

NONNA DORA

Italian Eatery

SALAD

SPINACH \$12

Baby spinach, walnut, goat cheese, blood orange, lemon dressing.

INSALATA MISTA \$9

A mix of fresh greens, ripe tomatoes, red onion, and cucumber, tossed in a white balsamic vinaigrette.

CAESAR \$10

Crisp romaine lettuce, anchovies, shaved Grana Padano, and classic caesar dressing.

CAPRESE NAPOLETANA \$12

Mozzarella, tomato, oregano, basil, extra virgin olive oil.

ADD: Chicken \$5 / **ADD:** Shrimp \$7

APPETIZERS

MOZZARELLA IN CARROZZA \$10

Golden-fried mozzarella cheese sandwich served with a side of marinara sauce.

NONNA DORA'S MEATBALLS* \$12

Homemade Black Angus Beef meatballs, whipped ricotta, topped with Grana Padano.

ARANCINI \$12

Crispy rice balls filled with meat sauce and mozzarella.

FRITTATINE CACIO & PEPE \$12

(neapolitan pasta fritters)

Bucatini pasta, Pecorino Romano, béchamel sauce with a coating of batter, black pepper.

EGGPLANT PARMIGIANA* \$14

Eggplant parmigiana in a rich tomato sauce.

CROSTONE \$12

Toasted bread, whipped ricotta, marinated tomatoes, basil.

PINS

A Roman-style flatbread that's similar to pizza but has a lighter, airier texture and a slightly oval shape. Made with a blend of wheat flour, rice flour, soy flour, and dried mother yeast.

MARGHERITA \$15

Pomodoro, fresh mozzarella fior di latte, Pecorino Romano, fresh basil, and extra virgin olive oil.

PESTO AND PROSCIUTTO \$18

Fresh mozzarella fior di latte, ricotta, Prosciutto di Parma and homemade pesto.

DIAVOLA \$16

Fresh mozzarella fior di latte, spicy salame, fresh basil and extra virgin olive oil.

MIX MUSHROOM \$17

Tomato fresh mozzarella fior di latte, mix wild mushrooms, fresh basil, and extra virgin olive oil.

PASTA

MACCHERONI VODKA \$16

Maccheroni pasta, heavy cream, rich tomato sauce, Grana Padano.

SPAGHETTI FRA' DIAVOLO* \$19

Shrimp in a spicy tomato sauce served over spaghetti pasta.

PESTO \$17

Spaghetti, pesto, potato, string beans, Grana Padano.

CHICKEN TORTELLINI IN CREMA DI PARMIGIANO \$19

Chicken stuffed tortellini in a creamy Parmigiano Reggiano sauce.

LASAGNA \$19

Homemade lasagna, meat sauce, bechamel, Grana Padano.

GNOCCI SORRENTINA \$17

Gnocchi, tomato sauce, mozzarella, basil.

RAGÚ DI CARNE \$18

Fettuccine, meat ragú, Grana Padano.

LASAGNA AI FUNGHI \$19

Homemade lasagna, mix wild mushrooms, bechamel, smoked mozzarella, Grana Padano.

SECONDI

COTOLETTA DI POLLO* \$24

Breaded chicken cutlet, mixed greens, cherry tomatoes, white balsamic.

BRANZINO* \$29

Pan seared mediterranean sea bass, tomato, capers, olives, spinach.

VEAL SALTIMBOCCA* \$32

Sautéed veal, Prosciutto di Parma, sage, lemon and mashed potato.

DOLCI

FROLLA \$8

A traditional Neapolitan short crust pastry filled with ricotta cheese and candied orange.

CANNOLI \$8

Pastry shell filled with sheep's milk ricotta cheese and chocolate chips.

TIRAMISU \$8

Alternating layers of ladyfinger cookies and mascarpone cream, finished with a dusting of cocoa powder.

*consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness



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WINE

HOUSE

Chardonnay \$12 GL | \$28 ½ liter
 Montepulciano d'Abruzzo (Abruzzo) \$12 GL | \$28 ½ liter

SPARKLING

Prosecco Gran Cuvee Brut Il Feudo (Veneto) \$12 GL | \$40 BTL
 Gragnano DOP Cantine Federiciane (Campania) \$16 GL | \$58 BTL

WHITE

Falanghina IGT Beneventana (Campania) \$12 GL | \$44 BTL

RED

Nero D'Avola Carlo Pellegrino (Sicily) \$12 GL | \$44 BTL

BEER \$5

Moretti - 33 cl BTL

SOFT DRINK GALVANINA ORGANIC \$4.0

Pomegranate
 Orange
 Blood Orange

Lemon
 Red Grapefruit

COKE PRODUCTS \$2.5

Coke

Coke Zero

MOCKTAIL GALVANINA \$6

Spritz
 Bellini

Mimosa

TEA SAN BENEDETTO \$3

Green
 Lemon

Peach

WATER SAN BENEDETTO \$3

Sparkling

Still