

Nonno's

Ristorante

\$45 per person

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.

Antipasto

Antipasto Italiano

Cold cut meats, olives, cheeses, bruschetta & Caprese.

Insalata

Caesar Salad

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

Your choice of Entrée

Ravioli di Magro

Filled with spinach and ricotta cheese served in a fresh tomato garlic and basil sauce.

Pollo alla Parmigiana

Organic breast breaded & baked with marinara sauce, basil, mozzarella and Parmigiano cheese.

Bistecca all' Formaggio

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

Filetto di Pesce

Grilled Mediterranean Sea bass filet served with capers lemon butter 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.