

Nonno's

Ristorante

\$55 per person

For private party of 20 guests or more at \$55 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

Frittura del Golfo

Fried shrimp, artichoke hearts, and calamari served with marinara sauce.

Your choice of Salad

Caesar

Crisp Romaine lettuce with croutons, shaved Parmigiano cheese and Caesar dressing.

Del Nonno

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

Your choice of Entree

Linguine Toscana

Sautéed shrimps, garlic, sun-dried tomatoes spinach, in a white wine sauce.

Pollo alla Campagnola

Sautéed garlic, mushrooms e capers in a spicy fresh chopped tomato white wine sauce.

Bistecca all' Formaggio

Rib eye or New York (market availability) served in a creamy blue cheese sauce.

Salmone Sanremese

Filet of wild salmon served with artichokes, sundried tomatoes and capers finished with garlic lemon sauce

Dolci

Tiramisu or Crème Brule

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: