

NONNO'S

— ITALIAN RESTAURANT —

REDS

 BY THE GLASS /  BOTTLE

CABERNET SAUVIGNON, MEZZACORONA – TRENTINO, ITALY	8/25
CABERNET SAUVIGNON, JOSH – CALIFORNIA	9/28
MERLOT, RAYWOOD – CENTRAL COAST, CALIFORNIA	8/25
PINOT NOIR, STEMMARI – SICILY, ITALY	9/27
SANGIOVESE, IMPERO – ABRUZZO, ITALY	8/25
CHIANTI, CASTELLO DI QUERCETO – TUSCANY, ITALY	10/29
CHIANTI CLASSICO RISERVA, OTELLO – TUSCANY, ITALY	40
VALPOLICELLA SUPERIOR RIPASSO “ZANE” – VENETO, ITALY	15/45
AMARONE, LUIGI RIGHETTI – VENETO, ITALY	55

WHITES

PINOT GRIGIO, VILLA MARIN – VENETO, ITALY	8/25
PINOT GRIGIO, CA' MONTEBELLO – LOMBARDY, ITALY	10/30
CHARDONNAY, IMPERO – ABRUZZO, ITALY	8/25
CHARDONNAY, RODNEY STRONG – SONOMA COUNTY, CALIFORNIA	10/31
RIESLING, CHATEAU STE.MICHELLE – COLUMBIA VALLEY, WASHINGTON	9/28

SPARKLING & SWEET

SANGUE DI GIUDA, CA' MONTEBELLO – LOMBARDY, ITALY (SWEET RED)	10/30
MOSCATO, STEMMARI – SICILY (SWEET WHITE)	9/28
PROSECCO, PAROLVINI – VENETO, ITALY (DRY SPARKLING)	9
ASTI SPUMANTE, MARTINI ROSSI – PIEDMONT, ITALY (SEMI-SWEET SPARKLING)	10

HOUSE

 BY THE GLASS /  HALF CARAFE /  FULL CARAFE

HOUSE RED SELECTION	11/22/33
WHITE, PRINCIPATO – VENETO, ITALY	9/18/27
WHITE ZINFANDEL	8/16/24

BEER

DOMESTIC	5
Miller Lite	
Michelob Ultra	
Coors Lite	
Yuengling	
IMPORTED	6
Peroni	
Heineken	
Stella Artois	

NONNO'S

— ITALIAN RESTAURANT —

WINE MENU

Let us help you bring warmth, tradition, and the perfect pairing to every table

At Nonno's, we believe a great meal deserves a great wine. Our carefully curated selection of reds, whites, and house favorites is designed to pair beautifully with every dish, bringing the spirit of Italian hospitality to every table.

Scan to:



View Menus
See Desserts
Plan Catering
Leave a Review
Follow Us