

Nonno's

Ristorante

For private Party/Room Sun-Thu a minimum of \$1000.00 in Food & Beverage is required.

Fri & Sat a minimum of \$1500.00 in Food & Beverage is required.

For parties up to 25 people: Chose a platters combination of 2 appetizers, 2 salad, 4 main entrees and 2 desserts.

For parties up to 40 people: Chose a platters combination of 2 appetizers, 1 salad, 3 main entrees and 1 dessert.

For parties 45 + people: Chose a platters combination of 2 appetizers, 1 salad, 2 main entrees and 1 dessert.

Appetizers \$8 per person

Bruschetta Tradizionale

Tomatoes, garlic, basil with balsamic glaze and extra virgin olive oil.

Carciofi Croccanti

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

Capresina

Mozzarella, fresh tomatoes, basil, extra virgin olive oil and balsamic reduction

Antipasto Italiano

Cold cut meats, olives, cheese.

Salads \$6 per person

Del Bosco

Organic spring mix lettuce, tomatoes Parmigiano cheese, & balsamic dressing.

Caesar Salad

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

Del Nonno

Organic spinach, shaved carrots, berries tomato blue cheese, caramelized walnut with maple vinaigrette dressing.

Organic Chicken breast \$18 per person

Milk-fed Veal \$20 per person

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.

Rib eye Steak or Fish \$27 per person

Pasta \$20 per person

Linguine Cinque Terre

Shrimp, garlic, thyme, sun-dried & fresh tomatoes, spinach in a white wine sauce.

Rigatoni San Remo

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

Rigatoni Primavera

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

Fettuccine Alfredo

Rich creamy Alfredo sauce tossed with homemade pasta and Parmigiano.

Lasagna

Bechamel, mozzarella, Parmigiano, meat ragu.

Ravioli di Manzo

Filled with ground sirloin, Parmigiano & herbs served with a mushroom, rosemary Marsala wine cream sauce.

Tagliatelle alla Bolognese

Tossed with ground sirloin and mirepoix tomato ragu.

Gnocchi al Pesto Genovese

Homemade potato dumpling, creamy pesto sauce, chicken, sun-dried tomato.

Desserts \$5 per person

Tiramisu, Cheesecake, Chocolate cake

Cannolo.

ALLERGIES: Nonno's is not responsible for any allergic reaction (or the subsequent treatment resulting from said reaction) that a guest may experience from consumption of our food. We do not guarantee any food item to be free from particular ingredients or seasons, including but not limited to lactose, soy, wheat, fish, shellfish, nuts, fruits, vegetables, spices, synthetic and natural colors and chemical additives to which certain guests may be allergic.

CANCELLATIONS: Nonno's requires A \$300 "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 deposit is not refundable but can be transferable to a different date in 60 days range. In the event of cancellation due to any reason 7 days or less prior to the event a 50% of the projected \$ amount will be charged at the customer expense.

Buon Appetito e' Grazie Mille!!

Chef Luigi Mazzaro