

Nonno's

Ristorante

\$36 per person

For private party of 20 guests or more at \$36 per person no minimum \$ is required. Excluding Fri & Sat

For private party of 20 guests or less a \$650.00 minimum is required. Excluding Fri & Sat

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 Mazza

DEPOSIT AND PAYMENTS: A \$300 non-refundable Deposit is due with the signed Event Agreement. Nonno's Ristorante will not hold a reservation w/o a deposit & sign agreement. The \$300 Deposit will be applied to the final balance due for the event. **ALLERGIES:** Nonno's is not responsible for any allergic reaction.
CANCELLATIONS: Nonno's requires A **\$300 non-refundable Deposit** to confirm a staffed event; however, we offer a 72 hours (after the charge of the deposit) the right to rescission to receive a full refund of your deposit. After 72 hours, the deposit is NOT refundable and the cancellation (which must be in writing) will be handled according to the type of event: