

LIGHT & CRISP WHITES

CITRUS, GREEN APPLE & HINT OF MINERALITY

205	Pinot Grigio - Kris	Veneto	12	44
210	Pinot Grigio - Barone Fini	Alto Adige	14	52
212	Pinot Grigio - Santa Margherita	Toscana		57
215	Sauvignon Blanc - The Champion	Marlborough	12	44
220	Sauvignon Blanc - St Supery	Napa	14	52

RICH & FULL WHITES

RIPE FRUIT, CREAMY TEXTURE & HINTS OF OAK

305	Chardonnay - Unknown Author	California	12	44
310	Chardonnay - Josh Cellars	California	14	52

LIGHT REDS

BRIGHT RED FRUIT, DELICATE BODY & A SMOOTH FINISH

505	Pinot Noir - Angeline	California	13	46
510	Pinot Noir - Elouan	Oregon	14	52

MEDIUM-BODIED REDS

RIPE RED FRUIT, BALANCED STRUCTURE & GENTLE SPICE

515	Nero d'Avola - Cusumano	Toscana	16	60
520	Barbera - Michele Chiarlo	Piemonte		55
605	Merlot - Silver Gate	California	11	39
610	Merlot - Chateau Stes Michelle	Columbia		44
615	Montepulciano - Colimoro d'Abruzzo	Toscana		34
620	Sangiovese - Campobello Chianti	Toscana	11	40
625	Sangiovese - Santa Cristina Chianti	Toscana	15	56
630	^{superiore} Sangiovese - Ruffino Riserva Ducale	Toscana		65
	^{riserva} "tan label"			

FULL-BODIED REDS

DARK FRUIT, STRUCTURE & A LINGERING FINISH

705	Cabernet - Josh	California	14	52
710	Cabernet - Simi	Alexander Valley		58
712	Cabernet - The Critic	Napa	16	60
715	Cabernet - Faust	Napa		115
720	Cabernet - Cakebread Cellars	Napa		144
725	Malbec - Altos Del Plata	Argentina	11	39

RED BLENDS & SPECIALTY REDS

DISTINCTIVE BLENDS & EXPRESSIVE REGIONAL STYLES

805	Luiano	Toscana	15	56
	^{classico}			
810	Lucente - La Vite - Tenuta Luce	Toscana		58
815	Pessimist	Washington	14	52
820	Cesari Amorone dell Valpolicella	Toscan		105

10.1.26