

À LA CARTE

- FAMILY STYLE SUGGESTED FOR 8 OR MORE GUESTS -

ANTIPASTI

SIGNATURE STARTERS

- Burrata Mozzarella

heirloom tomato - olive streusel V

18
- The Works —

w/prosciutto & roasted peppers

23
- Avocado & Crab Crostini

heirloom tomato, avocado, lump crab meat - toast points

22
- Meatball Sliders

mozzarella & marinara - crostini

15
- Long Stem Artichokes

lemon caper butter sauce - bread crumb & currant topping

17
- vegetarian upon request
- Fire Roasted Octopus

crispy brick oven fired - bean avocado salad - citrus vinaigrette

26

CLASSIC ANTIPASTI

- Stuffed Mushrooms

sausage, fontina & spinach - lemon butter sauce

16
- Crispy Calamari

mixed peppers - marinara & garlic aioli dipping sauce

20
- Zucchini Fritte

panko crusted - garlic aioli dipping sauce

15 V
- Mozzarella Popcorn

basil & bread crumbs - marinara & chipotle pepper aioli

15 V
- Clams Oreganata

baked - seasoned bread crumbs

16

INSALATA

- Caesar

classic anchovy dressing - parmesan focaccia croutons

15
- Nonna's Chopped

italian meats & cheeses - mixed lettuce balsamic vinaigrette

18
- The Italian

candied walnuts, chianti poached pear & bleu cheese - mixed greens - fig balsamic vinaigrette

17 V
- Add —

chicken 7 / shrimp 10 / salmon 12

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

MAIN ENTREE

IMPORTED PASTAS

- Rigatoni Vodka

italian pancetta - tomato cream sauce - whipped burrata

25
- vegetarian upon request
- Old School Spaghetti & Meatball

marinara - pecorino & fresh basil

25
- Gamberi Scampi

jumbo shrimp sautéed - garlic, butter ev olive oil & chardonnay - spaghetti

30
- Orecchiete Alla Pugliese

broccoli rabe & italian sausage - garlic & ev olive oil

28
- Rigatoni Shrimp & Chicken

fontina parmesan cream sauce - crispy prosciutto & spinach

30
- Not Your Everyday Sunday Sauce

sweet italian sausage, beef short rib & meatball - bolognese sauce - spaghetti

- available every day 32 -

gluten free & whole wheat penne pasta available

FRESH PASTAS

- Pappardella Bolognese

slow braised beef - rich tomato sauce - whipped ricotta

28
- Lobster Ravioli

shallot cognac cream sauce with shrimp - touch of marinara

32
- Fiocchetti Pears & Cheese

mini pasta purses - spinach & walnuts - parmesan cream sauce

27 V
- Lemon Pesto Fettuccine

smoked italian bacon & peas - parmesan cream sauce - lemon pesto - tri color fettuccine

27
- Clam & Mussel Calabrian

white wine, garlic & ev olive oil - calabrian chili - fresh lemon linguine

32
- Frutti Di Mare

shrimp, clams, mussels & calamari - tomato white wine with garlic, basil & EV olive oil - fresh lemon linguine

42
- Crab Sauce

lump crab meat - shaved garlic & ev olive oil - gremolata bread crumbs - calabrian chili - squid ink linguine

39

HOUSE FAVORITES

- Chicken Vino Bianco

grilled chicken - shiitake mushrooms, artichokes & tomatoes - rosemary wine sauce - smashed potatoes

28
- Chicken Lemone

francese style - artichokes, cherry tomatoes & asparagus - white wine lemon sauce - smashed potatoes

28
- Chicken Parmigiana

fresh mozzarella & marinara sauce - spaghetti

30
- Lemon Pesto Chicken

roasted skin-on breast - fresh burrata - parmesan polenta & asparagus

32
- Veal Saltimbocca

prosciutto & spinach - sage tomato demi - smashed potatoes

35
- Nonnas Eggplant Rollatini

ricotta, parmesan & mozzarella - marinara - spaghetti

26 V



SEAFOOD

- Nonna's Shrimp Risotto

cherry tomatoes, asparagus - jumbo shrimp - basil pesto risotto

32
- Salmon 'Al Cartoccio'

artichokes, baby shrimp & tomatoes lemon white wine sauce Vp

34
- cooked & presented in parchment paper -
- Bronzino Arrosto

butterflied mediterranean sea bass lemon caper piccata sauce Vp

38
- Jumbo Sea Scallops

u10 day boat scallops - garlic cream sauce vegetable lemon risotto

42

CHOPS & STEAKS

- PORK CHOP

pan seared 12oz bone-in center cut parmesan polenta & broccoli rabe apple pancetta brandy demi

35
- Veal Chop Parmigiana

pounded pan fried veal chop on the bone spaghetti - mozzarella & marinara

47
- NY Strip

14oz supreme black angus - center cut - new zealand - grass feed - horseradish mashed spinach tomato & asparagus - long hots

55
- Filet Mignon

8oz pan seared medallions - blue cheese crusted - smashed potatoes & broccolini port wine mushroom sauce

52
- Short Rib

braised boneless beef ribs - smashed potatoes & broccolini - burgundy demi

45



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 By The Glass & Bottle

BIN :: VARIETAL :: MAKER GLS / BTL

LIGHT

100 Prosecco Italy 11 / 40
REFRESHING LEMON & GREEN APPLE || MINERAL UNDERTONE

105 Moscato - Raywood California 10 / 36
AROMATIC & FLORAL || HONEYSUCKLE & CITRUS NOTES

110 Riesling - Chateau Ste Michelle Col. Valley 12 / 44
WHITE PEACH, APRICOT & PEAR || ZEASTY GRAPEFRUIT

MEDIUM

205 Pinot Grigio - Kris Veneto 12 / 44
CITRUS & TANGERINE || HINTS OF ALMONDS & APRICOT

210 Pinot Grigio - Barone Fini Alto Adige 14 / 52
DRY & CRISP. LIVELY FRUIT FLAVORS. SMOOTH FINISH

212 Pinot Grigio - Santa Margherita Toscana 57
SMOOTH. CITRUS. HONEYSUCKLE & ALMONDS

215 Sauvignon Blanc - The Champion Marlborough 12 / 44
LIVELY WITH PASSIONFRUIT & PINK GRAPEFRUIT

220 Sauvignon Blanc - St Supery Napa 14 / 52
LIVELY WITH PASSIONFRUIT & PINK GRAPEFRUIT

BOLD

305 Chardonnay - Unknown Author California 12 / 44
SPICE & SWEET OAK, CITRUS & PINEAPPLE

310 Chardonnay - Josh Cellars California 14 / 52
BUTTERY TEXTURE, RIPE APPLE, PEAR & VANILLA

LIGHT REDS

405 Rose - Maddalena California 11 / 38
BRIGHT & LUSCIOUS, RIPE PLUM & RASPBERRY, CRISP FINISH

410 Lambrusco - Castella del Poggio Toscana 12 / 44
RED BERRIES || HINT OF SWEETNESS || LIVELY BUBBLES

505 Pinot Noir - Angeline California 13 / 46
STRAWBERRY & CITRUS NOTES || LIGHTBODIED

510 Pinot Noir - Elouan Oregon 14 / 52
BRIGHT RED FRUIT, CHERRY & RASPBERRY || HINTS OF SPICE

515 Nero d'Avola - Cusumano Toscana 16 / 60
CRISP RIPE CHERRY || NOTES OF ROASTED ALMOND & MOLASSES

520 Barbera - Michele Chiarlo Piemonte 55
RED CHERRIES & RASPBERRIES || HINT OF SPICE

MEDIUM REDS

605 Merlot - Vista Point California 11 / 39
RIPE PLUM & BLACK CHERRY, CHOCOLATE & SPICE

610 Merlot - Chateau Ste Michelle Columbia 44
BLACK CHERRY WITH NOTES OF MOCHA & SPICE

615 Montepulciano Colimoro d'Abruzzo Toscana 34
EARTHY, RED FRUIT, PLUM & BLACKBERRY || MINERALS

620 Sangiovese Campobello Chianti Toscana 11 / 40
DRY BRIGHT FRUIT || NOTES OF VIOLETS & STRAWBERRIES

625 Sangiovese Santa Cristina Chianti Toscana 15 / 56
FIRM TANNINS || TART RED FRUIT || DRIED HERBS superiore

630 Sangiovese Ruffino Riserva Ducale Toscana 98
TANGY FRUIT WITH CHERRY & VIOLET NOTES riserva

FULL BODY

705 Cabernet - Josh California 14 / 52
DARK FRUITS, CINNAMON, CLOVE & OAK

710 Cabernet - Simi Alexander Valley 58
HINTS OF CEDAR, CHOCOLATE & TOASTY OAK

712 Cabernet - The Critic Napa 16 / 60
DARK PLUM, CHOCOLATE, VANILLA & CARAMEL

715 Cabernet - Faust Napa 115
AROMAS & FLAVORS OF PLUM, BLUEBERRY & DARK CHERRY

720 Cabernet - Cakebread Cellars Napa 144
DARK CHERRIES & CASSIS || CHOCOLATE & SPICE

725 Malbec - Altos Del Plata Argentina 11 / 39
DARK BERRIES, PLUM & A HINT OF CHOCOLATE

PROPRIETOR BLEND

805 Luiano Toscana 15 / 56
EARTHY || RIPE RED BERRIES & NUANCES OF SPICE classico

810 Lucente - La Vite - Tenuta Luce Toscana 58
RIPE BLACKBERRIES, HINTS OF CHOCOLATE & CEDAR

815 Pessimist Washington 14 / 52
RICH FRUIT WITH HINTS OF CHERRY, RHUBARB & PLUM

820 Cesari Amorone dell Valpolicella Toscana 105
DARK CHERRY, PRUNE AROMAS WITH JAMMY NOTES

8.1.26