

ANTIPASTI APPETIZERS

BRUSCHETTA

Tomatoes, garlic, romano, basil, olive oil marinade 9

CAPONATA

Eggplant, green olives, celery, onions, caper marinade 9

CALAMARI

Squid lightly floured and fried 14

CAPRESE

Tomatoes, fresh mozzarella, basil, olive oil, balsamic glaze 11

COZZE MARINARA / BIANCO

PEI mussels in your choice of sauce 15

Bianco: capers, garlic, onions, lemon, white wine

Marinara: sherry wine, tomato sauce

MOZZARELLA STICKS

Mozzarella battered and fried 9

ANTIPASTO TAGLIERE

Genoa salami, sopresato, prosciutto, mortadella, capicollo, provolone auricchio, sun dried tomatoes, artichokes, assorted olives 18

INSALATA SALADS

HOUSE SALAD

Romaine, tomatoes, cucumbers, red onions 11

TRI COLOR SALAD

Romaine, spinach, tomatoes, fresh mozzarella, candied walnuts, balsamic glaze 13

GREEK

Romaine, tomatoes, cucumbers, red onions, Imported feta, kalamata olives, pepperoncini 12

NONNO'S CAESAR

Romaine, shaved parmesan, croutons 12

ANTIPASTO DELLA CASA

Romaine, tomatoes, cucumbers, red onions, genoa salami, ham, capicollo, provolone, artichokes, roasted red peppers, assorted olives 14

SOUP OF THE DAY 7

ADD CHICKEN 5

ADD SHRIMP 10

PASTA CHOICE OF PENNE, SPAGHETTI, LINGUINI OR FETTUCCINE

MARINARA

Tomato sauce puree, made from scratch daily 13

MEATBALLS OR SAUSAGE

Marinara 17

BOLOGNESE

Meat sauce 16

AGLIO E OLIO

Garlic, olive oil, basil 16

CARBONARA

Prosciutto, romano, onions, cream sauce 17

TORTELLINI ALLA PANNA

Prosciutto, romano, cream sauce 17

BOSCAIOLA

Eggplant, mushrooms, basil, sherry wine tomato sauce 17

PENNE BROCCOLI & CHICKEN

Garlic, romano, olive oil 18

PENNE ROMANA

Onions, mushrooms, prosciutto, peas, sherry wine cream sauce 18

FETTUCCINE PRIMAVERA

Garlic, romano, olive oil, mixed vegetables 17

GNOCCHI ALLA PIEMONTESE

Pink sauce 17

FETTUCCINE ALFREDO

Cream sauce 17

RAVIOLI (choice of cheese or spinach ravioli)

Marinara 15

ALL ENTREES ARE SERVED WITH SOUP OR SALAD

PIATTI DI MARE FROM THE SEA

LINGUINI WITH CLAMS

Red or white sauce 22

CALAMARI MARINARA

Sherry wine, tomato sauce 21

LINGUINI CON COZZE

PEI mussels in your choice of sauce: marinara or bianco 22

Bianco: capers, garlic, onions, lemon, white wine

Marinara: sherry wine, tomato sauce

SHRIMP PARMESAN

Breaded shrimp, tomato sauce, mozzarella 24

SERVED OVER LINGUINI

SHRIMP PORTOFINO

Mushrooms, lemon, sherry wine cream sauce 23

GENOVESE

Market Fish, capers, garlic, onions, pinenuts, kalamata olives, lemon, white wine 24

BARESE

Market Fish, onions, crush red pepper flakes, kalamata olives, sherry wine, tomato sauce 24

ZUPPA DI MARE

Market Fish, clams, calamari, mussels, shrimp, onions, sherry wine, marinara 32

MARKET FISH WILL VARY, ASK YOUR SERVER FOR TODAY'S SELECTION

FLATBREADS

ADD SOUP OR SALAD \$4

MARGHERITA

Fresh mozzarella, tomato sauce, basil, olive oil 10

LEO'S GORGONZOLA STEAK

Mozzarella, balsamic glaze, italian herbs 11

\$5 SPLIT PLATE CHARGE WILL BE ADDED WHEN SHARING A MEAL

CLASSIC ITALIAN DISHES

SELECT PROTEIN & PREPARATION

VEAL 25

CHICKEN 22

PARMESAN

Breaded cutlet, tomato sauce, mozzarella

PICCATA

Capers, lemon, white wine

MARSALA

Mushrooms, marsala wine

SCALLOPINI

Mushrooms, white wine

PIZZAIOLA

Green & black olives, pinenuts, capers, onions, wine, tomato sauce

MILANESE

Breaded cutlet, panfried, served with steak fries

MARIA "STYLE"

Breaded cutlet topped with prosciutto, mozzarella (baked), marsala wine, mushrooms

SERVED WITH PENNE, SPAGHETTI, OR LINGUINI

EGGPLANT PARMESAN

Tomato sauce, mozzarella 15

EGGPLANT ROLATINI

Seasoned ricotta, tomato sauce, mozzarella 16

ADD SPINACH 2

FOUR LAYER LASAGNA

Meat sauce, seasoned ricotta, romano, mozzarella 18

MANICOTTI

Tubular pasta stuffed with ricotta, tomato sauce, mozzarella 15

STUFFED SHELLS

Ricotta, tomato sauce, mozzarella 16

PENNE AL FORNO (BAKED ZITI)

Ricotta, tomato sauce, mozzarella 15

GIRO DELLA SICILIA (TOUR OF SICILY)

Stuffed shell, manicotti, eggplant roladini, meatball, tomato sauce, mozzarella 19

\$5 SPLIT PLATE CHARGE WILL BE ADDED WHEN SHARING A MEAL

SIGNATURE DISHES

TORTELLINI DILEO

Pink meatsauce, prosciutto, mozzarella (baked) 18

POLLO DI STEFANO

Chicken, sausage, prosciutto, pepperoncini, mushrooms, black olives, lemon, wine 23

SAUSAGE & PEPPERS

Onions, wine, tomato sauce 18

GNOCCHI DEL NONNO

Romano, tomato sauce, mozzarella (baked) 16

VEAL & SHRIMP PARMESAN

Breaded and baked in a tomato sauce, mozzarella 28

CHICKEN CACCIATORE

Carrots, celery, onions, green peppers, mushrooms, green and black olives, wine, tomato sauce 22

SERVED WITH PENNE, SPAGHETTI, OR LINGUINI

SIDES

MEATBALLS 6

SAUSAGE 6

BROCCOLI 6

SPINACH 6

MIXED VEGETABLES 6

ALFREDO SM.(8OZ) 4 / LG.(16OZ) 8

MEAT SAUCE SM.(8OZ) 4 / LG.(16OZ) 8

PINK SAUCE SM.(8OZ) 4 / LG.(16OZ) 8

ASK ABOUT OUR
HOMEMADE DESSERTS

BEVANDE BEVERAGES

FOUNTAIN DRINKS 4

COFFEE 4

MILK (NO REFILLS) 4

TEA 4

ESPRESSO 3

CAPPUCCINO 5

LATTE 5

SAN PELLIGRINO (SPARKLING) WATER 7

AQUA PANNA (STILL) WATER 7

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