

winter/spring lunch menu

NONNA SILVIA'S TRATTORIA

antipasto

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

house made polenta tomato goat cheese cream sauce/parmigiano/7.50

east coast baked clams garlic/fresh herbs/panko bread crumbs/lemon butter
sauce/8.95

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

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

fried calamari house made marinara/lemon/9.95

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

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

pizza

margherita san marzano tomatoes/basil leaves/bocconcini/12.50

rustica marinara/mozzarella/sun-dried tomatoes/red onion/black olives/12.50

mediterranea mozzarella/goat cheese/kalamata olives/capers/fresh rosemary
sprigs/evoo (no sauce)/12.50

bianca organic arugula/imported prosciutto di parma/mozzarella/evoo (no
sauce)/12.95

(specialty pizzas are 10 inches)

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

insalata

caprese beef steak tomatoes/bocconcini/basil leaves/evoo/8.50

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

caesar hearts of romaine/garlic croutons/shaved parmigiano/grilled chicken
breast/ caesar dressing/11.95

mista all natural grilled chicken breast/mixed field greens/grape tomatoes/toasted
walnuts/goat cheese/red wine vinaigrette/11.95

manzo grilled ribeye steak/romaine/beef steak tomatoes/bleu cheese/aged
balsamic vinaigrette/12.95

gamberi marinated grilled shrimp/baby spinach leaves/artichoke hearts/honey
balsamic vinaigrette/11.95

antipasto capicola/mortadella/salami/provolone/romaine/tomatoes/red wine
vinaigrette/9.95

nonna grilled italian sausage/baby spinach leaves/beef steak
tomatoes/gorgonzola/aged balsamic vinaigrette/10.95

pasta (includes choice of soup, house or caesar salad)

pumpkin ravioli tomato goat cheese cream sauce/grated parmigiano
reggiano/11.95

house made gnocchi potato dumplings/vodka sauce/crispy pancetta/caramelized
onion/13.95

parpadelle ribbon shaped pasta/classic northern bolognese/parmigiano reggiano/
13.95

5 layer lasagna baked/mozzarella/tomato stewed ground sirloin/12.95

tortellini con pesto four cheese tortellini/ pine nuts/ marsala cream sauce/12.95

rotolo hand rolled pinwheel shaped pasta/imported ricotta/spinach/tomato cream
sauce/13.95

linguini con vongole fresh baby clams/fresh herbs/garlic/dry white
wine/evoo/tellicherry black pepper/15.95

sapore di mare linguini/clams/pei mussels/shrimp/squid/light tomato broth/21.95

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/our food is prepared fresh to
order/your patience is appreciated.

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secondi (includes choice of soup, house or caesar salad)

filapia vesuvio filleted/fresh rosemary/garlic/white wine/vesuvio potatoes/16.95

melanzane al forno/organic eggplant/mozzarella/marinara/grated parmigiano reggiano/baked/11.95

pollo veneto all natural chicken breast/sweet onions/shitake/spinach/goat cheese cream sauce/14.95

pollo arrosto all natural chicken breast/roma tomatoes/rosemary/san giacomo balsamic white wine sauce/roasted garlic mashed potatoes/14.95

vitello saltimbocca provimi free range veal medallions/prosciutto/mozzarella/fresh sage/dry white wine/four cheese risotto/20.95

vitello picatta provimi free range veal medallions/capers/garlic/lemon white wine sauce/linguini/19.95

panini (includes house salad/french fries available for substitution upon request)

ribeye herb rubbed & marinated grilled ribeye/red onions/tomato/lettuce/toasted baguette/11.95

mediterranean tuna marinated albacore tuna/olives/artichoke hearts/tomatoes/red onions/french baguette/10.95

eggplant sliced and battered/marinara/mozzarella/toasted italian bread/9.95

prosciutto & mozzarella parma ham/fresh mozzarella/wild arugula/tomatoes/10.95

italiano genoa salami/mortadella/provolone/lettuce/tomato/house dressing/baguette/8.95

pollo con pesto grilled all natural chicken breast/mozzarella/basil pesto/tomatoes/focaccia/10.95

contorni

grilled sausage/4.95

house made meatballs/5.95

brussels sprouts/bacon/4.95

sautéed spinach/4.95

garlic mashed potatoes/3.95

vesuvio potatoes/3.95

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