

winter menu

## NONNA SILVIA'S TRATTORIA

### antipasto

- mediterranean olives** house marinated assorted italian olives/garlic crostini/ 6.99  
**carpaccio** thinly sliced angus beef/organic arugula/grape tomatoes/capers/  
parmigiano reggiano/lemon/evoo/ 10.99  
**house made polenta** tomato goat cheese cream sauce/shaved parmigiano/ 7.99  
**little neck baked clams** garlic/fresh herbs/panko bread crumbs/lemon butter  
sauce/ 6pc 8.99 / 12pc 17.99  
**grilled portobello caps** diced roma tomatoes/fresh basil/garlic/aged balsamic  
gorgonzola reduction/ 8.99  
**pei mussels** san marzano tomato broth/fresh basil/garlic/red chili/crostini/12.50  
**fried calamari** house made marinara/lemon/ 12.99  
**grilled calamari** sautéed baby spinach clippings/garlic/grape tomatoes/aged  
balsamic glaze/evoo/ 13.99  
**bruschetta** vine ripened tomatoes/fresh basil/garlic/grilled artesian italian  
bread/fresh mozzarella/evoo/shaved parmigiano/ 2pc 4.99 / 4pc 8.99  
**burrata pugliese** hand-filled creamy mozzarella/sliced aged prosciutto  
di parma/wild organic arugula/evoo/ 13.99

### pizza

- margherita** san marzano tomatoes/fresh basil/bocconcini/13.99  
**salsiccia & spinaci** marinara/fennel sausage/spinach/ricotta/mozzarella/14.99  
**rustica** marinara/mozzarella/sun-dried tomatoes/red onion/black olives/13.99  
**mediterranean** mozzarella/goat cheese/kalamata olives/capers/sun-dried  
tomatoes/fresh rosemary sprigs/evoo/no sauce/13.99  
**bianca** organic arugula/prosciutto di parma/mozzarella/evoo/no sauce/14.99  
**affumicato** marinara/artichokes/roasted red peppers/pepperoni/smoked  
provolone/14.99

(specialty pizzas are 10 inches)

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

### insalata

- house** organic field greens/tomatoes/cucumbers/carrots/red wine vinaigrette/4.99  
**caesar** hearts of romaine/garlic croutons/shaved parmigiano/caesar dressing/ 6.99  
**mista** organic field greens/grape tomatoes/toasted walnuts/goat cheese/red wine  
vinaigrette/ 8.99  
**caprese** vine ripened tomatoes/bocconcini/fresh basil/evoo/ 9.99  
**rucola** organic arugula/grape tomatoes/shaved parmigiano/meyer lemon  
vinaigrette/ 8.50  
**spinaci** baby spinach clippings/crispy bacon/red onions/gorgonzola/grape  
tomatoes/aged balsamic vinaigrette/ 9.99

### pasta

- rigatoni pomodoro** heirloom plum tomato/roasted garlic/ fresh basil/ 15.99  
**house made gnocchi** potato dumplings/vodka sauce/crispy pancetta/caramelized  
onion/ 17.50  
**pumpkin ravioli** tomato goat cheese cream sauce/grated parmigiano/ 16.99  
**parpadelle** ribbon shaped pasta/classic northern bolognese/parmigiano/ 17.99  
**5 layer lasagna** baked/ mozzarella/ground sirloin/marinara/ 17.99  
**rotolo** hand rolled pinwheel pasta/ricotta/spinach/tomato cream sauce/ 17.99  
**linguini vongole** fresh baby clams/fresh herbs/garlic/white wine/evoo/tellicherry  
black pepper/ 18.99  
**house made swiss chard fettucini** cherry tomatoes/roasted garlic/evoo/red  
chili/parmigiano/ 17.99  
**sapore di mare** linguini/clams/pei mussels/shrimp/squid/scallops/tomato broth/25.50  
(gluten free pasta available upon request/\$3 additional charge)

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**secondi**

**duroc heritage pork** two all natural thick center cut chops/white wine thyme sauce/roasted tomatoes/smoked bacon/brussel sprouts/roasted potatoes/23.99

**scottish salmon** salmon fillet/sun-dried tomatoes/kalamata olives/capers/fresh herbs/shoe string sweet potatoes/25.99

**tilapia vesuvio** regal springs tilapia/fresh rosemary/garlic/white wine/vesuvio potatoes/19.99

**melanzane al forno** baked organic eggplant/mozzarella/marinara/grated parmigiano reggiano/15.99

**pollo veneto** all natural chicken breast/sweet onions/sun-dried tomatoes/shitake mushrooms/spinach/goat cheese cream sauce/18.99

**pollo arrosto** all natural chicken breast/roma tomatoes/rosemary/san giacomo balsamic white wine sauce/roasted garlic mashed potatoes/18.99

**vitello saltimbocca** provimi free range veal medallions/prosciutto/mozzarella/roasted shallots/fresh sage/dry white wine/four cheese risotto/26.99

**vitello picatta** provimi free range veal medallions/capers/garlic/lemon white wine sauce/linguini/26.99

**filet medallions** sautéed usda certified angus beef medallions/maytag bleu cheese crust/shitake mushrooms/port demi glaze reduction/roasted garlic mashed potatoes/27.99

**contorni**

**grilled sausage**/4.99

**house made meatballs**/5.99

**brussel sprouts**/smoked bacon/5.99

**sautéed spinach**/5.99

**garlic mashed potatoes**/3.99

**vesuvio potatoes**/3.99

**seasonal vegetable**/5.99

**signature drinks**

**ruby slipper** absolute ruby red vodka/soho lychee/grapefruit juice/9.99

**urban twist** grey goose le poire vodka/st. germain/cranberry/fresh lime/10.99

**ferrari spritz** st. germain/prosecco/grapefruit wedge/soda/9.99

**rye not?** rittenhouse rye/simple syrup/orange peel/luxador maraschino cherry/1821 probation bitter/10.99

**uptown manhattan** door county cherry infused four roses bourbon/cointreau/anagosta bitters/maraschino cherry/10.99

**front porch** basil hayden bourbon/nardini aqua di cedro/rosemary sage syrup/fresh squeezed lemon/prohibition bitters/10.99

**maple bourbon smash** makers mark bourbon/orange/lemon juice/bliss bourbon barrel maple/anagosta bitters/seltzer/10.99

**chelsea dagger** hendricks gin/fresh basil/cucumber/ginger beer/9.99

**jalisco winter** cazadores tequila/el buho mexcal/ancho reyes liquor/st. george spiced pear/ginger syrup/fresh lime/10.99

**american craft & imported beer**

**allagash white** portland,me/6.99

**metropolitan crankshaft** chicago,il/5.99

**lagunitas little sumpin' sumpin'**petaluma,ca/5.99

**revolution brewing anti-hero ipa** chicago,il/5.99

**scortched earth hickster** algonquin il/5.99

**left hand nitro milk stout** longmont,co/6.50

**peroni nastro azzurro** rome, italy/5.99

**menabrea bionda** piedmont, italy/5.99

**moretti la rossa** udine, italy/5.99

**stella artois** belgium/5.99

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/gratuity will be added for parties of six or more/our food is prepared fresh to order/your patience is appreciated

chefs steven marti & john giannini