

Nonno's

Ristorante

Antipasti - Appetizers

Fresh Bread & Dip

1st Serving is complimentary and will be served as soon as the menus are removed from the table.

(Additional serving of 4 rolls. 2.5)

Cozze al Vino Bianco

Mussels, Italian parsley, garlic, butter pinot grigio sauce w/ crostini. 19.95

Bruschetta Tradizionale (V)

Tomatoes, garlic, and basil with balsamic Glaze, Parmigiano and evoo. 13.95

Carciofi Croccanti (V)

Artichokes heart croquettes fried to a golden crisp, with lemon aioli. 16.95

Brodetto di Mare

Salmon, shrimp, clams, mussels in a spicy tomato garlic sauce w/crostini. 22.95

Burrata Antipasto

Fresh creamy burrata cheese, imported salame, olives, marinated tomatoes & artichokes hearts & crostini. 22.95

Polpette al Forno

3 Homemade beef & cheeses meatballs baked with marinara & mozzarella. 14.95

Carpaccio di Manzo (Gf)

Thinly sliced raw beef sirloin drizzled with extra virgin olive oil, lemon, capers and shaved Parmigiano. 22.95

Calamari Fritti

Tender squid & bell peppers fried to a golden brown, served with a side of marinara sauce. 19.95

Insalate - Organic Salads

Del Bosco (Gf)

Spring mix lettuce, onions, tomatoes, Parmigiano and balsamic dressing. 11.95

Caesar

Romaine lettuce, croutons, Parmigiano cheese and Caesar dressing. 12.95

Add:

Anchovies 2.5 chicken 7 shrimp 9 salmon 12.

Caprese di Burrata (Gf)

Fresh creamy burrata cheese, tomatoes, basil, olive oil, and balsamic glaze. 16.95

Light & Healthy

Mediterranea (Gf) 23.95

Baby spinach, grilled shrimp, tomato, onions, olives, blue cheese & balsamic vinaigrette.

Portofino (Gf) 24.95

Mix greens, grilled salmon, tomato, onions cucumbers, fresh squeezed lemon & evoo.

Spaghetti Primavera (Vg) 22.95

Garlic, artichokes, spinach, broccoli mushrooms, bell peppers, marinara sauce.

Add Sausage or chicken 7 shrimp 9 salmon 12

Gluten free Pasta 22.95

Penne Pasta with: Primavera, Marinara, Bolognese, Alfredo or pink Vodka.

Add Sausage or chicken 7 shrimp 9 salmon 12

ALLERGIES: Nonno's is not responsible for any allergic reaction from consumption of our food. We do not guarantee any food item to be free from specific ingredients or seasonings, including but not limited to lactose, soy, wheat, fish, shellfish, nuts, fruits, vegetables spices, to which certain guests may be allergic.

Buon Appetito e' Grazie Mille!!

Chef Luigi Mazzaro

La Pasta

Fettuccine Bolognese

Tomato-based sauce & ground sirloin slow cooked with carrots, celery, onion and red wine. 22.95

Rigatoni al Salmone

Salmon tips, garlic, capers, spinach, and tomato in a creamy lemon sauce. 26.95

Fettuccine Alfredo (V)

Rich creamy Alfredo sauce. 18.95

Add Sausage or chicken 7, Shrimp 9.

Spaghetti Marechiaro

Shrimp, scallops, clams, mussels, garlic, in a spicy tomato white wine sauce. 26.95

Rigatoni alla Diavola

Sausage, onions, bell peppers, mushroom in a spicy pink vodka sauce. 23.95

Spaghetti alle Vongole

Fresh clams, Italian parsley, garlic pinot grigio sauce. 24.95

Rigatoni San Remo

Chicken, garlic, artichokes, tomatoes, in a pink creamy vodka sauce. 23.95

Spaghetti alla Napoletana

3 Homemade beef meatballs, garlic marinara sauce, basil. 20.95

La Pizza 12" Only

Paesana

Pepperoni, sausage, mushroom, bell peppers, onion, tomato sauce mozzarella cheese. 23.95

Margherita

Fresh mozzarella, tomato sauce Parmigiano cheese, fresh basil. 20.95

Americana

Classic pepperoni and cheese. 21.95

California

Chicken, pesto sauce, sun-dried tomato mozzarella, onions, basil. 22.95

*+\$3.99 to split any plate * 20% service charge will be added to parties of 6 or more.

House Specialties

Gnocchi

With your choice of sauce: Pesto, Vodka Marinara, Bolognese, Alfredo. 22.95

Add Sausage or chicken 7, Shrimp 9.

Ravioli di Manzo

Filled with ground sirloin and herbs, served in a mushroom and rosemary Marsala, cream sauce. 25.95

Lasagna (no split please)

Stacked layers of pasta with ricotta, mozzarella and meat ragu. 21.95

Fettuccine Mare e Monti

Shrimp, scallops, mushroom, shallots in a creamy rosemary sherry wine sauce. 26.95

Ravioli di Aragosta con Scampi

Lobster ravioli and sautéed shrimp, fresh tomato, served in a creamy garlic lemon white wine sauce. 29.95

Parmigiana a Modo Mio (V)

Oven baked breaded sliced eggplant over ricotta cheese ravioli, topped with marinara and mozzarella. 24.95

Ravioli di Formaggio

With your choice of sauce: Pesto, Vodka Marinara, Bolognese, Alfredo. 22.95

Add Sausage or chicken 7 shrimp 9 salmon 12

Organic Chicken Breast

Served with a side of spaghetti & vegetables.

Parmigiana

Panko breaded, with marinara sauce basil mozzarella and Parmigiano. 24.95

Carciofi

Artichokes and capers in a garlic lemon butter white wine sauce. 24.95

Marsala

Shallots and mushroom in a sweet Marsala sauce. 24.95

*ANY substitutions are subject to an extra charge!