

# NONNA **NS** SILVIA'S

## HOT ANTIPASTI

**Arancini di Riso** 12.99

Ricotta & Spinach Filled Rice  
Balls, Spicy Tomato Sauce,  
Parmigiano

**Polenta** 9.99

Whipped Cornmeal, Tomato  
Goat Cheese Cream Sauce

**Baked Clams** 6/piece 12.99

Garlic, Fresh Herbs, 12/piece 23.99  
Panko Breadcrumbs, Lemon  
Butter

**Pei Mussels** 16.99

Tomato Broth, Fresh Basil,  
Chili, Garlic Crostini

**Fried Calamari** 17.99

House-Made Marinara, Lemon

**Grilled Calamari** 17.99

Sautéed Baby Spinach, Grape  
Tomato, Balsamic Glaze, Lemon

## COLD ANTIPASTI

**Mediterranean Olives** 8.99

Marinated Olives, Garlic  
Crostini

**Carpaccio** 15.99

Thinly Sliced Angus Beef  
Arugula, Grape Tomato,  
Capers, Lemon

**Bruschetta** 2/piece 6.99

Heirloom Tomato, 4/piece 11.99  
Basil, Fresh Mozzarella,  
Parmigiano, Grilled Artesian  
Bread

**Burrata Pugliese** 15.99

**Creamy Mozzarella, Prosciutto**  
di Parma, Grape Tomatoes,  
Arugula

## CONTORNI

**Grilled Sausage** 7.99

**Meatballs** 8.99

**Brussel Sprouts** 8.99

with bacon

**Grilled Asparagus** 7.99

**Sautéed Spinach** 7.99

**Garlic Mashed Potatoes** 6.99

**Vesuvio Potatoes** 6.99

**Broccoli** 7.99

## SALADS

**Gamberi** 16.99

Grilled Shrimp, Baby Spinach,  
Artichoke Hearts, Honey  
Balsamic Vinaigrette

**Caesar** 10.99

Romaine, Garlic Croutons,  
Parmigiano, Grilled Chicken,  
Caesar Dressing

**Mista** 15.99

Mixed Greens, Grape Tomato,  
Walnut, Goat Cheese,  
Grilled Chicken, Red  
Wine Vinaigrette

**Caprese** 12.99

Vine Ripened Tomato,  
Bocconcini, Basil, Olive Oil

**Rucola** 12.99

Arugula, Grape Tomato,  
Parmigiano, Lemon Vinaigrette

**Nonna** 15.99

Grilled Italian Sausage, Baby  
Spinach, Vine Ripened  
Tomato, Gorgonzola, Aged  
Balsamic Vinaigrette

## HOUSEMADE PASTA

**Rigatoni Pomodoro** 19.99

**Heirloom Plum Tomato Sauce,**  
Garlic, Fresh Basil, Parmigiano

**Pumpkin Ravioli** 21.99

Tomato Goat Cheese Cream  
Sauce

**Rotolo** 22.99

Pinwheel Pasta, Ricotta, Spinach,  
Tomato Cream Sauce

**Sacchetti Porcini** 23.99

Purse Shaped Pasta, 4-Cheese  
Blend, Porcini Mushroom, Pinenuts,  
Brown Butter, Crispy Sage

**Pasta Bolognese** 21.99

Fettuccine, Classic Northern Meat  
Ragu, Touch of Cream, Parmigiano

**Swisschard Fettuccine** 20.99

Cherry Tomatoes, Roasted Garlic,  
Olive Oil, Red Chili, Parmigiano

**Gnocchi alla Vodka** 21.99

Potato Dumplings, Tomato  
Cream, Crispy Pancetta,  
Onion, Parmigiano

**5-Layer Lasagna** 21.99

Mozzarella, Ground Sirloin,  
Marinara

**Tortellini Pesto** 18.99

Four-Cheese Tortellini,  
Basil Cream Sauce,  
Parmigiano

ALL ENTREES INCLUDE CHOICE OF SOUP, HOUSE OR CAESAR SALAD

## SEAFOOD

**Linguini Vongole** 23.99  
Fresh Baby Clams, Herbs,  
Garlic, White Wine Sauce,  
Tellicherry Black Pepper

**Sapore di Mare** 32.99  
Linguini, Baby Clams,  
Pei Mussels, Wild Shrimp,  
Squid, Scallops, Tomato Broth

**Norwegian Salmon** 25.99  
8 oz. Filet, Sun-Dried  
Tomatoes, Kalamata Olives,  
Capers, Garlic, Shoestring Sweet  
Potatoes, White Wine Sauce

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**Melanzane al Forno** 19.99  
Baked Eggplant, Lightly Battered  
Mozzarella, Marinara, Parmigiano

## STEAK & CHOPS

**Filet Medallions** 35.99  
Sautéed USDA Choice  
Angus Beef Medallions,  
Maytag Bleu Cheese  
Crust, Wild Mushroom Port  
Demi-Glaze Reduction, Garlic  
Mashed Potatoes

**Pork Chops Vesuvio** 27.99  
Two All-Natural Center Cut  
Heritage Pork Chops,  
Fresh Rosemary, Garlic, White  
Wine Sauce, Vesuvio Potatoes

## SECONDI

**Pollo Arrosto** 21.99  
All-Natural Chicken Breast,  
Tomatoes, Rosemary,  
Balsamic White Wine  
Sauce, Garlic Mashed Potatoes

**Pollo Veneto** 21.99  
All-Natural Chicken Breast,  
Vidalia Onions, Sun-Dried  
Tomatoes, Mushrooms, Spinach,  
Goat Cheese Cream Sauce

**Vitello Saltimbocca** 31.99  
Veal Medallions, Prosciutto,  
Mozzarella, Shallots, Sage,  
Dry White Wine Sauce, Four-  
Cheese Risotto

**Vitello Picatta** 30.99  
Veal Medallions, Capers, Lemon  
White Wine Sauce, Linguini

ALL ENTREES INCLUDE CHOICE OF SOUP, HOUSE OR CAESAR SALAD

## PIZZAS

**Salsiccia & Spinaci** 16.99  
Marinara, Fennel Sausage,  
Spinach, Ricotta, Mozzarella

**Bianca** 16.99  
Arugula, Prosciutto, Mozzarella,  
Olive Oil

**Margherita** 16.99  
Marinara, San Marzano  
Tomato, Basil, Bocconcini

**Affumicato** 16.99  
Artichoke, Red Pepper,  
Pepperoni, Smoked Provolone

**Rustica** 16.99  
Marinara, Sun-Dried Tomato,  
Red Onion, Black Olive, Mozzarella

(Specialty Pizzas Are 10 Inches)

Gluten Free Pizza Crust Available Upon Request/\$4 Additional Charge

## SANDWICHES

**Mediterranean Tuna** 14.99  
Marinated Albacore Tuna, Olive,  
Artichoke Heart, Tomato, Red Onion  
Baguette

**Eggplant** 14.99  
Sliced and Battered, Marinara,  
Mozzarella, Toasted Italian Bread

**Prosciutto & Mozzarella** 14.99  
Prosciutto di Parma, Fresh Mozzarella,  
Organic Arugula, Tomato, Baguette

**Pollo con Pesto** 14.99  
Grilled Chicken Breast, Mozzarella, Basil  
Pesto, Tomato, Baguette

Nonna Silvia's regionally inspired cooking comes from recipes handed down from our grandmother. We utilize sustainable seasonal ingredients, buying from local organic producers whenever possible. Our food is prepared fresh to order and your patience is appreciated. There will be a split charge of \$3 for pastas and entrees. Gratuity may be added for parties of six or more.

-Chefs Steven Marti & John Giannini

Private events are our specialty. The primary focus of our staff is to provide our customers with a one-of-a-kind dining experience. Our planner is available to help accommodate the needs of your event, providing a wide variety of creative ideas and culinary options to make your party one to remember!

Allergy Policy: Our restaurant uses shrimp, soy, dairy, gluten, nuts, peanuts, wheat, eggs and all other allergens. Due to the design of our operations and shared cooking equipment, we cannot assure you that these ingredients will not come in contact with your dish. Pasta is made with eggs. All dishes may have onion or garlic. Not all ingredients are listed. Natural food may have bones, spines, rocks, broken shells, etc. that are not apparent. Latex gloves may be used while handling food and we cannot assure you of their absence.

Neither staff nor management can alter this policy nor assure you otherwise.