

Nonno's Ristorante

Wednesday Date Night!

Choose 2 entrées + 1 Bottle of Wine + 1 Dessert = \$78.00 per Couple
(No substitutions please.)

Entrée

Rigatoni San Remo

Chicken, garlic, artichokes, chopped tomatoes finished with pink vodka sauce.

Spaghetti Bolognese

Homemade ground sirloin tomato ragu.

Parmigiana a Modo Mio (V)

Oven baked breaded sliced eggplant over ricotta cheese ravioli, topped with marinara and mozzarella.

Spaghetti alla Napoletana

Homemade meat & cheese meatballs garlic, marinara sauce over spaghetti.

Fettuccine Alfredo (V)

Rich creamy Alfredo sauce tossed with homemade pasta and Parmigiano.

Spaghetti Cinque Terre

Sautéed shrimp, garlic, sun-dried & fresh tomatoes, spinach in a white wine sauce.

Brodetto di Mare

Shrimp, clams, salmon, spicy tomato garlic sauce & crostini.

Spaghetti Alle Vongole

Clams, garlic, Pinot Grigio sauce.

Rigatoni al Salmone

Fresh salmon tips, garlic, capers, spinach tomato with creamy lemon sauce.

Pollo Parmigiana

Breaded and baked with marinara sauce basil mozzarella and Parmigiano cheese.

Pollo Carciofi

Artichokes, garlic, lemon, capers, white wine sauce.

Pollo Marsala

Shallots and mushroom in a sweet Marsala sauce.

Included Wine Selection

Canyon Road Sauvignon Blanc (Ca)

The rich nose of grassy and exotic fruit.

Chianti Pontormo (Italy)

Medium bodied and velvety texture with fruity and slightly floral aromas flavors

Canyon Road Pinot Noir (Ca)

Medium body wine with aromas of black cherry, raspberry and currant.

Canyon Road Chardonnay (Ca)

A pale golden color and classic aromas of melon, butterscotch and honey.

Premium selection \$20 per bottle extra

Nonno's Red Blend (Paso Robles)

Nonno's Cabernet (Paso Robles)

Nonno's Sangiovese (Paso Robles)

Vallagarina Pinot Grigio (Italy)

Renzoni Rose (Temecula)

Claudio Mo Moscato D' Asti (Italy)

Dama Montepulciano (Italy)

Choice of 1 Dessert

Tiramisu', Chocolate cake
Cheese cake or Cannolo.

UPGRADE YOUR ENTRÉE

To our fresh fish of the day \$22

Or

Hand cut steak for an additional \$26 per person!

Grazie Mille!!

Chef Luigi Mazzaro