

Primi

Nonna's Meatballs

(3) Nonna's award-winning, delicious, homemade meatballs. Served with toasted bread. | 12

Bruschetta **V**

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

Spinach and Artichoke Dip 0

Artichokes, spinach, parmesan, cream cheese, onion, and lemon; served with toastini. | 10

Cold Crab Salad

Crab, celery, Italian herb seasoning, lemon, capers, red pepper flakes, and cream. Served with fresh cucumber. | 10

Nonna's House Salad **O**

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

(Make it "Dave" style with grilled shrimp and asparagus | 31) | Side 8 | Entrée 15

Caesar Salad

Local organic romaine lettuce mixed with house made Caesar dressing*, Romano cheese, and croutons.

| Side 8 | Entrée 15 (*dressing contains anchovies)

Caprese Salad 🛈 🗸

Fresh mozzarella, sliced Roma tomatoes, roasted yellow tomatoes, fresh locally grown basil, fig balsamic glaze, and olive oil. | 11



Secondi

Tots' Bowtie Salmon

Locally sourced, wild caught grilled Alaskan salmon served on a bed of bowtie pasta, sundried tomatoes, red bell peppers, garlic, and feta cheese. | 34

Chicken Caccitore ®

Chicken thighs cooked in our house-made chicken stock along with tomatoes, peppers, onions, and capers. Served on a bed of mushrooms and fingerling potatoes. | 24

Nonna's Scampi

Sautéed shrimp tossed in a tangy white wine-lemoncaper-garlic sauce along with spaghetti. | 23 (Can substitute for a spicy marinara, or make it Papa style - sub chicken for shrimp)

Chicken Parmesan

Breaded, seasoned chicken cutlets baked with mozzarella and served on a bed of spaghetti and our signature marinara. | 27

Ravioli Special (Friday and Saturday Dinner Only)

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

<u>Signature Pastas</u>

Fettuccine Alfredo 🗸

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

Darren Jr.'s ZaZa

Our award-winning 24oz house-made lasagna!
Lasagna noodles, layered with meat sauce, ricotta,
topped with mozzarella. | 22
(Please Allow Additional Time to Prepare.)

Crazy Green Spaghetti 🛛

Nonna's special spinach pesto, cream, and butter, tossed with spaghetti. | 17

Spaghetti and Meatballs

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

Bolognese

Rigatoni and Nonna's homemade red wine meat sauce, topped with grated Locatelli Romano cheese. | 17

Penne alla Vodka 🗸

Penne tossed in our homemade blush vodka cream sauce and butter. | 17

Penne Sausage and Peppers

Penne tossed with smoked Italian sausage, onions, green and red peppers, cherry tomatoes, and red wine tomato sauce. | 20

<u>Sides</u>

Garlic Roasted Brussel Sprouts **O**

Oven roasted Brussel Sprouts tossed with toasted almonds, cranberries, breadcrumbs, and topped with feta cheese. | 11

Roasted Vegetables **V** 🗗

Oven roasted squash, zucchini, onions, peppers, garlic, Italian herbs, and olive oil. Served with a cauliflower puree. | 11

Broccolini 🛛 🚯

Pan Roasted Broccolini cooked with Romano pecorino, lemon juice, red pepper flakes, Italian seasoning, and olive oil. | 9

Potato Gnocchi

Pan seared gnocchi with garlic, butter, salt, and pepper.

Tossed with green pesto or spicy marinara +2 (Make it "Greg" style with sausage, peppers, onions, and spicy marinara +8)

Add to Any Dish

Smoked Italian Sausage | 6

Nonna's Meatballs (2) | 7

Sausage, Onion, and Peppers | 8

Marinated Roasted Chicken | 9

Sautéed Garlic Shrimp (5) | 10

Wild Caught Alaskan Salmon 12

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.)

Everything at Nonna's is made fresh to order. Please allow adequate time for meal preparation.

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

Split-plate charge (+4) may be applied to any shared meals.

