

Nonno's

Ristorante

\$37.99 per person

For private Party/Room Sun-Thu a minimum of \$1400.00 in Food & Beverage is required.

Fri & Sat a minimum of \$2200.00 in Food & Beverage is required.

Salad

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.

Fresh Silver Salmon

Chef Creation!

Dolce

Cannolo Siciliano

Bread service, soft drinks, coffee.

Tax and Gratuity not included.

Grazie!!

Chef Luigi Mazzaro

ALLERGIES: CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Nonno's Ristorante is not responsible for any allergic reaction or the subsequent treatment resulting from such after consumption of our food. We do not guarantee any food item to be free from particular ingredients or seasoning, including but not limited to lactose, soy, wheat, fish, shellfish, nuts, fruits, vegetables, spices, synthetic and natural colors and chemical additives.

CANCELLATIONS: Nonno's requires A \$500 "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 the deposit is not refundable and non-transferrable! In the event of cancellation due to any reason 5 days or less prior to the event a 50% of the agreed minimum of food & beverage will be charged at the customer expense.