

winter/spring menu

NONNA SILVIA'S TRATTORIA

antipasto

mediterranean olives house marinated assorted italian olives/garlic crostini/5.95

carpaccio thinly sliced angus beef/organic arugula/grape tomatoes/capers/parmigiano reggiano/lemon/evoo/9.95

house made polenta tomato goat cheese cream sauce/shaved parmigiano/7.95

little neck baked clams garlic/fresh herbs/panko bread crumbs/lemon butter sauce/8.95

grilled portobello caps diced roma tomatoes/fresh basil/garlic/aged balsamic gorgonzola reduction/7.95

pei mussels san marzano tomato broth/fresh basil/garlic/red chili/10.95

fried calamari house made marinara/lemon/10.95

grilled calamari sautéed baby spinach clippings/garlic/grape tomatoes/aged balsamic glaze/evoo/11.95

bruschetta vine ripened tomatoes/fresh basil/grilled artesian italian bread/fresh mozzarella/evoo/7.95

pizza

margherita san marzano tomatoes/fresh basil/bocconcini/12.95

rustica marinara/mozzarella/sun-dried tomatoes/red onion/black olives/12.95

mediterranean mozzarella/goat cheese/kalamata olives/capers/fresh rosemary sprigs/evoo/no sauce/12.95

bianca organic arugula/imported prosciutto di parma/mozzarella/evoo/no sauce/13.95

funghi e burrata marinara/roasted mushroom medley/burrata cheese/white truffle oil/pecorino romano/15.95

pazza house made duck sausage/caramelized onion/bocconcini/goat cheese/toasted pine nuts/no sauce/14.95
(specialty pizzas are 10 inches)

(gluten free pizza crust available upon request/\$4 additional charge)

insalata

house organic field greens/tomatoes/cucumber/carrot/red wine vinaigrette/4.95

caesar hearts of romaine/garlic croutons/shaved parmigiano/caesar dressing/5.95

mista organic field greens/grape tomatoes/toasted walnuts/goat cheese/red wine vinaigrette/7.95

caprese vine ripened tomatoes/bocconcini/fresh basil/evoo/8.95

rucola organic arugula/grape tomatoes/shaved parmigiano/meyer lemon vinaigrette/7.95

spinaci baby spinach clippings/crispy pancetta/red onions/gorgonzola/toasted pine nuts/aged balsamic vinaigrette/8.95

pasta

house made gnocchi potato dumplings/vodka sauce/crispy pancetta/caramelized onion/15.95

pumpkin ravioli tomato goat cheese cream sauce/grated parmigiano reggiano/14.95

parpadelle ribbon shaped pasta/classic northern bolognese/parmigiano reggiano/16.50

5 layer lasagna baked/ mozzarella/tomato stewed ground sirloin/16.50

rotolo hand rolled pinwheel shaped pasta/imported ricotta/spinach/tomato cream sauce/15.95

linguini vongole fresh baby clams/fresh herbs/garlic/dry white wine/evoo/tellicherry black pepper/17.95

house made swiss chard fettucini cherry tomatoes/roasted garlic/evoo/red chili/parmigiano reggiano/15.95

sapore di mare linguini/clams/pei mussels/shrimp/squid/scallops/light tomato broth/22.95

(gluten free pasta available upon request/\$3 additional charge)

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secondi

duroc heritage pork chops bone in cajun spiced/applewood smoked bacon fat brussel sprouts/roasted red potatoes/18.95

gulf red snapper filleted/sun-dried tomatoes/kalamata olives/capers/fresh herbs/shoe string sweet potatoes/22.95

filapia vesuvio filleted/fresh rosemary/garlic/white wine/vesuvio potatoes/19.95

melanzane al forno baked organic eggplant/mozzarella/marinara/grated parmigiano reggiano/14.95

pollo veneto all natural chicken breast/sweet onions/sun-dried tomatoes/shitake mushrooms/spinach/goat cheese cream sauce/16.95

pollo arrosto all natural chicken breast/roma tomatoes/rosemary/san giacomo balsamic white wine sauce/roasted garlic mashed potatoes/16.95

vitello saltimbocca provimi free range veal medallions/prosciutto/mozzarella/fresh sage/dry white wine/four cheese risotto/24.95

vitello picatta provimi free range veal medallions/capers/garlic/lemon white wine sauce/linguini/23.95

filet mignon 10oz choice wet aged usda certified angus beef/maytag bleu cheese crust/shitake porto reduction/roasted garlic mashed potatoes/31.95

contorni

grilled sausage/4.95

house made meatballs/5.95

brussel sprouts/smoked applewood bacon/5.95

sautéed spinach/5.50

garlic mashed potatoes/3.95

vesuvio potatoes/3.95

seasonal vegetable/5.95

signature drinks

ruby slipper absolute ruby red/soho lychee/grapefruit juice/8.95

urban twist grey goose le poire vodka/st. germain/cranberry/fresh lime/9.95

ferrari spritz st. germain/prosecco/grapefruit wedge/soda/carafe/8.95

old fashion my way old forester bourbon/simple syrup/orange peel/luxador maraschino cherry/fee brothers bitters/9.95

ship wreck death's door gin/cocchi americano/cointreau/lemon/9.95

uptown manhattan door county cherry infused four roses

bourbon/cointreau/anagosta bitters/maraschino cherry/9.95

amaro mule averna/ginger beer/orange peel/lemon wedge/8.95

dancing buffalo buffalo trace bourbon/prosecco/st. germain/freshly squeezed lemon/mint/10.50

american craft & imported beer

anchor steam san francisco, ca/5.95

allagash white portland, me/6.95

half acre daisy cutter chicago, il/(pint)6.95

lagunitas little sumpin' sumpin' petaluma, ca/5.95

left hand milk stout nitro longmont, co/5.95

revolution brewing anti-hero ipa chicago,il/5.50

peroni nastro azzurro rome, italy/4.95

menabrea bionda piedmont, italy/5.95

moretti la rossa udine, italy/5.50

hofbrau hefe weizen munich, germany/5.95

chimay blue chimay, belgium/9.95

nonna silvia's regionally inspired cooking comes from recipes handed down from our grandmother in italy/we utilize sustainable seasonal ingredients, buying from local organic producers whenever possible/there will be a split charge of \$3 for pastas and entrees/gratuity will be added for parties of six or more/our food is prepared fresh to order/your patience is appreciated

chefs steven marti & john giannini

