

Nonno's

Ristorante

\$36 per person

For private Party/Room Sun-Thu \$36 per person a minimum of \$1000.00 in Food & Beverage is required.

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

Antipasto

Bruschetta Tradizionale

Grilled Italian bread topped with garlic, tomatoes, basil, olive oil and balsamic glaze.

Insalata

Del Bosco

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

Your choice of Entree

Ravioli di Manzo

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

Rigatoni alla vodka

Shallots, chopped tomatoes and basil finished with tomato vodka cream sauce.

Pollo Marsala

Sautéed chicken breast with shallots, mushrooms, marsala sauce.

Sea bass Sanremese

Sautéed filet of sea bass served with artichokes, sundried tomatoes and capers finished with garlic lemon sauce

Dolci

Cannolo Siciliano

Bread service, soft drinks, coffee.

Tax and Gratuity not included.

Grazie!!

Chef Luigi Mazzaro

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 5 days or less prior to the event a 50% of the projected \$ amount will be charged at the customer expense.