

Welcome to Nonna's!

Nonna's Kitchen began in 2020, with the vision of creating exceptional food and drinks, and a dining experience that is reminiscent of sharing a home cooked meal with family and friends. The name was inspired by the grandchildren of the founders, who called their grandmother by the Italian title "Nonna".

In 2022 we, the Steeves family, bought Nonna's and have aspired to carry on the legacy of scratch cooking, quality food, and community, and to always strive to improve. As an Air Force family, we've been around the country a good deal and of all the places we've been, the Black Hills region is definitely our favorite. We came fresh to the restaurant industry, when most of us were still just kids, and we had our work cut out. It's been a challenging yet rewarding journey getting to where we are now. Through our guests here at Nonna's, we have learned so much about community and hospitality and have come to love the Black Hills, Spearfish, and all the wonderful friends we have made here.

But the whole is only as good as its parts, and here we want to recognize our staff who have not only made and served the food, but have also created a real family who care about each other and our town, and who have embraced the heart and soul of Nonna's principles. We seek not only to serve excellent food, but to also cultivate an atmosphere where friends and family will make warm memories enjoying a meal together.

We are delighted that you chose Nonna's, and we hope that you enjoy your experience here to the fullest.

Cheers!

- The Steeves



Buon cibo, buoni amici, buona notte!

Lunch Menu

Sandwiches served until 2pm. Charcuterie served until 4pm.

All sandwiches are served with your choice of kettle chips, side salad, or cup of soup.

Caprese Sandwich

Fresh local basil, mozzarella, and tomatoes, layered with balsamic vinegar, and olive oil on sourdough bread.

Panini style warm and delicious.

(add chicken. +3)

| 12



Meatball Sub

3 of Nonna's award-winning meatballs served on a fresh hoagie with pepperoncini, fresh basil, balsamic glaze, and herbs, and toasted with mozzarella.

| 18

Vodka Chicken

Oven roasted chicken covered in our vodka sauce and served on sourdough bread, with fresh local basil, mozzarella, pepperoncini, Italian seasoning, and parmesan.

Panini style warm and delicious.

| 15

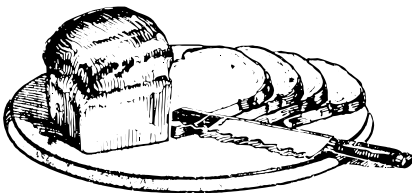


Charcuterie

Weekly rotation of curated cheeses, meats, nuts, olives, and breads.

Please ask your server for this week's selection.

| 20



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, shellfish, 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.

Primi

Nonna's Meatballs

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

| 12

Bruschetta ❶

Tomatoes, capers, shallots, olive oil, herbs, Parmigiano Reggiano, and fig balsamic glaze, served on toastini.

Add fresh mozzarella slices. +5

| 11

Tay's Stuffed Peppers

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

| 14

(Please allow a few extra minutes for preparation.)

Nonna's House Salad ❶

Locally grown organic spring mix with tomatoes, olives, cucumbers, red onions, Parmigiano Reggiano, pepperoncini, and croutons, all tossed with 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 ❷ ❶

Fresh mozzarella, sliced Roma tomatoes, sun-dried yellow tomatoes, fresh locally grown basil, fig balsamic glaze, and olive oil.

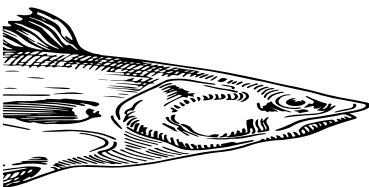
| 11

(Recommended with chicken for a light entrée.)

Zuppa del Giorno

Ask your server about our daily rotating soup. Always made from scratch.

| Cup 7 | Bowl 10



— How you doin'?

Signature Pastas



Fettuccine Alfredo ♻️

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

Nonna's House Zaza

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

Bolognese

Mezzi Rigatoni with Nonna's house-made red wine, 100% beef meat sauce, topped with Parmigiano Reggiano. | 17

Crazy Green Bowties ♻️

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

Spaghetti and Meatballs

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

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. (Sub for Diavolo sauce for a spicy take on this dish.) | 20

Penne alla Vodka ♻️

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

Nonna's Scampí

Sautéed shrimp tossed in a tangy white wine-lemon-caper-shalot-garlic sauce along with spaghetti. (Can substitute chicken for shrimp.) | 24

Cacio de Pepe ♻️

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

Add-Ons to any dish

Sautéed Mushrooms | 4

Smoked Italian Sausage
| 6

House Candied Bacon | 7

Marinated Roasted
Chicken | 7

Nonna's Meatballs (2) | 8

Sausage, Onion, and
Peppers | 8

Sautéed Garlic Shrimp
(5) | 10

Wild Caught Alaskan
Salmon Fillet (6 oz) | 13

Chef Special Entrees

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, in-house only)

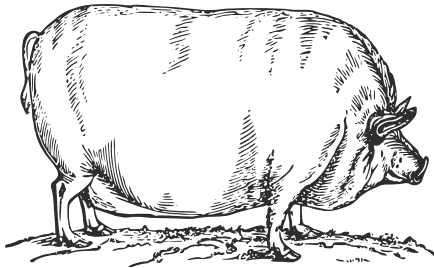
House made ravioli with a weekly rotating filling and accompanying vegetable side.

(Ask your server for details.)

| 24

Weekend Specials

Ask your server about our weekly specials.



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

~Italian Proverb

Sides

Roasted Vegetables

Oven roasted squash, zucchini, onions, peppers, garlic, Italian herbs, and olive oil.

| 10

Garlic Roasted Brussel Sprouts

Pan roasted Brussels sprouts tossed with toasted almonds, cranberries, and breadcrumbs, topped with feta cheese.

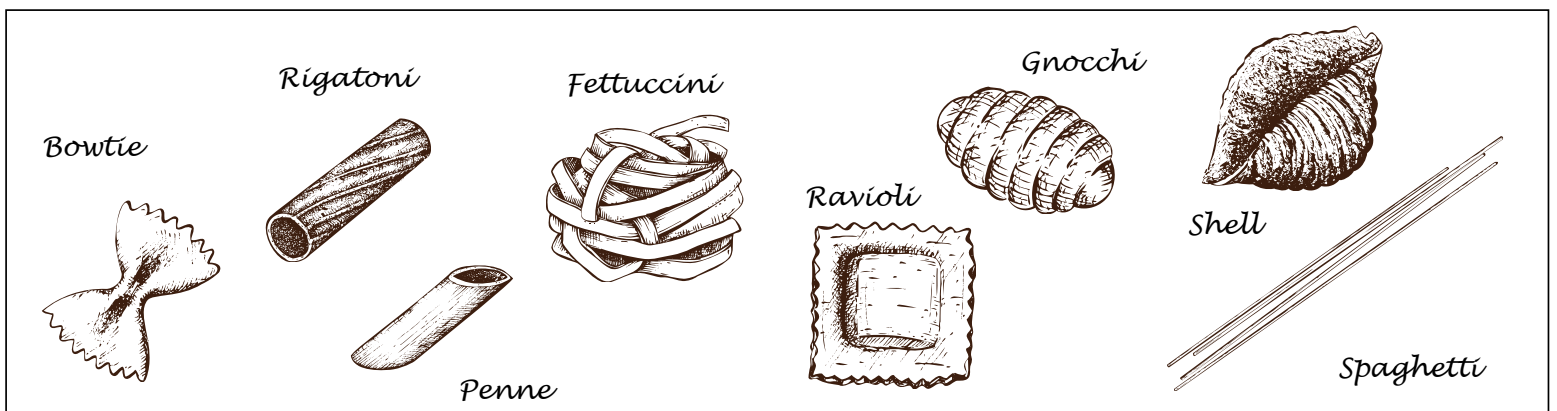
| 12

Potato Gnocchi

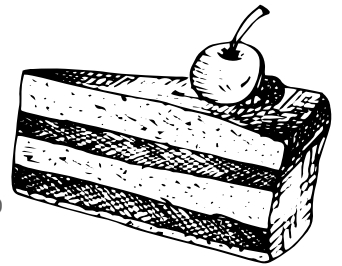
Pan seared gnocchi with garlic, butter, oil, salt, and pepper. Toss it with green pesto, spicy Diavolo, or marinara sauce. +2

| 11

(Make it "Greg" style with sausage, peppers, onions, and Diavolo sauce. +8)



Sweets and Treats



Italian Lemon Cream Cake

Soft lemon cake with cream filling, dusted with powdered sugar. | 10

Tiramisu (In-House Only)

Espresso, rum, ladyfingers, whipped eggs, sugar, and mascarpone, all layered parfait style in a tall glass, and dusted in cocoa powder. | 11

Cannoli

(3) Mini cannoli filled with homemade mascarpone, cream cheese, lemon zest, and orange zest, dipped in chocolate and crushed pistachios. | 12

Decadent Chocolate Cake

House-made fluffy chocolate cake with premium cocoa powder, a hint of espresso, and a smooth chocolate frosting. | 12
(Dairy Free)

Cheesecake

Rotating flavors. Please ask your server for today's house-made selection. | 11
(add caramel or chocolate drizzle.)

Flourless Chocolate Torte

Rich, creamy, and full of dark chocolate goodness. | 10

Key Lime Pie

House-made graham cracker crust with a bright, creamy, and tangy key lime filling. | 10

Spanish Flan

House-made baked custard with caramelized sugar. Creamy, cool, and sweet. | 11

Jitter Juice

Nonna's Coffee Experience

Coffee made in a siphon coffee system. Think French press...but cooler.

| 10

(Serves 2...or 1 really thirsty individual.)

Americano

| 4

(Add a shot of Irish cream for an additional boost.)

Latte

| 5



After Dinner Tipples

Pocas Junior 10yr Tawny Port

| 9

Pocas Junior 20yr Tawny Port

| 14

Pocas Junior 30yr Tawny Port*

| 18

Broadbent 30yr Tawny Port

24

Prime - Ruby Port

| 7

Broadbent White Port

| 7

Lustau Pedro Ximénez Sherry

| 7

Lustau Oloroso Sherry

| 7

Prices are for a 3oz Pour

White Wines (By The Glass)
(Lighter to Heavier)

Prosecco - BELLINO - PIEDMONT, ITALY. Glass 12 / Bottle 38
Fresh and Bubbly

Moscato - PRIMO AMORE - PUGLIA, ITALY Glass 10 / Bottle 32
Sweet and Floral

Riesling - HUGEL - ALSACE, FRANCE Glass 11 / Bottle 35
Dry and Aromatic

Pinot Grigio - GUINIGI - DELLE VENEZIE, ITALY Glass 11 / Bottle 35
Crisp and Flinty

Sauvignon Blanc - DIPINTI - TRENTO-ALTO ADIGE, ITALY Glass 10 / Bottle 32
Green and Zippy

Picpoul - DOMAINE DELSOL - LANGUEDOC - OUSSILLON, FRANCE. Glass 12 / Bottle 38
Lively and Floral

Rosé - KLINKER BRICK 'BRICKS & ROSES' - LODI, CA. Glass 10 / Bottle 32
Bright and Fruity

Gewürztraminer - ALEXANDER VALLEY GEWÜRZ - MENDOCINO COUNTY, CA Glass 11 / Bottle 35
Floral and Mineralic

Chardonnay - SUBMISSION - RUSSIAN RIVER VALLEY, CA. Glass 11 / Bottle 35
Buttery and Complex

Sparkling Sweet Rosé - BANFI ROSA REGALE - MONTALCINO, ITALY Glass 15 / Bottle 45
Sweet and Spritzy

Red Wines (By The Glass)
(Lighter to Heavier)

Pinot Noir AVANTI - DELLE VENEZIE, ITALY Glass 10 / Bottle 32
Light and Perfumed

Barbera PERTINACE - BARBERA D'ALBA, ITALY Glass 12 / Bottle 38
Savory and Bright

Sweet Red LUCCIO BELLO ROSSO - PIEDMONT, ITALY Glass 9 / Bottle 29
Sweet and Fruity

Montepulciano d'Abruzzo BADIA ALLE CORTI - ABRUZZO, ITALY Glass 12 / Bottle 38
Smooth and Easy

Chianti PAGANO - TUSCANY, ITALY Glass 10 / Bottle 32
Savory and Classic

Sangiovese SASSOREGALE - TUSCANY, ITALY Glass 12 / Bottle 38
Rich and Structured

Chianti Classico DONNA LAURA BRAMOSIA - TUSCANY, ITALY Glass 14 / Bottle 45
Savory and Complex

Red Blend SOLO PASSIONE ROSSO - VERONA, ITALY Glass 11 / Bottle 35
Easy and Full

Merlot - Nero D'avola OYNOS ORGANIC - SICILY, ITALY Glass 10 / Bottle 32
Rich and Intense

Cabernet Sauvignon BANFI, COL DI SASSO - TUSCANY, ITALY Glass 10 / Bottle 32
Bold and Structured

Nonna's Captain's List and House Picks (Bottles Only)
(Lighter to Heavier Styles)

Whites

Cantina Zaccagnini - Pinot Grigio Terre di Chieti, Italy Bottle | 37

Fragrant and Fresh

Puiatti - Ribolla Gialla Friuli-Venezia Giulia - Italy Bottle | 41

Light and Fresh

Puiatti - Sauvignon Blanc Friuli-Venezia Giulia, Italy Bottle | 41

Coherent and Mouth-Filling

Hampton Water - Rosé Languedoc, France Bottle | 44

Crisp and Fruity

Mondavi's Sentium - Sauvignon Blanc Mendocino, USA Bottle | 130

Round and Crisp

Puiatti - Pinot Grigio Romans d'Isonzo, Italy Bottle | 41

Mineralic and Complex

Our Lady of Guadalupe - Pinot Noir Sta Rita Hills, CA, USA Bottle | 125

Silky and Nuanced

Belle Glos Dairyman - Pinot Noir Russian River Valley, USA Bottle | 91

Rich and Velvety

Klinker Brick - Dolcetto Lodi, USA Bottle | 45

Juicy and Soft

Cantina Zaccagnini - Montepulciano d'Abruzzo Abruzzo, Italy Bottle | 39

Earthy and Smooth

Chateau Relais de la Poste Cuvee - Malbec Côtes de Bourg, France Bottle | 43

Dark and Robust

Ocone Bozzovitch Nero - Red Blend Campania, Italy Bottle | 37

Rustic and Bold

Westhoff Pioneers ITA - Red Blend Santa Barbara County, USA Bottle | 65

Balanced and Approachable

Petraio - Primitivo Puglia, Italy Bottle | 29

Ripe and Spicy

Corte Armano - Ripasso Veneto, Italy Bottle | 46

Full and Warming

Franco Serra - Barbaresco Piedmont, Italy Bottle | 56

Structured and Elegant

Vietti Perbacco Langhe - Nebbiolo Piedmont, Italy Bottle | 50

Tannic and Floral

Renato Ratti - Marcanasco Barolo Piedmont, Italy Bottle | 127

Intense and Ageworthy

Domaine de L'Arnesque chateaneuf du Pape Rhone, France Bottle | 75

Powerful and Complex

Robert Keenan - Cabernet Sauvignon Napa Valley, USA Bottle | 115

Bold and Layered

Mondavi's Continuum - Red Blend Oakville, USA Bottle | 449

Powerful and Refined

Castello Banfi - Brunello di Montalcino Tuscany, Italy Bottle | 118

Deep and Structured

Corte Armano - Amarone Veneto, Italy Bottle | 85

Opulent and Concentrated

Reds

Nonna's Kitchen House Cocktails \$12

Negroni ☐

Gin, Sweet Vermouth, Campari.
Bitter and Complex

Manhattan ☐

Rye, Sweet Vermouth, Bitters.
Rich and Smooth

Old Fashioned ☐

Bourbon, Demerara Sugar, Bitters.
Warm and Comforting

Godfather ☐

Scotch, Amaretto, Bitters.
Sweet and Rich

Traditional Martini ☐

Gin or Vodka, Dry Vermouth, Orange Bitters,
Lemon Peel.
Bracing and Smooth

Aperol Spritz ☐

Aperol, Sparkling Wine, Soda Water, Orange.
Light and Refreshing

Daiquiri ☐

White Rum, Fresh Lime Juice, Sugar.
Bright and Invigorating

Mojito ☐

White Rum, Fresh Lime Juice, Mint, Sugar,
Soda Water.
Light and Summery

Moscow Mule ☐

Vodka, Fresh Lime Juice, Ginger Beer, Bitters.
Spicy and Tangy

Tom Collins ☐

Gin, Fresh Lemon Juice, Sugar, Soda Water.
Bright and Easy

Butter Like It ☐

Housemade Butterscotch Infused Bourbon,
Espresso Liqueur, Bitters, Burnt Orange.
Warm and Smooth

Sangria ☐

Red and White Wine, Brandy, Orange Liqueur,
Raspberry Liqueur, Bitters, Soda Water.
Rich and Refreshing

Bloody Mary ☐

Vodka, House-made Spicy Bloody Mix.
Spicy and Complex

Non Alcoholic Cocktails

French 00 ☐

Fluere Botanical, Fluere Raspberry, Non-alcoholic
Sparkling Wine, Fresh Lemon Juice, Bitters, Sugar.

Prohibition Spritz ☐

Fluere Bitter Red, Non-alcoholic Sparkling Wine,
Soda Water, Orange.

Pain Reliever ☐

Fluere Spiced Cane, Cream of Coconut, Orange,
Pineapple, Nutmeg.

Old Fashioned New Style ☐

Seedlip Grove, Fluere Spiced Cane, Lyre's Malt
Alternative, Bitters, Gomme Syrup

Paloma sin Alcohólicas ☐

Lyre's Tequila Alternative, Grapefruit, Lime, Agave,
Bitters.

Please follow the
QR code for a
full spirits list



Prices listed are for a 2 oz pour.

Draft Beers On Tap

We have a rotating selection of quality draft beers on tap!

Please ask your server for details!



Bottled and Canned Brews

2 Towns Hard Cider - Brightcider | 5

Outlaw CO Light Lager | 3

Guinness Draught | 6

Coors Light | 5

Coors Banquet | 5

Michelob Ultra | 6

Miller High Life | 5

Miller Lite | 5

Bottled and Canned Non-Alcoholic Brews

Guinness 00 | 6

Michelob Ultra Zero | 6

Peroni 0.0 N/A Beer | 6

Athletic Brewing N/A Beer Rotating
selection of styles; ask your server for
current selections. | 5

San Pellegrino

Italian, sparkling mineral water.

250ml | 5 / 750ml | 12

Liquid Death Water

Specialty water from the Austrian Alps.

Flavors: Still Water, Sparkling (no flavor), Sparkling Lime, Berry, Mango, Grapefruit, Cherry, or rotating seasonal flavors. | 5

Soda

Coke, Diet Coke, Sprite, Fanta, Dr. Pepper, Root Beer, Lemonade. | 4

Iced Tea

Unsweetened. | 4

Liquid Death Teas

A selection of lightly sweetened teas:

Sweet Tea, Black with Peach, Black with Berry, or Arnold Palmer (tea and lemonade). | 6

Hot Tea

Rotating flavors. Please ask server for details. | 4

Espresso

Fresh-pulled Espresso. | 4

Americano. | 5

Nonna's Coffee Experience

Fresh coffee brewed Nonna's style! A real Italian treat for you coffee lovers! We proudly use locally roasted beans from Sawyer Coffee. Serves two.

(Decaf Available). | 10