

NONNO'S

ITALIAN RESTAURANT

APPETIZERS

ANTIPASTO TAGLIERE

"THE ITALIAN SAMPLER" GF OPT'L

Genoa salami, soppressata, prosciutto, mortadella, capicollo, sharp provolone, sun-dried tomatoes, artichokes, olives. Ideal for sharing • 20

BRUSCHETTA ★

Toasted bread topped with marinated tomatoes, garlic, basil & a sprinkle of shredded Parmesan • 12

CAPONATA

Sicilian Classic: Sweet & tangy eggplant with olives, capers, celery & onions over toasted bread • 12

CALAMARI FRITTI ★

Lightly floured and fried calamari rings and tentacles, served with house marinara • 16

(Rings and tentacles are served together and cannot be separated.)

PEI BLACK MUSSELS GF OPT'L

Your choice of mussels in robust marinara or bianco — a zesty blend of lemon, white wine, capers, onions & garlic • 17

CAPRESE GF OPT'L

Fresh mozzarella, seasoned tomatoes & basil finished with olive oil and a balsamic glaze • 15

MOZZARELLA STICKS

Crispy battered mozzarella served with house marinara • 12

SALADS

Gluten-free options available upon request for all salads.

Dressings: House, Caesar, Blue Cheese, Ranch

HOUSE

Crisp Romaine, tomato, cucumber, red onion • 13

CAESAR ★

Romaine tossed in creamy Caesar, shredded parmesan, and house-made croutons • 14

SPECIALTY SALADS

ANTIPASTO ★

Romaine, tomato, red onion, cucumber, hand-rolled ham, Genoa salami, capicollo & provolone, with artichokes, roasted peppers, mixed olives
Small • 9 | Large • 18

GREEK 🌶️

Crisp romaine, tomato, cucumber, red onion, feta, kalamata olives, pepperoncini for a subtle kick
Small • 8 | Large • 16

TRI COLOR ★

Spinach, romaine, tomato, fresh mozzarella, candied walnuts, balsamic glaze
Small • 9 | Large • 18

Craving more? Ask about Nonno's Soup of the Day — and grab one of our signature sauces like vodka or alfredo!

PASTAS

Includes your choice of soup or salad to start.

Gluten-free pasta available upon request.

YOUR CHOICE: Penne, Spaghetti, Linguini, or Fettuccini

SPECIALTY: Cheese Ravioli, Spinach Ravioli, Gnocchi or Tortellini
(Additional 2.00 upcharge)

TWO MEATBALLS OR SAUSAGES

House-made marinara — mix & match if you'd like • 17

AGLIO E OLIO - GARLIC & OLIVE OIL

Garlic, rich olive oil, and basil tossed with pasta for a light, timeless favorite • 16

BOLOGNESE

Slow-simmered meat sauce with bold, traditional Italian flavor • 17

MARINARA

Pureed plum tomato sauce, crafted fresh daily • 15

CARBONARA ★

Creamy sauce with prosciutto, onion, and Romano cheese • 19

TORTELLINI ALLA PANNA

Cheese-filled tortellini in a rich cream sauce with prosciutto and Romano • 19

BOSCAIOLA

Eggplant and mushrooms in a sherry wine tomato sauce, finished with basil • 18

PENNE CON BROCCOLI & CHICKEN ★

Tender chicken and broccoli tossed with penne in a light garlic and olive oil sauce, topped with Romano • 18

GNOCCHI ALLA PIEMONTESE

Gnocchi in a rich pink sauce with a smooth, creamy finish • 18

FETTUCCINI PRIMAVERA

Sautéed mixed vegetables, garlic olive oil, Romano cheese • 18

FETTUCCINI ALFREDO ★

Silky fettuccine tossed in a creamy Romano cheese sauce • 18

ADD-ONS

Enhance any dish with our premium proteins, perfect for enriching pasta, salads, or any entrée.

CHICKEN	8.00
SHRIMP	12.00
MEATBALLS	7.00
SAUSAGES	7.00
BREADED CHICKEN	10.00

FROM THE COOP

Enjoy our expertly crafted chicken entrées, served with your choice of soup or salad. All priced at **19**.

Note: Penne is included with the entrée, not served on the side during lunch.

PARMESAN

A breaded cutlet, baked to perfection with a rich tomato sauce and topped with a generous layer of melted mozzarella, offering a crispy, cheesy finish.

PICCATA GF OPT'L

Tender chicken medallions in a lively sauce of capers, lemon, and white wine, designed to bring a bright and tangy zest to each dish.

MARSALA ★ GF OPT'L

Prepared with tender chicken medallions in a rich sauce crafted with Marsala wine and earthy mushrooms, offering a deep and aromatic flavor profile.

SCALLOPINI GF OPT'L

Featuring delicate, pan-sautéed chicken medallions in a savory sauce featuring white wine and mushrooms, perfectly balanced to enhance the dish with its delicate yet rich flavors.

MILANESE ★

A perfectly breaded cutlet, pan-fried to a golden crisp, served alongside golden steak cut fries. *[A pasta side is not included with this entree]*

FROM THE OVEN

Enjoy our Italian-American classics, crafted from Nonno's timeless recipes. Includes soup or salad.

LASAGNA

Layers of tender pasta enveloped in a rich meat sauce, seasoned ricotta and topped with melted mozzarella. 18

MANICOTTI

Delicate pasta tubes filled with creamy ricotta, smothered in a vibrant tomato sauce and topped with a layer of melted mozzarella. 16

PENNE AL FORNO - BAKED ZITI ★ GF OPT'L

Penne pasta baked to perfection with creamy ricotta and garlicky rich tomato sauce, all topped with a golden, bubbly layer of mozzarella. 15

EGGPLANT PARMESAN

Tender slices of breaded eggplant layered with savory tomato sauce and smothered in melted mozzarella, and served over penne pasta. 15

EGGPLANT ROLATINI ★

Sliced breaded eggplant rolled with seasoned ricotta, bathed in a rich tomato sauce, and topped with a generous sprinkle of mozzarella, served over penne pasta. 16

EGGPLANT FLORENTINA

Savory slices of breaded eggplant layered with seasoned ricotta and fresh spinach, topped with rich tomato sauce and melted mozzarella, served over penne pasta. 18

We bake our eggplant to perfection — never fried.

FLATBREADS

Roman-style flatbread with a thin, airy crust.

Add a soup or salad • **5**

MARGHERITA

Fresh mozzarella, house marinara sauce, basil & a drizzle of olive oil • 12

LEO'S GORGONZOLA STEAK ★

Chopped seasoned steak, creamy Gorgonzola & mozzarella, finished with balsamic glaze • 14

HANDHELDS

Toasted hoagie subs with bold flavor and fresh ingredients.

Add soup or salad • **5**

SAUSAGE AND PEPPERS

Italian sausage, red & green peppers, onions on a toasted sub roll • 13
Add melted mozzarella • 1

CHICKEN PARMESAN ★

Crispy breaded chicken cutlet topped with our house-made marinara and melted mozzarella, served on a toasted sub roll for a bold, satisfying bite • 14

MEATBALL PARMESAN

Tender house-made meatballs smothered in our signature marinara and melted mozzarella, tucked into a toasted sub roll • 13

EGGPLANT PARMESAN

Breaded eggplant layered with savory marinara & melted mozzarella, served in a toasted sub roll • 13

GRILLED CHICKEN AND CHEESE ★

Tender grilled chicken with sautéed peppers, onions & mushrooms, topped with melted provolone and baked on a toasted sub roll • 14

BISTECCA - STEAK AND CHEESE

Tender sliced steak with sautéed peppers, onions & mushrooms, finished with melted provolone on a toasted sub roll • 14

NONNO'S COMBO 🌶️

Layers of provolone, ham, salami & spicy capicola, finished with lettuce, tomato, mayo & our house dressing on a toasted sub roll • 13

BEVERAGES



SOFT DRINK & WATER

FOUNTAIN DRINKS.....	4.50
FRESH BREWED ICED TEA.....	4.50
SAN PELLEGRINO (SPARKLING).....	7.00
AQUA PANNA (STILL).....	7.00

MILK

WHOLE MILK(NO REFILLS).....	4.50
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COFFEE (REGULAR OR DECAF)

FRESH BREWED.....	5.00
ESPRESSO.....	4.00
CAPPUCCINO.....	6.00
LATTE.....	6.00

GF OPT'L Gluten-Free Upon Request

🌶️ Spicy

★ House Favorites

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