

# NONNA **NS** SILVIA'S

## HOT ANTIPASTI

**Arancini di Riso** 13.99

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

**Polenta** 10.99

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** 18.99

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

**House** 6.99

Mixed Greens, Grape Tomato, Cucumber, Carrot, Red Wine Vinaigrette

**Caesar** 10.99

Romaine, Garlic Croutons, Parmigiano, Caesar Dressing

**Mista** 12.99

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

**Caprese** 12.99

Vine Ripened Tomato, Bocconcini, Basil, Olive Oil

**Rucola** 12.99

Arugula, Grape Tomato, Parmigiano, Lemon Vinaigrette

**Bruxelles** 13.99

Shredded Brussel Sprouts, Avocado, Bacon, Grape Tomato, Panko Breadcrumbs, Caesar Dressing

## HOUSEMADE PASTA

**Rigatoni Pomodoro** 19.99

Heirloom Plum Tomato Sauce, Garlic, Fresh Basil, Parmigiano

**Pumpkin Ravioli** 21.99

Tomato Goat Cheese Cream Sauce

**Sacchetti Porcini** 24.99

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

**Pasta Bolognese** 21.99

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

**Gnocchi alla Vodka** 22.99

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

**5-Layer Lasagna** 22.99

Mozzarella, Ground Sirloin, Marinara

**Rotolo** 23.99

Pinwheel Pasta, Ricotta, Spinach, Tomato Cream Sauce

**Swisschard Fettuccine** 21.99

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

## SEAFOOD

**Linguini Vongole** 25.99  
Fresh Baby Clams, Herbs,  
Garlic, White Wine Sauce,  
Tellicherry Black Pepper

**Sapore di Mare** 33.99  
Linguini, Baby Clams,  
Pei Mussels, Wild Shrimp,  
Squid, Scallops, Tomato Broth

**Norwegian Salmon** 29.99  
8 oz. Filet, Sun-Dried  
Tomatoes, Kalamata Olives,  
Capers, Garlic, Shoestring Sweet  
Potatoes, White Wine Sauce

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**Melanzane al Forno** 21.99  
Baked Eggplant, Lightly Battered  
Mozzarella, Marinara, Parmigiano

## STEAK & CHOPS

**Filet Medallions** 37.99  
Sautéed USDA Choice  
Angus Beef Medallions,  
Maytag Bleu Cheese  
Crust, Wild Mushroom Port  
Demi-Glaze Reduction, Garlic  
Mashed Potatoes

**Pork Chops Vesuvio** 29.99  
Two All-Natural Center Cut  
Heritage Pork Chops,  
Fresh Rosemary, Garlic, White  
Wine Sauce, Vesuvio Potatoes

## SECONDI

**Pollo Arrosto** 24.99  
All-Natural Chicken Breast,  
Tomatoes, Rosemary,  
Balsamic White Wine  
Sauce, Garlic Mashed Potatoes

**Pollo Veneto** 24.99  
All-Natural Chicken Breast,  
Vidalia Onions, Sun-Dried  
Tomatoes, Mushrooms, Spinach,  
Goat Cheese Cream Sauce

**Vitello Saltimbocca** 33.99  
Veal Medallions, Prosciutto,  
Mozzarella, Shallots, Sage,  
Dry White Wine Sauce, Four-  
Cheese Risotto

**Vitello Picatta** 33.99  
Veal Medallions, Capers, Lemon  
White Wine Sauce, Linguini

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## PIZZAS

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**Salsiccia & Spinaci** 17.99  
Marinara, Fennel Sausage,  
Spinach, Ricotta, Mozzarella

**Bianca** 17.99  
Arugula, Prosciutto, Mozzarella,  
Olive Oil

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

**Affumicato** 17.99  
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

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.