

NONNA'S CITI CUCINA

DINNER TO GO MENU

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NAME: _____

P/U TIME: _____

DATE: _____

PHONE: _____

PAYMENT TYPE: _____

TOTAL: _____

ANTIPASTI

- MOZZARELLA CAPRESE**
HOMEMADE MOZZARELLA - TOMATOES - ROASTED PEPPERS EXTRA VIRGIN OLIVE OIL - 10
- CRISPY CALAMARI**
LIGHTLY FRIED SERVED WITH HOT PEPPERS - SPICY MARINARA GARLIC AIOLI DIPPING SAUCE - 12
- MARYLAND LUMP CRABCAKES**
LUMP CRABCAKES WITH BABY ARUGULA - ROASTED PEPPER REMOULADE - 15
- ZUPPA DI CLAMS**
LITTLE NECK CLAMS - WHITE WINE - GARLIC - BASIL BROTH - 12
- ROMAN ARTICHOKE**
CRISPY BABY ARTICHOKE - GARLIC AIOLI DIPPING SAUCE - 12
- BEGGARS PURSES**
CRISP PASTA PURSES WITH SWEET ITALIAN SAUSAGE, RICOTTA ROASTED PEPPERS - GARLIC AIOLI - BALSAMIC REDUCTION - 11
- ZUPPA DI MUSSELS**
MUSSELS - WHITE WINE GARLIC BASIL BROTH - 9
- MOZZARELLA POPCORN**
FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO BREAD CRUMBS SPICY MARINARA - 10
- ZUCCHINI FRITTE**
FRESH SLICED PANKO CRUSTED ZUCCHINI - GARLIC AIOLI DIPPING SAUCE - 9
- CLAMS OREGANATA**
CLASSIC BAKED CLAMS WITH SEASONED BREAD CRUMBS - 11
- STUFFED MUSHROOMS**
SAUSAGE, FONTINA AND SPINACH STUFFING - LEMON BUTTER SAUCE - 10
- SPIEDINI ALLA ROMANO**
BREADED MOZZARELLA AND BASIL - TOMATO ANCHOVY LEMON SAUCE - 9

PIZZETTA

- MARGHERITA**
MOZZARELLA, RICOTTA, ROASTED GARLIC & OVEN DRIED TOMATOES - 10
- PEPPERONI PIE**
TRADITIONAL PIZZA - PEPPERONI - 10
- BROCCOLI RABE & SAUSAGE PIE**
WHITE PIE, GARLIC, OLIVE OIL & PLUM TOMATO - 11

SANDWICHES

- GRILLED HANGER STEAK**
HANGER STEAK WITH CARAMELIZED ONIONS - FONTINA CHEESE ARUGULA GARLIC ROASTED PEPPER AIOLI- CIABATTA ROLL - 14
- CHEESE BURGER**
10 OZ OF BLACK ANGUS BEEF - FONTINA CHEESE - BRIOCHE ROLL TOMATO, ONION, ARUGULA - ROASTED PEPPER AIOLI - 11
- GRILLED & CHILLED VEGETABLE STACKING**
MEDLY OF GRILLED VEGETABLES LAYERED WITH FRESH MOZZARELLA CIABATTA ROLL - ARUGULA AND SLICED TOMATO - PESTO MAYO - 12
- GRILLED CHICKEN**
CARAMELIZED ONION, SPINACH & TOMATO - FRESH MOZZARELLA - BASIL PESTO & ROASTED PEPPER AIOLI - PANINI BREAD - 9
- TUNA B L T**
SUSHI GRADE TUNA GRILLED RARE - BRIOCHE ROLL CRISPY PANCETTA - ARUGULA AND SLICED TOMATO - PESTO MAYO - 15

INSALATE

- CAESAR**
CLASSIC CAESAR - PARMESAN CRISP - FOCACCIA CROUTONS - 7 / 12
- HOUSE**
MIXED LETTUCE, TOMATO BRUSCHETTA, CUCUMBER OLIVES - FOCACCIA CROUTONS - 7 / 12
- GRIGLIATO CHICKEN**
FREE RANGE GRILLED CHICKEN OVER ARUGULA - WALNUTS AND CRAISINS WHITE BALSAMIC VINAIGRETTE - ROASTED PEPPER AIOLI - 13
- NONNA'S ANTIPASTI**
ITALIAN ARTISAN MEATS AND CHEESES - OLIVES, PEPPERONCINI, ONIONS TOMATO - CHOPPED MIXED LETTUCE - WHITE BALSAMIC VINAIGRETTE - 9 / 14
- CHOPPED ROASTED VEGETABLE**
MIXED LETTUCE - ROASTED VEGETABLES WITH OLIVES, ONION ARTICHOKE AND FETA - CREAMY OREGANO DRESSING - 8/13
- HANGER STEAK SALAD**
SLICED STEAK - MIXED GREENS - CRUMBLER BLUE CHEESE FUJI APPLES, CANDIED WALNUTS - BALSAMIC VINAIGRETTE - 15
- GRIGLIATO TUNA**
GRILLED TUNA-MIXED GREENS - VEGETABLES - CITRUS DIJON EMULSION - 15

PASTAS

- FETTUCINE FILLETTO DI POMODORO**
PROSCIUTTO - ONION - BASIL - PLUM TOMATO SAUCE - 15
- RIGATONI VODKA**
PANCETTA - SCALLIONS IN A LIGHTLY SPICED TOMATO CREAM SAUCE 15
- CAPPELLINI PRIMAVERA**
MEDLEY OF GARDEN VEGETABLES - LIGHT CREAM SAUCE - 15
- ORECCHIETTE ALLA PUGLIESE**
BROCCOLI RABE - SAUSAGE - GARLIC AND OIL - 16
- RIGATONI & MEATBALLS**
MARINARA & "OLD SCHOOL" MEATBALLS FINISHED WITH PECORINO - 16
- FETTUCINE MOSCA**
CHOPPED SHRIMP, PEAS, MUSHROOMS, PROSCIUTTO IN A TOMATO CREAM 18
- RIGATONI ALLA PASTORA**
SAUSAGE, PEAS & CREAM - 16
- LINGUINE AL VONGOLE**
BABY CLAMS - WHITE WINE, GARLIC, PARSLEY & SICILIAN OLIVE OIL - 18
- MAC & CHEESE ITALIA**
FONTINA, MOZZARELLA, PECORINO & PARMESAN - 15
- PENNE GIUSEPPE**
SAUSAGE, ROASTED PEPPERS, MUSHROOMS, PARMESAN & HERBS - 18
- CAPPELLINI NONNA**
PLUM TOMATO, ARUGULA & FRESH MOZZARELLA - 15
- PENNE MARE MONTE**
CLAMS, BABY SHRIMP, WILD MUSHROOMS & TOMATO CREAM - 18
- SPAGHETTI WITH CRAB SAUCE**
FRESH CRABMEAT, TOMATO & GARLIC - 19
- GNOCCHI DELLA CASA**
HOMEMADE DUMPLINGS, TOMATO RAGU, BASIL & MOZZARELLA - 15
- SPAGHETTI EN CARTOCCIO**
SHRIMP, PROSCIUTTO AND CREAM BAKED IN FOIL - 19

CARNE

- CHICKEN VENEZIANA**
GRILLED CHICKEN BREAST WITH A SAUTEE OF OLIVE OIL POACHED CHERRY TOMATOES, ARTICHOKE - BASIL, WHITE WINE, GARLIC AND EV - 17
- CHICKEN PRINCIPESSA**
BREAST OF CHICKEN LAYERED WITH EGGPLANT, TOMATO & MOZZARELLA BASIL DEMI GLAZE - 17
- CHICKEN PARMIGIANA**
PAN FRIED CUTLETS FINISHED WITH FRESH MOZZARELLA - HOMESTYLE MARINARA SAUCE - 17
- CHICKEN SAVOY**
FREE RANGE CHICKEN ON THE BONE IN A BALSAMIC REDUCTION - PARMESAN GARLIC OREGANO GLAZE - 17
- CHICKEN FRANCAISE**
CHICKEN FRANCAISE STYLE WITH ARTICHOKE AND ASPARAGUS TIPS WHITE WINE LEMON SAUCE - 17
- VEAL MARSALA**
VEAL SCALOPPINI - MARSALA MUSHROOM DEMI - 24
- VEAL SALTIMBOCCA**
PAN SEARED VEAL SCALOPPINI WITH PROSCIUTTO, SAGE AND SPINACH - CHOPPED EGG - WHITE WINE DEMI - 24
- VEAL AND SHRIMP CAPONE**
VEAL SCALOPPINI & SHRIMP - LIGHT BRANDY MASCARPONE CREAM SAUCE - 27
- VEAL CHOP MILANESE**
DOUBLE CUT MID WEST VEAL CHOP POUNDED THIN, LIGHTLY BREADED ARUGULA & TOMATO SALAD - 32
- VEAL CHOP PARMESAN**
DOUBLE CUT VEAL CHOP POUNDED THIN, LIGHTLY BREADED SAVORY MARINARA SAUCE - HOMEMADE MOZZARELLA - 33
- PORK CHOP NONNA**
14 OZ BERKSHIRE PORK CHOP - HOT AND SWEET CHERRY PEPPERS, ONIONS - CRISPY POTATOES - 22
- FILET MIGNON**
PRIME FILET - TUSCAN POTATOES - PORTOBELLO MUSHROOM PORT WINE PAN SAUCE - 29
- HANGER STEAK**
GRILLED HANGER STEAK - MASHED POTATOES - FRESH VEGETABLES - 27
- GIAMBOTTA**
COMBINATION OF FILET MIGNON, CHICKEN & SAUSAGE- HOT & SWEET PEPPERS, ONIONS, MUSHROOMS, ZUCCHINI & POTATOES - 29
- EGGPLANT ROLLATINI**
PAN FRIED EGGPLANT CENTERED WITH RICOTTA, PARMESAN & MOZZARELLA CHEESE - MARINARA - 15