

NONNA SILVIA'S
PRIVATE EVENT SELECTION-MENU

FOUR COURSE MENU

ANTIPASTI

(choose two | served family style)

fried calamari
bruschetta
polenta
grilled portobello mushrooms
pizza margherita
grilled calamari

INSALATA

(choose one | served individually)

house salad

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

mista salad

field greens/cherry tomatoes/goat cheese/
walnuts/italian dressing

caesar salad

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

ENTRÉE

(choose three | served individually)

porcini sacchetti

purse shaped pasta/filled with four cheese
blend/porcini mushrooms/roasted pine
nuts/creamy marsala sauce

5 layer lasagna

baked/mozzarella/tomato/stewed ground sirloin

eggplant parmesan

baked organic eggplant/mozzarella/marinara/
grated parmigiano reggiano

tilapia vesuvio

fresh pan roasted tilapia/fresh rosemary/garlic/
white wine sauce/vesuvio potatoes

jail island salmon

fresh pan roasted jail island salmon/served with a
lemon butter sauce/seasonal vegetables/roasted
potatoes

pollo veneto

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

pollo arrosto

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

angus filet medallions

maytag bleu cheese crust/port wine shitake
mushroom sauce/roasted garlic mashed potatoes

coffee & tea

DESSERT

(choose one)

Assorted mini dessert platter

sea salt caramel gelato

seasonal sorbet

tiramisu

cannoli

This menu is \$34.95 per person plus beverages, taxes, and 18% gratuity. Wine may be selected in advance. Feel free to
contact us with questions.

(847) 299-9970 | www.nonnasilias.com