

Primi

Nonna's Meatballs

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

Bruschetta ❶

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

Crab Cakes

(3) House-made crab and Italian sausage cakes, breaded, and pan fried until golden brown; served with a Romanesco sauce and fresh lemon. | 13

Nonna's House Salad ❶

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
Add extra Anchovies +2

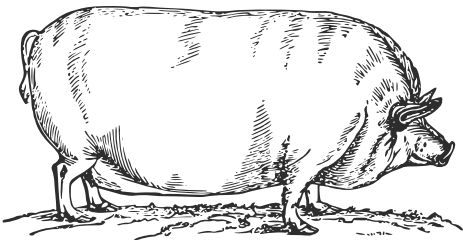
(*dressing already contains anchovies)

Caprese Salad ❸ ❶

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 entree)

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.
(Make it Papa Style - sub chicken for shrimp)

Chicken Parmesan

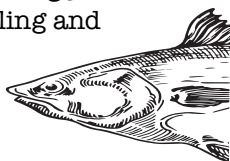
Breaded, seasoned chicken cutlet baked with mozzarella and served on a bed of spaghetti with our signature marinara. | 29

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 ❶

Fettuccine tossed in creamy white wine alfredo sauce, butter, cheese, 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. | 23
(Please Allow Additional Time to Prepare.)

Crazy Green Bowties ❶

Nonna's special spinach and basil pesto, 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 2oz meatballs. | 18

Bolognese

Rigatoni and Nonna's homemade red wine 100% beef meat sauce, topped with parmesan Romano cheese. | 17

Shrimp Fra Diavolo ❸

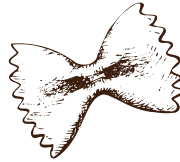
Sautéed Shrimp tossed in our house made white wine spicy Diavolo red sauce with Penne noodles. | 18

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 ❶

Penne tossed in our homemade blush vodka cream sauce and butter. | 18



Sides

Cauliflower Romanesco ❸ ❶

Oven roasted cauliflower topped with our house-made Romanesco sauce (red peppers, parmesan, tomatoes, olive oil, garlic, spices) | 13

Garlic Roasted Brussel Sprouts ❶

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

Potato Gnocchi ❶

Pan seared gnocchi with garlic, butter, oil, salt, and pepper. | 10

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

Sauteed Mushrooms | 4

Smoked Italian Sausage | 6

Nonna's Meatballs (2) | 8

Sausage, Onion, and Peppers | 8

Marinated Roasted Chicken | 8

Sautéed Garlic Shrimp (5) | 10

Seared Ahi Tuna | 13

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.)

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

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.

