

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 12

CAPRESE

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

COZZE MARINARA / BIANCO

PEI mussels in your choice of sauce 13
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 15

INSALATA SALADS

HOUSE SALAD

Romaine, tomatoes, cucumbers, red onions 10

TRI COLOR SALAD

Romaine, spinach, tomatoes, fresh mozzarella, walnuts, balsamic glaze 12

GREEK

Romaine, tomatoes, cucumbers, red onions, Imported feta, kalamata olives, pepperoncini 11

NONNO'S CAESAR

Romaine, shaved parmesan, croutons 11

ANTIPASTO DELLA CASA

Romaine, tomatoes, cucumbers, red onions, genoa salami, ham, capicollo, provolone, artichokes, roasted red peppers, assorted olives 13

SOUP OF THE DAY 6

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 16

BOLOGNESE

Meat sauce 16

AGLIO E OLIO

Garlic, olive oil, basil 15

CARBONARA

Prosciutto, romano, onions, cream sauce 16

TORTELLINI ALLA PANNA

Prosciutto, romano, cream sauce 16

BOSCAIOLA

Eggplant, mushrooms, basil, tomato sauce 16

PENNE BROCCOLI & CHICKEN

Garlic, romano, olive oil 16

PENNE ROMANA

Onions, mushrooms, prosciutto, peas, sherry wine cream sauce 16

FETTUCCINE PRIMAVERA

Garlic, romano, olive oil, mixed vegetables 16

GNOCCHI ALLA PIEMONTESE

Pink sauce 16

FETTUCCINE ALFREDO

Cream sauce 16

RAVIOLI

(choice of cheese or spinach ravioli)
Marinara 14

ALL ENTREES ARE SERVED WITH SOUP OR SALAD

PIATTI DI MARE FROM THE SEA

LINGUINI WITH CLAMS

Red or white sauce 18

CALAMARI MARINARA

Sherry wine, tomato sauce 18

LINGUINI CON COZZE

PEI mussels in your choice of sauce: marinara or bianco 18

Bianco: capers, garlic, onions, lemon, white wine
Marinara: sherry wine, tomato sauce

SHRIMP PARMESAN

Breaded shrimp, tomato sauce, mozzarella 22

SERVED OVER LINGUINI

SHRIMP PORTOFINO

Mushrooms, lemon, sherry wine cream sauce 22

GENOVESE

Market Fish, capers, garlic, onions, pinenuts, kalamata olives, lemon, white wine 23

BARESE

Market Fish, onions, crush red pepper flakes, kalamata olives, sherry wine, tomato sauce 23

ZUPPA DI MARE

Market Fish, clams, calamari, mussels, shrimp, scallops, onions, sherry wine, marinara 28

We are committed to providing the finest fish as well as unique offerings. For this reason, our menu changes regularly based on availability.

FLATBREADS

ADD SOUP OR SALAD \$3.00

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 PREPARATION & PROTEIN

VEAL 20

CHICKEN 18

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, sherry 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 16

MANICOTTI

Tubular pasta stuffed with ricotta, tomato sauce, mozzarella 15

STUFFED SHELLS

Ricotta, tomato sauce, mozzarella 15

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 17

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

SIGNATURE DISHES

TORTELLINI DILEO

Pink meatsauce, prosciutto, mozzarella (baked) 17

POLLO DI STEFANO

Chicken, sausage, prosciutto, pepperoncini, mushrooms, black olives, lemon, white wine 19

SAUSAGE & PEPPERS

Onions, sherry wine, tomato sauce 18

GNOCCHI DEL NONNO

Romano, tomato sauce, mozzarella (baked) 16

VEAL & SHRIMP PARMESAN

Breaded and baked in a tomato sauce, mozzarella 25

CHICKEN CACCIATORE

Carrots, celery, onions, green peppers, mushrooms, green and black olives, sherry wine, tomato sauce 18

SERVED WITH PENNE, SPAGHETTI, OR LINGUINI

BEVANDE BEVERAGES

FOUNTAIN DRINKS 3

COFFEE 3

MILK (NO REFILLS) 3

TEA 3

ESPRESSO 3

CAPPUCCINO 4

LATTE 4

SAN PELLIGRINO WATER 6

BOTTLED WATER 3

SIDES

MEATBALLS 5

SAUSAGE 5

BROCCOLI 6

SPINACH 6

MIXED VEGETABLES 6

ALFREDO HALF 3 / PINT 6

MEAT SAUCE HALF 3 / PINT 6

PINK SAUCE HALF 3 / PINT 6

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