

NONNA SILVIA'S TRATTORIA

EXECUTIVE PLATED MENU FOR PRIVATE EVENTS

available for groups up to 24 guests

FOUR COURSE MENU

ANTIPASTI

(choose two | served family style)

fried calamari (add \$1)
bruschetta
polenta
sausage & peppers
pizza margherita
grilled calamari (add \$1)
arancini di riso

eggplant parmesan

baked organic
eggplant/mozzarella/marinara/grated
parmigiano reggiano

salmon

fresh pan roasted scottish salmon/lemon
butter sauce/fresh asparagus/garlic mashed
potatoes

INSALATA

(choose one | served individually)

house

organic field greens/cherry tomatoes/
cucumber/carrots/red wine vinaigrette

mista

organic field greens/cherry tomatoes/goat
cheese/walnuts/red wine vinaigrette

caesar

hearts of romaine/garlic croutons/shaved
parmigiano/caesar vinaigrette

ENTRÉE

(choose three | served individually)

sacchetti porcini

Purse shaped pasta/filled with a four-cheese
blend/porcini mushrooms/toasted pine
nuts/brown butter & crispy sage sauce

5-layer lasagna

baked/mozzarella/tomatoes/ground sirloin

pumpkin ravioli

tomato goat cheese cream sauce

pollo veneto

all-natural chicken breast/sweet
onions/sundried tomatoes/shiitake
mushrooms/spinach/goat cheese cream sauce

pollo arrosto

all-natural chicken breast/roma
tomatoes/rosemary/san giacomo balsamic
white wine sauce/garlic mashed potatoes

filet medallions

two 4oz filet medallions/maytag bleu cheese
crust/port wine wild mushroom sauce/garlic
mashed potatoes (\$10 supplement)

DOLCI

(choose one)

seasalt caramel gelato

seasonal sorbet

tiramisu

cannoli

assorted dolci platter (add \$1)

This menu is \$42.99 per person plus beverages, taxes and 20% gratuity. Wine may be selected in advance. Thank you for considering Nonna Silvia's for your important event. We look forward to making your special event memorable.

(847)292-9970 | www.nonnasilvias.com