NONNA SILVIA’S

trattoria & pizzeria

[WWW.NONNASILVIAS.COM](http://WWW.NONNASILVIAS.COM)

Welcome and thank you for choosing Nonna Silvias to host your special event. Our family style meals encourage a social dining experience with a variety of chef driven flavors. Our menu packages include freshly baked Italian bread, fountain drinks, regular & decaf American coffee, and a vegetable or potato side with all entrées. Price does not include additional beverages, tax or gratuity.

Family style Menus

(packages are for weekend luncheons & weekday evenings only)

THE CLASSIC 1st Course One appetizer/ salad/ soup/ pizza

21.99/person 2nd Course One pasta

3rd Course One entrée

THE SELECT 1st Course Two appetizers/ pizza

24.99/person 2nd Course One soup or salad

3rd Course One pasta

4th Course One entrée

THE GRAND 1st Course Two appetizers/ pizza

26.99/person 2nd Course One soup or salad

3rd Course One pasta

4th Course One entrée

5th Course One dessert

(weekday luncheon’s discounted $4 per person for above packages)

WEEKDAY LUNCHEON 1st Course One Appetizer or Pizza

17.99/person 2nd Course One Soup or Salad

3rd Course One pasta or entree

Event Planner Notes:

* room is unavailable Friday and Saturday evenings
* limited evening availability
* a non refundable deposit of $200 is required at time of reservation
* no additional charge for cake cutting
* additional pasta or entrée $4 per person supplement
* our experienced staff will be happy to customize your menu to suit your taste and needs
* must check with event planner for room minimums.
* prices & menu items subject to change without notice

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 us at 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

**House made polenta**/tomato goat cheese cream sauce/shaved parmigiano

**arancini di riso** portobello & spinach filled baby rice balls/spicy tomato sauce (add $1)

**Fried calamari/**served with marinara/lemon wedges (add $3)

**Baked clams**/garlic/fresh herbs/pankobread crumbs/lemon butter sauce (add $2)

**Grilled calamari**/sautéed spinach clippings/grape tomatoes/aged balsamic glaze/evoo (add $3)

Pizza

**Margherita/**plum tomatoes/basil/fresh mozzarella

**Quattro formaggi**/goat cheese/ricotta/parmigiano/mozzarella

**Salsiccie**/Italian sausage/plum tomatoes/mozzarella

**Rustica**/marinara/mozzarella/sundried tomatoes/red onion/black olives

Soup & Salad

**Minestrone soup**/ Italian vegetable soup

**House**/mixed field greens/tomato/cucumber/carrot/red wine vinaigrette

**Caesar**/hearts of romaine/garlic croutons/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/crispy pancetta/red onions/gorgonzola/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/creamy basil pesto/shaved parmesan (add $2)

**House made ravioli**/ask about our varieties (add $3)

**Sacchetini** / purse shaped pasta/filled with four cheese blend/porcini mushrooms/brown butter sage (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/red wine demiglaze sauce(add $2)

**Filetto**/filet mignon medallions/blue cheese crusted/ shitake mushrooms/port wine demiglaze sauce (add $8)

**Salmon al Limone**/pan roasted salmon/lemon white wine/capers (add $4)

Desserts

**Tiramisu**/ladyfingers soaked in espresso/mascarpone cheese/cocoa

**Cannoli**/thin crisp fritters/sweet ricotta/chocolate morsels

**Crostata di mele**/apple walnut pastry/served warm/sea salt gelato (add $1)

**chocolate cake**/silky dark chocolate (add $1)

**Gelato & Sorbetto**/seasonal varieties available **Assorted Dolci/**available items in house (Add $2)