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 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

Ask your server about Nonno's Soup of the Day

ADD-ONS
Enhance any dish with our premium proteins, perfect for enriching

CHICKEN 8.00
SHRIMP 12.00
MEATBALLS .....

PASTAS

Includes your choice of soup of the day 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)

PENNE ROMANA ★
Penne tossed with onion, mushrooms, peas, proscuito, Romano cheese and sherry cream sauce • 20

TWO MEATBALLS OR SAUSAGES
Pasta tossed into a house-made pureed marinara — mix & match if you'd like • 18

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 • 18

MARINARA
Pureed plum house-made tomato sauce, crafted fresh daily • 15

CARBONARA ★
Creamy sauce with prosciutto, onion, and Romano cheese • 20

TORTELLINI ALLA PANNA
Cheese-filled tortellini in a rich cream sauce with prosciutto and Romano cheese • 20

BOSCAIOLA
Eggplant and mushrooms in a sherry wine tomato sauce, finished with basil • 19

PENNE CON BROCCOLI & CHICKEN ★
Tender chicken and broccoli sautéed in garlic & olive oil, finished with Romano cheese • 19

GNOCCHI ALLA PIEMONTESE
Rich pink sauce with a smooth, creamy finish • 19

FETTUCCINI PRIMAVERA
A medley of zucchini, yellow squash, broccoli & peas, sautéed in garlic, olive oil & Romano cheese• 17

FETTUCCINI ALFREDO ★
Silky fettuccine tossed in a creamy Romano cheese sauce • 17

PENNE ALLA VODKA ★
Penne in a spicy tomato cream sauce with vodka, basil & shredded parmesan • 17

FLATBREADS

Roman-style flatbread with a thin, airy crust
Add a soup or salad to any flatbread for $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

CLASSICS

Italian-American classics inspired by Nonno's timeless recipes.
Each entrée includes your choice of soup or salad

GIRO DELLA SICILIA *"TOUR OF SICILY"*
A combination of stuffed shell, manicotti, eggplant rolatini & a meatball — all baked in rich tomato sauce and bubbly mozzarella · 21

LASAGNA ★
Layers of tender pasta enveloped in a rich meat sauce, seasoned ricotta and topped with melted mozzarella • 20

STUFFED SHELLS
Large pasta shells generously filled with creamy ricotta, coated in a vibrant tomato sauce and crowned with bubbling mozzarella • 18

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 • 17

MANICOTTI
Delicate pasta tubes filled with creamy ricotta, smothered in a vibrant tomato sauce and topped with a layer of gooey mozzarella • 18

EGGPLANT PARMESAN
Tender slices of breaded eggplant layered with savory tomato sauce and smothered in melted mozzarella, and served with a side of pasta • 17

EGGPLANT ROLATINI ★
Sliced breaded eggplant rolled with seasoned ricotta, bathed in a rich tomato sauce, and topped with a generous sprinkle of mozzarella, served with a side of pasta • 18

EGGPLANT FLORENTINA
Savory slices of breaded eggplant layered with seasoned ricotta and fresh spinach, topped with rich tomato sauce and melted mozzarella, accompanied by a side of pasta • 19

We bake our eggplant to perfection — never fried.

GF OPT'L Gluten-Free Upon Request Spicy ★ House Favorites

DINING TIME POLICY
To ensure all our guests can enjoy their experience at Nonno's, we kindly request that dining is limited to 90 minutes per table during peak times.

ALLERGEN NOTICE
Gluten-free options are available; however, Nonno's is not a gluten-free facility, and cross-contact may occur during preparation. Guests with allergies or severe sensitivities should inform their server before ordering.

BEFORE YOU DIG IN...
A 20% gratuity is recommended for the attentive service you'll receive. A $15 corkage fee applies per bottle of outside wine. You're welcome to share entrées — a $7 split fee helps cover additional service and plating.

SIGNATURES

Discover the heart of our kitchen with dishes that showcase bold flavor and timeless favorites. Served with soup or salad.

TORTELLINI DI "*LEO*"
Tender tortellini enveloped in a savory pink meat sauce, speckled with bits of prosciutto, and baked under a blanket of bubbling mozzarella • 20

POLLO DI "*STEFANO*" GF OPT'L
Chicken, sausage & prosciutto tossed with mushrooms, olives & pepperoncini in a lemony white wine sauce • 25

SAUSAGE AND PEPPERS GF OPT'L
Juicy sausage and crisp red & green peppers sautéed with onions, simmered in a sherry wine tomato sauce for a deeply flavorful classic • 20

GNOCCHI DEL "*NONNO*"
Baked gnocchi in rich tomato sauce, topped with melted mozzarella and a sprinkle of Romano • 18

VEAL AND SHRIMP PARMESAN
A classic surf and turf: Breaded shrimp & veal, lightly fried, topped with marinara and baked with melted mozzarella • 30

CHICKEN CACCIATORE GF OPT'L
Carrots, celery, onions, red & green peppers, and mushrooms in a sherry-tomato sauce, finished with green and black olives for a bold, rustic flavor • 26

CHICKEN OR VEAL ALLA "*MARIA*" ★
Your choice of tender chicken or veal, lightly breaded and crisped to perfection, layered with prosciutto and mozzarella, finished in a rich Marsala mushroom sauce • 25/28

KIDS MENU

Designed for our little diners 12 & under.
Each meal comes with a beverage

ENTREES 9
- PENNE AL FORNO - BAKED ZITI
- RAVIOLI WITH MARINARA (CHEESE OR SPINACH)
- PENNE WTH ALFREDO
- SPAGHETTI WITH BUTTER
- SPAGHETTI WITH (1) MEATBALL, SAUSAGE, OR MEATSAUCE
- CHICKEN TENDERS AND FRIES
- FLATBREAD - CHEESE PIZZA

SIDES FOR KIDS 3.50
- BROCCOLI
- SPINACH
- MIXED VEGGIES
- FRENCH FRIES
- ONE MEATBALL
- ONE SAUSAGE

ENTRÉES

Enjoy expertly prepared chicken and veal entrées, each served with your choice of soup or salad and a side of pasta.

CHOOSE ONE:
CHICKEN 24
VEAL 27

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 ★
A lively sauce of capers, lemon, and white wine, designed to bring a bright and tangy zest to each dish.

MARSALA GF OPT'L ★
A rich sauce crafted with Marsala wine and earthy mushrooms, offering a deep and aromatic flavor profile.

SCALLOPINI GF OPT'L
A savory sauce featuring white wine and mushrooms, perfectly balanced to enhance the dish with its delicate yet rich flavors.

PIZZAIOLA GF OPT'L
A rich sherry tomato sauce infused with chopped green olives, whole black olives, pine nuts, capers, and onions, creating a complex and aromatic blend of flavors.

MILANESE
A perfectly breaded cutlet, pan-fried to a golden crisp, served alongside golden steak cut fries.

SIDES & SAUCES

Complete your meal with sides designed to complement any dish — from sautéed vegetables to rich, house-made sauces.

SIDES
TWO MEATBALLS 7.00
TWO SAUSAGES 7.00
BROCCOLI 7.00
SPINACH 7.00
MIXED VEGETABLES 7.00
BREAD 2.00

SAUCES
	SMALL 8 OZ/ LARGE 16 OZ
NONNO'S SIGNATURE PESTO	9.00 / 18.00
ALFREDO	5.00 / 10.00
PINK SAUCE	4.00 / 8.00
MEAT SAUCE	5.00 / 10.00
MARINARA	4.00 / 8.00
VODKA	6.00 / 11.00

SEAFOOD

Discover fresh, high-quality seafood entrées, each served over linguini and paired with your choice of soup or salad.

ZUPPA DI MARE ★
Enjoy a rich seafood medley of ***"market fish,"*** clams, calamari, mussels, and shrimp, simmered with onions and sherry wine in our savory marinara sauce • 38

BARESE
Flavors of Bari with ***"market fish,"*** onions, Kalamata olives & crushed red pepper flakes in a sherry tomato-wine sauce • 28

GENOVESE
Coastal flavors of Genoa with ***"market fish,"*** capers, garlic, onions, pine nuts & Kalamata olives in a zesty white wine lemon sauce • 28

LINGUINI WITH CLAMS ★
Enjoy linguini tossed with fresh clams in your choice of a rich tomato sauce or a creamy garlic white wine sauce • 26

LINGUINI CON PEI MUSSELS
Your choice of marinara with a robust sherry tomato sauce or bianco sauce, a zesty mix of lemon, white wine, capers, onions, and garlic • 26

SHRIMP PORTOFINO ★
Enjoy succulent shrimp and mushrooms in a rich sherry wine cream sauce, accented with a splash of lemon • 27

CALAMARI MARINARA
Experience tender calamari simmered in a flavorful blend of sherry wine tomato sauce • 25

SHRIMP PARMESAN
Five jumbo breaded shrimp, lightly fried, topped with marinara and baked with melted mozzarella • 28

Ask your server about the "market fish" of the week

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

COFFEE (REGULAR OR DECAF)
FRESH BREWED 5.00
ESPRESSO 4.00
CAPPUCCINO 6.00
LATTE 6.00

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