

A LA CARTE MENU

FAMILY STYLE SUGGESTED FOR 8 OR MORE GUESTS

ANTIPASTI

Zucchini Fritte

fresh sliced panko crusted zucchini - garlic aioli dipping sauce - 10.95

Stuffed Mushrooms

sausage, fontina & spinach stuffing - lemon butter sauce - 11.95

Mozzarella Popcorn

bocconcini mozzarella balls crusted with basil & bread crumbs marinara & chipotle pepper aioli - 9.95

Long Stem Artichokes

pan seared picatta sauce - 12.45

Meatball Sliders

crostini topped with melted mozzarella - 10.95

Crispy Calamari

lightly fried served with mixed peppers - marinara garlic aioli dipping sauce - 13.95

Clams Oreganata

classic baked clams with seasoned bread-crumbs - 12.45

Zuppa Di Clams or Mussels

white wine garlic basil broth - 13.45

Burrata Mozzarella

served with marinated tomatoes \$11.95

with homemade roasted peppers \$12.95

with prosciutto \$14.95

the works \$15.95

PIZZETTA

Margherita

fresh mozzarella, roma tomatoes & basil - 9.95

Burrata & Prosciutto

white pie - truffle oil & arugula - 12.95

CLASSIC PASTAS

Rigatoni Vodka

italian pancetta - tomato cream sauce - 15.95

Penne Bolognese

lightly spiced tomato meat sauce - 17.95

"Old School Rigatoni & Meatballs"

marinara & "old school" meatballs - pecorino - 16.95

SPECIALTY PASTA

Penne Primavera ♥

medley of garden vegetables - garlic & olive oil - 15.95

Fiocchetti with Pears & Cheese

mini pasta purses centered with pear & three cheeses spinach walnuts - light parmesan cream sauce - 20.95

Orecchiette Alla Pugliese

broccoli rabe - sweet italian sausage - garlic & extra virgin olive oil - 19.95

Rigatoni Shrimp & Chicken

jumbo shrimp & chicken - fontina & parmesan cream sauce prosciutto & spinach - 22.95

Nonna's Shrimp Risotto

cherry tomatoes, asparagus - jumbo shrimp - basil pesto risotto - 22.95

Spaghetti Clam Sauce

baby clams - white wine, garlic, parsley & olive oil - 19.95

Gamberi Scampi

jumbo shrimp sauteed with garlic butter, ev olive oil, chardonnay & lemon - bread crumbs - linguine - 23.95

Lobster Orecchiette

maine lobster, peas, mushrooms & prosciutto - tomato cream sauce - 27.95

"Not Your Everyday Sunday Sauce"

sweet italian sausage, beef short rib, meatball "gravy" & spaghetti - 23.95

FORNO

Eggplant Rollatini

pan fried eggplant centered with ricotta, parmesan & mozzarella cheese - marinara - 15.95

Stuffed Shells

bolognese sauce & melted mozzarella - 15.95

THE SALADS

House add to entrée \$4.45

olives, pepperoncini, onions, tomato, mixed lettuce - balsamic vinaigrette - 9.95

Caesar add to entrée \$4.45

classic caesar - focaccia croutons - 9.95

Nonna's add to entrée \$5.45

italian meats & cheeses - olives, pepperoncini, onions, tomato mixed lettuce - balsamic vinaigrette - 11.95

The Italian add to entrée \$5.45

candied walnuts, chianti poached pear, bleu cheese, mixed greens & fig balsamic vinaigrette - 11.95

The Sicilian ♥ ADD TO ENTRÉE \$5.45

shaved pecorino, orange segments, fennel, arugula, pine nuts - citrus vinaigrette - 11.95

add chicken \$4.95/add shrimp \$6.95

ENTREE

Chicken Vino Bianco ♥

grilled chicken with shitake mushroom, artichokes & roasted tomatoes - rosemary wine sauce - 19.95

Chicken Lemone

francese style with artichokes, cherry tomatoes & asparagus tips in a white wine lemon sauce - 19.95

Chicken Scarpariello

half chicken on the bone - sweet & hot peppers tossed with sausage & potatoes - lemon rosemary garlic sauce - 22.95

Chicken Parmigiana

pan fried cutlets finished with fresh mozzarella homestyle marinara sauce - 19.95

Veal Piccata

pan seared veal scaloppini - spicy lemon caper sauce with cherry peppers - 24.95

Veal Marsala

pan seared veal scaloppini - marsala wine & mushroom sauce - 24.95

Veal Saltimbocca

pan seared veal scaloppini with prosciutto - spinach - tomato sage white wine demi - 24.95

Veal Chop Parmigiana

pounded pan fried veal chop on the bone, mozzarella marinara - 33.95

Short Rib

braised beef ribs - tuscan mashed potatoes, sauteed vegetables burgundy demi - 30.95

Filet Mignon

(8oz) pan seared medallions - blue cheese crusted - port wine mushroom sauce - 33.95

PESCE

Salmon en Cartoccio ♥

artichokes, baby shrimp - lemon & herbs - 25.95

Bronzino Arrosto

butterflied mediterranean sea bass - lemon caper piccata sauce - 28.95

Jumbo Sea Scallops

pan seared - summer vegetable lemon risotto - basil & garlic cream - 29.95

Frutti Di Mare

shrimp, clams, mussels & calamari - tomato white wine with garlic basil & extra virgin olive oil - 26.95

FAMILY STYLE

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PICK FROM TWO PACKAGES...

THE CLASSIC

OUR ORIGINAL SIGNATURE FAMILY STYLE PACKAGE

1st course: choose two appetizers with two salads

2nd course: choose two pastas with two entrees

3rd course: dessert & coffee

\$34.95 per person plus tax & gratuity (children under twelve - half price)

THE SUPREMO

A STEP UP FROM OUR CLASSIC OFFERING MORE CHOICES

1st course: choose three appetizers with two salads

2nd course: choose two pastas with three entrees

3rd course: dessert & coffee

\$41.95 per person plus tax & gratuity (children under twelve - half price)

☞Supremo Options Only☞

FIRST COURSE

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

CHOOSE TWO FOR CLASSIC OR THREE FOR SUPREMO

MOZZARELLA CAPRESE

FRIED CALAMARI

STUFFED MUSHROOMS

ZUCCHINI FRITTE

CLAMS OREGANATA

MOZZARELLA POPCORN

☞MEATBALL SLIDERS☞

☞LONG STEM ARTICHOKE☞

SALADS

NONNA'S ANTIPASTI SALAD

CAESAR SALAD

MIXED HOUSE SALAD

SECOND COURSE

PASTA & ENTREE SERVED TOGETHER

PASTA

CHOOSE TWO

RIGATONI VODKA

SPAGHETTI ALFREDO

LINGUINE WITH GARLIC & OIL

ORECCHIETTE ALLA PUGLIESE

PENNE PRIMAVERA

POMODORO FRESCO

🌀FIOCCHETTI PARMESAN🌀

🌀PENNE BOLOGNESE🌀

ENTRÉE

CHOOSE TWO FOR CLASSIC OR THREE FOR SUPREMO

CHICKEN MARSALA

CHICKEN LEMONE

CHICKEN PARMIGIANA

EGGPLANT ROLLATINI

VEAL MARSALA

VEAL PICCATA

VEAL SALTIMBOCCA

SALMON NONNA

🌀SHRIMP SCAMPI🌀

🌀BRAISED BONELESS SHORT RIB🌀

🌀FRUTTI DI MARE🌀 +2

🌀FILET MIGNON🌀 +2

THIRD COURSE

DESSERT

SAMPLING OF NONNA'S HOMEMADE DESSERTS COFFEE AND TEA

