

Nonno's

Ristorante

\$79.99 per person

For private Party/Room Sun-Thu a \$300 room fee, plus a minimum of \$1500.00 in Food & Beverage is required.

Fri & Sat a \$500 room fee, plus a minimum of \$3500.00 in Food & Beverage is required.

(There is no minimum of f&b required during lunch time Noon-3pm)

Antipasto

Frittura del Golfo

Fried shrimp, artichoke hearts, and calamari served with marinara sauce.

Salad

Caesar

Crisp Romaine lettuce with croutons, Parmigiano cheese and Caesar dressing.

Your choice of Entree

Ravioli di Aragosta e Gamberi

Lobster ravioli, shrimp, chopped tomato served in a creamy lemon white wine garlic sauce.

Pollo Marsala

Garlic, mushroom and herbs with a creamy Marsala sauce.

Bistecca a

Rib eye or New York (Price & availability might change).

Fresh Catch of the Day

Chef Creation!

Dolci

Tiramisu

Bread service, soft drinks, coffee.

Tax and Gratuity not included.

Grazie!!

Chef Luigi Mazzaro

ALLERGIES: CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Nonno's Ristorante is not responsible for any allergic reaction or the subsequent treatment resulting from such after consumption of our food. We do not guarantee any food item to be free from particular ingredients or seasoning, including but not limited to lactose, soy, wheat, fish, shellfish, nuts, fruits, vegetables, spices, synthetic and natural colors and chemical additives.

CANCELLATIONS: Nonno's requires A \$500 "non-refundable Deposit" to reserve & confirm the date and private room; however, we offer a 72 hour's to receive a full deposit refund from the booking date. After 72 hour's the deposit is not refundable and non-transferrable! In the event of cancellation due to any reason 5 days or less prior to the event a 50% of the agreed minimum of food & beverage will be charged at the customer expense.