

NONNA SILVIA'S trattoria & pizzeria

All of our menu packages include freshly baked italian bread, regular & decaf American coffee. Side of vegetable or potato will be served with all entrées.

Private Event Menus

(packages are for weekend luncheons & weekday evenings only)

THE CLASSIC 21.95/person	1 st Course 2 nd Course 3 rd Course	One appetizer/ salad/soup/pizza One pasta One entrée
THE SELECT 23.95/person	1 st Course 2 nd Course 3 rd Course 4 th Course	Two appetizers/pizza One soup/salad One pasta One entrée
THE GRAND 26.95/person	1 st Course 2 nd Course 3 rd Course 4 th Course 5 th Course	Two appetizers/pizza One soup/salad One pasta One entrée One dessert

(weekday luncheon's discounted \$3per person for above packages)

WEEKDAY LUNCHEON 14.95/person	1 st Course 2 nd Course 3 rd Course	One Appetizer/Pizza One Soup/Salad One pasta
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(prices & menu items subject to change without notice)

- above parties are available with a minimum group of 30 adults or more
 - not available Friday & Saturday evenings
 - weekday luncheons & evening parties on a limited basis
- a non refundable deposit of \$150 is required at time of reservation
 - no additional charge for cake cutting
 - tax & gratuity are not included in the package pricing
- our experienced staff will be happy to customize your menu to suit your taste

Thank you for considering Nonna Silvia's for your important day. We look forward to making your special event memorable. Please feel free to call anytime 847-292-9970

Thank you,
Steve & John

Family Style Menu Choices

Appetizers

- Bruschetta**/vine ripened tomatoes/basil/fresh mozzarella/grilled artesian Italian bread
Grilled portabello caps/diced roma tomatoes/fresh basil/garlic/gorgonzola/balsamic reduction (add \$1)
House made polenta/tomato goat cheese cream sauce/shaved parmigiano
Fried calamari/served with marinara/lemon wedges (add \$3)
Baked clams/garlic/fresh herbs/panko bread crumbs/lemon butter sauce (add \$2)
Grilled calamari/sautéed spinach clippings/grape tomatoes/aged balsamic glaze/evoo (add \$3.50)

Pizza

- Margherita**/plum tomatoes/basil/fresh mozzarella
Quattro formaggi/goat cheese/ricotta/parmigiano/mozzarella
Salsiccie/Italian sausage/plum tomatoes/mozzarella

Soup & Salad

- Minestrone soup/ Italian vegetable soup
House/mixed field greens/tomato/cucumber/carrot/red wine vinaigrette
Caesar/hearts of romaine/garlic crutons/shaved parmigiano/caesar dressing
Mista/mixed field greens/grape tomatoes/toasted walnuts/goat cheese/red wine vinaigrette (add \$1)
Caprese/beef steak tomatoes/bocconcini/basil leaves/evoo (add \$2)
Spinaci/baby spinach clippings/crispy pancetta/red onions/gorgonzola/toasted pine nuts/aged balsamic vinaigrette (add \$1)

Pasta

- Penne marinara**/house made marinara/grated parmesan
Rigatoni vodka/vodka sauce/crispy pancetta/caramelized onion
Bowtie pesto/creamy fresh basil pesto sauce
Rotolo/hand rolled pinwheel shaped pasta/ricotta/spinach/tomato cream sauce (add \$2)
Tortellini/4 cheese tortellini/sundried tomato pesto/shaved parmesan (add \$2)
House made ravioli/ask about our varieties (add \$3)

Entrée

- Pollo picatta**/chicken breast/capers/garlic/lemon white wine sauce
Pollo marsala/chicken breast/button mushrooms/onions/marsala wine sauce
Pollo vesuvio/chicken breast/fresh rosemary/garlic/white wine sauce
Pollo arrosto/chicken breast/roma tomatoes/rosemary/san giacomo balsamic white wine sauce
Tilapia della casa/pan roasted/garlic/fine herbs/white wine sauce (add \$3)
Salsiccie & pepe verde/homemade roasted Italian sausage/sautéed green pepper & onion
Maiale con pancetta/roasted pork tenderloin/onions/sage/pancetta/chianti wine sauce(add \$2)
Filetto/petite filet mignon/parmesan crusted/ shitake mushrooms/port wine sauce (add \$8)

Desserts

- Tiramisu**/ladyfingers soaked in espresso/mascarpone cheese/cocoa
Cannoli/thin crisp fritters/sweet ricotta/chocolate morsels
Flourless chocolate cake/silky dark chocolate
Gelato & Sorbetto/seasonal varieties available