

Primi

Nonna's Meatballs

(3) Nonna’s delicious, award-winning, house-made meatballs, served with toasted bread. | 12

Bruschetta

Tomatoes, capers, onions, olive oil, herbs, Romano cheese, and fig balsamic glaze, served on toastini. | 11
Add fresh mozzarella slices +5

Tay's Stuffed Peppers

Oven roasted poblano peppers stuffed with a hearty blend of Italian sausage, wild rice, breadcrumbs, celery, onion, and spices. | 13

Nonna's House Salad

Locally grown, organic spring mix with tomatoes, olives, cucumbers, red onions, Romano cheese, pepperoncini, and croutons, all tossed with either Nonna's house-made balsamic dressing or house-made ranch. | Side 8 | Entrée 15

Caesar Salad

Local organic romaine lettuce mixed with house-made Caesar dressing, * Romano cheese, and croutons. | Side 8 | Entrée 15
Add extra anchovies +2
(*Dressing already contains anchovies)

Caprese Salad

Fresh mozzarella, sliced Roma tomatoes, sun-dried yellow tomatoes, fresh locally grown basil, fig balsamic glaze, and olive oil. | 11
(Recommended with chicken for a light entrée.)

Winter Bacon Salad

Fresh spinach topped with house-candied bacon, goat cheese, sliced almonds, and our house-made cherry vinaigrette. | 17

Zuppa del Giorno

Ask your server about our daily rotating soup. Always made from scratch | Cup 7 | Bowl 10



Never try to teach a pig to sing.
You waste your time and you annoy the pig.

Secondi

Nonna's Scampi

Sautéed shrimp tossed in a tangy white wine-lemon-caper-garlic sauce along with spaghetti. | 24
(Can substitute for spicy Diavolo sauce or make it "Papa" Style: sub chicken for shrimp)

Chicken Parmesan

Breaded, seasoned chicken cutlet baked with mozzarella and served on a bed of spaghetti with our signature marinara. | 29

Autumn Apple Pork

Pork butt braised for 8 hours in champagne, apples, peppers, and onions and served on buttery mashed potatoes with roasted apple and pepper purée. | 34

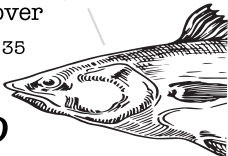
Chefs Wild Salmon

Locally sourced, wild caught Alaskan salmon served over creamy, buttered wild rice and roasted broccolini. | 35

Ravioli Special (Friday and Saturday After 4pm Only)

House made ravioli with a weekly rotating filling and accompanying vegetable side. | 24
(Ask your server for details.)

How you doin'?



Signature Pastas

Fettuccine Alfredo

Fettuccine tossed in creamy, white wine alfredo sauce, butter, cheese, and sautéed garlic. | 18

Darren Jr.'s ZaZa

Our award-winning 24 oz. house-made lasagna! Lasagna noodles layered with meat sauce, and ricotta, topped with mozzarella. | 23
(Please allow additional time to prepare.)

Crazy Green Bowties

Nonna’s special spinach and basil pesto with cream and butter, tossed with bowtie noodles. | 18
(No tree nuts used.)

Spaghetti and Meatballs

Spaghetti, garlic, and our signature marinara, topped with two of our amazing meatballs. | 18

Bolognese

Rigatoni with Nonna’s house-made red wine, 100% beef meat sauce, topped with Parmesan-Romano cheese. | 17

Shrimp Fra Diavolo

Sautéed Shrimp tossed in our spicy house-made, white wine Diavolo red sauce with penne noodles. | 18

Penne Sausage and Peppers

Penne tossed with smoked Italian sausage, onions, green and red peppers, cherry tomatoes, and our signature marinara. | 20
(Sub for Diavolo sauce for a spicy take on this dish.)

Penne alla Vodka

Penne tossed in our house-made blush vodka cream sauce and butter. | 18

Cacio de Pepe

Spaghetti tossed with butter, Parmesan, and fresh cracked black pepper and flake salt. | 15
(Chef recommends adding candied bacon +7)

Sides

Honey Glazed Carrots

Oven roasted, tri-colored carrots tossed in butter, local Spearfish honey, garlic, and spices. | 12

Garlic Roasted Brussel Sprouts

Oven roasted brussel sprouts tossed with toasted almonds, cranberries, breadcrumbs, and topped with feta cheese. | 12

Potato Gnocchi

Pan seared gnocchi with garlic, butter, oil, salt, and pepper. | 11
Tossed with green pesto, spicy Diavolo, or marinara sauce +2
(Make it "Greg" style with sausage, peppers, onions, and Diavolo sauce +8)

Add Protein to Any Dish

Sautéed Mushrooms

| 4

Smoked Italian Sausage

| 6

House Candied Bacon

| 7

Nonna's Meatballs (2)

| 8

Sausage, Onion, and Peppers

| 8

Marinated Roasted Chicken

| 8

Sautéed Garlic Shrimp (5)

| 10

Wild Caught Alaskan Salmon

| 13

All prices include sales tax.

Gluten-free Pasta Available (+2). Most dishes can be made gluten-free, please ask your server for details.
(Please note: all dishes are prepared in a common kitchen with some risk of gluten exposure.)

Consuming raw or undercooked meat, eggs, fish, or poultry may increase your risk of foodborne illness!

Split-plate charge (+4) may be applied to any shared meals. A service charge of 20% may be applied to groups of 8 or more.

