

PASTA FRESCO

OUR OPTION FOR A LIGHTER FAMILY STYLE MENU

**CHOOSE TWO OF EACH:
APPETIZERS, SALADS,
PASTAS AND DESSERT**



MON -THUR \$23 PLUS TAX & GRATUITY
FRI - SUN \$28 PLUS TAX & GRATUITY
(CHILDREN UNDER TEN - HALF PRICE)

FIRST COURSE

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

— CHOOSE TWO —

MOZZARELLA CAPRESE	ZUPPA DI CLAMS	BAKED CLAMS
FRIED CALAMARI	ZUCCHINI FRITTE	ZUPPA DI MUSSELS
STUFFED MUSHROOMS	ZUPPA DI MUSSELS	SPIEDINI ALLA ROMANO

SALADS

— CHOOSE TWO —

NONNA'S SALAD	CAESAR SALAD	HOUSE SALAD
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SECOND COURSE

PASTA & ENTREE SERVED TOGETHER

PASTA

— CHOOSE TWO —

FETTUCCINI FILLETTO DI POMODORO	ORECCHIETTE ALLA PUGLIESE
RIGATONI VODKA	LINGUINE AL VONGOLE
FETTUCCINI ALFREDO	BAKED ZITI
LINGUINE WITH GARLIC AND OIL	PENNE PRIMAVERA

ADDITIONAL ENTRÉE'S
(CHARGED PER PERSON)

CHICKEN VENEZIANA \$5.95	VEAL MARSALA \$7.95
CHICKEN FRANCAISE \$5.95	VEAL SALTIMBOCCA \$7.95
CHICKEN PRINCIPESSA \$5.95	EGGPLANT ROLLATINI \$5.95
CHICKEN PARMIGIANA \$5.95	CHEF'S FISH SELECTION \$7.95

THIRD COURSE DESSERT SAMPLER

SAMPLING OF NONNA'S HOMEMADE DESSERTS OR CUSTOM CAKE
SOFT DRINKS, COFFEE & TEA INCLUDED

CAPPUCCINO & ESPRESSO ADDITIONAL \$2.95 PER PERSON

NONNA'S CLASSIC

OUR ORIGINAL SIGNATURE FAMILY STYLE PACKAGE

**CHOOSE TWO OF EACH:
APPETIZERS, SALADS,
PASTAS, ENTREES AND DESSERT**



MON -THUR \$32 PLUS TAX & GRATUITY
FRI - SUN \$39 PLUS TAX & GRATUITY
(CHILDREN UNDER TEN - HALF PRICE)

FIRST COURSE

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

— CHOOSE TWO —

MOZZARELLA CAPRESE	ZUPPA DI CLAMS	BAKED CLAMS
FRIED CALAMARI	ZUCCHINI FRITTE	ZUPPA DI MUSSELS
STUFFED MUSHROOMS	ZUPPA DI MUSSELS	SPIEDINI ALLA ROMANO

SALADS

NONNA'S SALAD	CAESAR SALAD	HOUSE SALAD
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SECOND COURSE

PASTA & ENTREE SERVED TOGETHER

PASTA

— CHOOSE TWO —

FETTUCCINI FILLETTO DI POMODORO	ORECCHIETTE ALLA PUGLIESE
RIGATONI VODKA	LINGUINE AL VONGOLE
FETTUCCINI ALFREDO	BAKED ZITI
LINGUINE WITH GARLIC AND OIL	PENNE PRIMAVERA

ENTRÉE

— CHOOSE TWO —

ADD ADDITIONAL ENTRÉE \$3.95

CHICKEN VENEZIANA	VEAL MARSALA
CHICKEN FRANCAISE	VEAL SALTIMBOCCA
CHICKEN PRINCIPESSA	EGGPLANT ROLLATINI
CHICKEN PARMIGIANA	CHEF'S FISH SELECTION

UPGRADE ENTRÉE
SUBSTITUTE FOR ONE ABOVE

FILET MIGNON \$4.95	STUFFED SHRIMP \$4.95	SPECIAL FISH \$3.95
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THIRD COURSE DESSERT SAMPLER

SAMPLING OF NONNA'S HOMEMADE DESSERTS OR CUSTOM CAKE
SOFT DRINKS, COFFEE & TEA INCLUDED

CAPPUCCINO & ESPRESSO ADDITIONAL \$2.95 PER PERSON

NONNA'S SUPREMO

OUR ORIGINAL SIGNATURE FAMILY STYLE PACKAGE

**CHOOSE TWO OF EACH:
APPETIZERS, SALADS,
PASTA COURSE, ENTREES AND DESSERT**



MON -THUR \$42 PLUS TAX & GRATUITY
FRI - SUN \$48 PLUS TAX & GRATUITY
(CHILDREN UNDER TEN - HALF PRICE)

FIRST COURSE

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

— CHOOSE TWO —

MOZZARELLA CAPRESE	ZUPPA DI CLAMS	BAKED CLAMS
FRIED CALAMARI	ZUCCHINI FRITTE	ZUPPA DI MUSSELS
STUFFED MUSHROOMS	ZUPPA DI MUSSELS	SPIEDINI ALLA ROMANO

SALADS

— CHOOSE TWO —

NONNA'S SALAD	CAESAR SALAD	HOUSE SALAD
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SECOND COURSE

PASTA

— CHOOSE TWO —

FETTUCCINI FILLETTO DI POMODORO	ORECCHIETTE ALLA PUGLIESE
RIGATONI VODKA	LINGUINE AL VONGOLE
FETTUCCINI ALFREDO	FETTUCCINI MOSCA
LINGUINE WITH GARLIC AND OIL	PENNE GIUSEPPE

THIRD COURSE

SERVED WITH SIDES

ENTRÉE

— CHOOSE TWO —

CHICKEN VENEZIANA	VEAL MARSALA
CHICKEN FRANCAISE	VEAL SALTIMBOCCA
CHICKEN PRINCIPESSA	EGGPLANT ROLLATINI
CHICKEN PARMIGIANA	SALMON NONNAS

ADDITIONAL ENTRÉE

— CHOOSE ONE —

CHATEAUBRIAND	SPECIAL FISH
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FOURTH COURSE

DESSERT SAMPLER

SAMPLING OF NONNA'S HOMEMADE DESSERTS & CUSTOM CAKE
SOFT DRINKS, COFFEE & TEA INCLUDED
CAPPUCCINO & ESPRESSO ADDITIONAL \$2.95 PER PERSON

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NONNA'S A LA CARTE

OUR INDIVIDUALLY PLATED ENTRÉE MENU OPTION

**APPETIZERS, SALADS,
INDIVIDUAL ENTRÉE AND DESSERT**



MON -THUR \$38 PLUS TAX & GRATUITY
FRI - SUN \$44 PLUS TAX & GRATUITY
(CHILDREN UNDER TEN - HALF PRICE)

FIRST COURSE

FAMILY STYLE APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

— CHOOSE TWO —

MOZZARELLA CAPRESE	ZUPPA DI CLAMS	BAKED CLAMS
FRIED CALAMARI	ZUCCHINI FRITTE	ZUPPA DI MUSSELS
STUFFED MUSHROOMS	ZUPPA DI MUSSELS	SPIEDINI ALLA ROMANO

SALADS

— CHOOSE TWO —

NONNA'S SALAD	CAESAR SALAD	HOUSE SALAD
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SECOND COURSE

FAMILY STYLE PASTA COURSE

PASTA

— CHOOSE TWO —

FETTUCCINI FILLETTO DI POMODORO	ORECCHIETTE ALLA PUGLIESE
RIGATONI VODKA	LINGUINE AL VONGOLE
FETTUCCINI ALFREDO	FETTUCCINI MOSCA
LINGUINE WITH GARLIC AND OIL	PENNE GIUSEPPE

THIRD COURSE

INDIVIDUAL ENTRÉE SELECTION/ GUESTS CHOOSE ONE
SERVED WITH POTATO AND VEGETABLE

ENTRÉE

— MENU WITH FIVE CHOICES —

CHICKEN VENEZIANA	VEAL MARSALA
CHICKEN FRANCAISE	VEAL SALTIMBOCCA
CHICKEN PRINCIPESSA	EGGPLANT ROLLATINI
CHICKEN PARMIGIANA	SALMON NONNAS
CHATEAUBRIAND	STUFFED SHRIMP

FOURTH COURSE

DESSERT SAMPLER

SAMPLING OF NONNA'S HOMEMADE DESSERTS OR CUSTOM CAKE
SOFT DRINKS, COFFEE & TEA INCLUDED
CAPPUCCINO & ESPRESSO ADDITIONAL \$2.95 PER PERSON

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COCKTAIL PARTY

PERFECT FOR SOCIAL GATHERINGS

**INCLUDES:
ANTIPASTI PLATTERS, TRAY PASS
& DESSERTS**



MON -THUR \$28 PLUS TAX & GRATUITY
FRI - SUN \$36 PLUS TAX & GRATUITY

ANTIPASTI PLATTERS & STATIONS

— CHOOSE FOUR —

FLATBREAD SAMPLER

ROASTED EGGPLANT, GREEN OLIVE
TAPENADE & HUMMUS WITH FLATBREADS

GRILLED & CHILLED MOZZARELLA WITH VEGETABLES
HOMEMADE MOZZARELLA - TOMATOES - MIXED GRILLED
AND CHILLED VEGETABLES - EXTRA VIRGIN OLIVE OIL

CRUDITIE

MIXED FRESH GARDEN VEGETABLE - RANCH DIPPING
SAUCE

TRAY PASS

— CHOOSE FOUR —

BEGGARS PURSES

CRISP WONTON PURSES WITH SWEET ITALIAN
SAUSAGE RICOTTA, ROASTED PEPPERS - BALSAMIC
REDUCTION

MOZZARELLA POPCORN

FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED
WITH PESTO BREAD CRUMBS - SPICY MARINARA

CRAB CAKES

JUMBO LUMP - ROASTED PEPPER REMOULADE

CLAMS OREGANATA

CLASSIC BAKED CLAMS WITH SEASONED BREAD
CRUMBS

DESSERT

SAMPLER PLATTER

CANNOLI, CREAM PUFFS & CHOCOLATE DIPPED
STRAWBERRIES

GOURMET PIZZA

MIX OF GOURMET PIZZA WITH FRESH MOZZARELLA,
RICOTTA, ROASTED GARLIC & CHEF'S SPECIAL
ELECTION

CHEESE BOARD

GRAPES, ASIAGO, PECORINO, FONTINA
OLIVES WITH BASIL & ROASTED PEPPER CRUSTINIS

PASTA STATION (ADDITIONAL \$2.95 PER PERSON)

PENNE VODKA OR RIGATONI FILLETTO DI
POMODORO

CRISPY CALAMARI

LIGHTLY FRIED SERVED WITH HOT PEPPERS SPICY
MARINARA GARLIC AIOLI DIPPING SAUCE

CHICKEN SATAY

GRILLED CHICKEN KEBABS WITH AN ASIAN MARINADE

ZUCCHINI FRITTE

FRESH SLICED PANKO CRUSTED ZUCCHINI
GARLIC AIOLI DIPPING

ROMAN ARTICHOKE

CRISPY BABY ARTICHOKE-GARLIC AIOLI DIPPING
SAUCE

BIRTHDAY CAKE (ADDITION \$1.25 PER PERSON)
CUSTOM CAKE

LIQUOR PACKAGES

OUR MANY OPTIONS

POPULAR PACKAGES:

HOUSE WINE & BEER PACKAGE

IMPORTED AND DOMESTIC BEERS
ONE LITER CARAFES FEATURING PAUL MASON CHABLI AND BURGUNDAY
\$14 PER PERSON

PREMIUM WINES & BEER

INCLUDES HOUSE WINE - ABSOLUT - KETTLE LAIRDS
(FIRST HOUR: \$16 EACH ADDITIONAL HOUR \$12/MIN 2 HR)

SELECT WINES & BEER

INCLUDES FULL MARTINI SELECTION - GREY GOOSE - BELVEDERE - BOMBAY
SAPHIRE - STOLI - BARCARDI
(FIRST HOUR: \$18 EACH ADDITIONAL HOUR \$14/MIN 2 HR)

OPEN BAR (HOST PAYS)

GUESTS CAN ORDER WHATEVER THEY WOULD LIKE. DRINKS ARE ADDED TO A DRINK TAB.

CASH BAR (GUESTS PAY)

OTHER OPTIONS:

CARAFES OF SANGRIA

ONE LITER WHITE OR RED FRESH FRUIT SANGIA
\$22 PER CARAFE

CARAFES OF WINE

ONE LITER CARAFES FEATURING PAUL MASON CHABLI OR BURGUNDAY
\$18 PER CARAFE

KIDS MENU

SERVED FAMILY STYLE OF INDIVIDUAL

ENTRÉE

— CHOOSE TWO —

RAVIOLI

CHICKEN FINGERS AND FRIES

PASTA WITH BUTTER

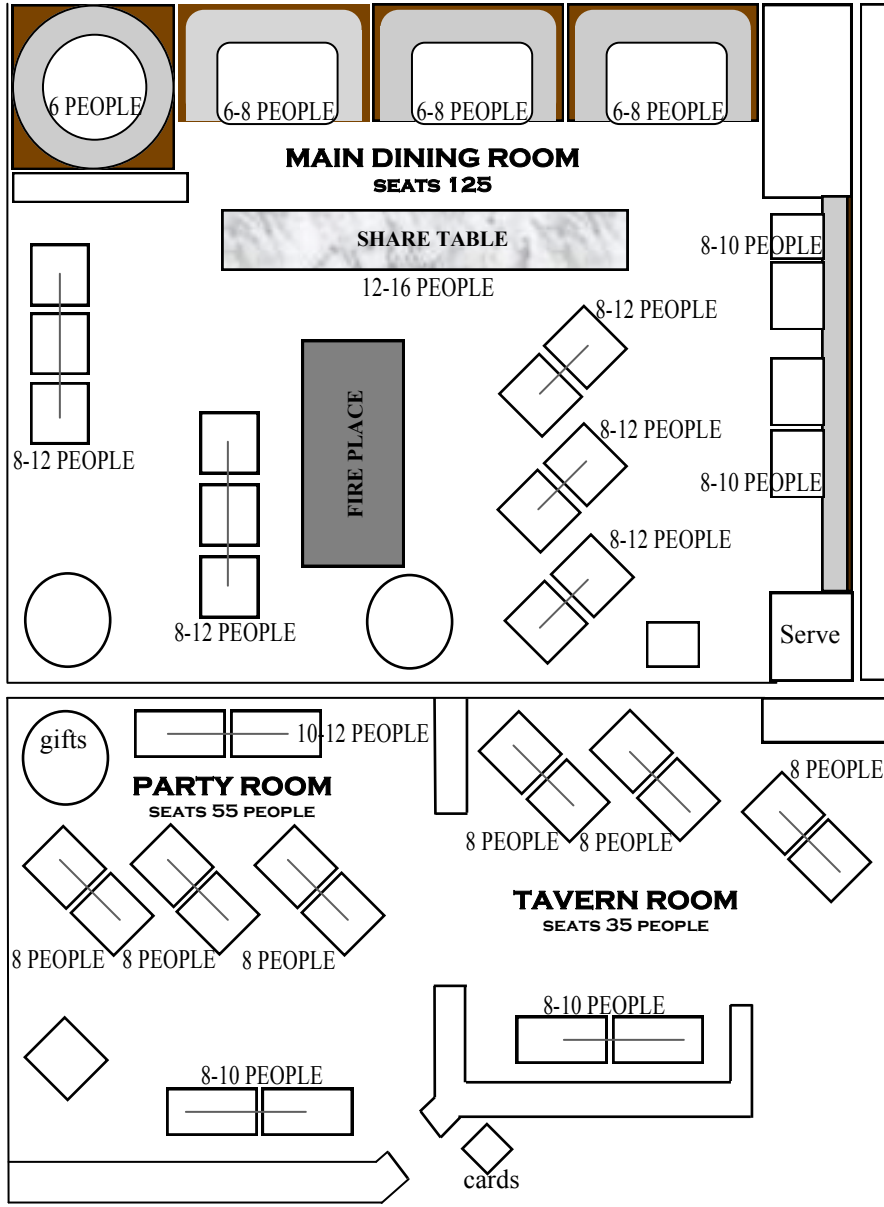
SPAGHETTI MARINARA

(CHILDREN UNDER TEN - HALF PRICE)

SEATING DIAGRAMS

GUEST LIST

MAIN DINING ROOM 125
PARTY ROOM 55
TAVERN ROOM 35



NOTES: