

Nonno's

Ristorante

Wednesday Date Night!

Choose 2 entrées + 1 Bottle of Wine + 1 Dessert = \$64.99 per Couple

(No substitutions please.)

La Pasta

Rigatoni San Remo

Chicken, garlic, artichokes, chopped tomatoes finished with pink vodka sauce.

Spaghetti Bolognese

Homemade ground sirloin tomato ragu.

Rigatoni Primavera

Garlic, artichokes, spinach, broccoli, mushrooms, bell peppers, fresh tomatoes.

Spaghetti alla Napoletana

Homemade meat & cheese meatballs garlic, marinara sauce over spaghetti.

Fettuccine Alfredo

Rich creamy Alfredo sauce tossed with homemade pasta and Parmigiano.

Organic Chicken Breast

Parmigiana

Breaded and baked with marinara sauce basil mozzarella and Parmigiano cheese.

Carciofi

Artichokes, garlic, lemon, capers, white wine sauce.

Marsala

Shallots and mushroom in a sweet Marsala sauce.

Seafood

Spaghetti Cinque Terre

Sautéed shrimp, garlic, sun-dried & fresh tomatoes, spinach in a white wine sauce.

Brodetto di Mare

Shrimp, clams, salmon, spicy tomato garlic sauce & crostini.

Spaghetti Alle Vongole

Clams, garlic, Pinot Grigio sauce.

Rigatoni al Salmone

Fresh salmon tips, garlic, capers, spinach tomato with creamy lemon sauce.

Canyon Road Sauvignon Blanc (Ca)

The rich nose of grassy and exotic fruit.

Canyon Road Cabernet (Ca)

Elegant and complex with currant, black cherries, cedar, and sage notes.

Canyon Road Pinot Noir (Ca)

Medium body wine with aromas of black cherry, raspberry and currant.

Canyon Road Chardonnay (Ca)

A pale golden color and classic aromas of melon, butterscotch and honey.

Premium selection \$15 per bottle extra

Chianti Pontorno (Italy)

Renzoni Sangiovese (Temecula)

Vallagarina Pinot Grigio (Italy)

Renzoni Rose (Temecula)

Claudio Mo Moscato D' Asti (Italy)

Terre Nuove Primitivo (Italy)

Choice of 1 Dessert

Tiramisu', Chocolate cake

Cheese cake or Cannolo.

UPGRADE YOUR ENTRÉE

To our fresh fish of the day

Or hand cut steak for an additional \$16

per person!

Grazie Mille!!

Chef Luigi Mazzaro