

# NONNA SILVIA'S trattoria & pizzeria

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

Welcome and thank you for choosing Nonna Silvia's 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, soft drinks, regular & decaf American coffee, and a seasonal vegetable or potato side with all entrées. Price does not include additional beverages, tax or gratuity.

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## *Family style Menus*

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(packages are for weekend luncheons & weekday evenings only)

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| THE CLASSIC<br>\$24.99/person | 1 <sup>st</sup> Course<br>2 <sup>nd</sup> Course<br>3 <sup>rd</sup> Course<br>4 <sup>th</sup> Course                           | One appetizer or pizza<br>One salad<br>One pasta<br>One entrée                  |
| THE SELECT<br>\$27.99/person  | 1 <sup>st</sup> Course<br>2 <sup>nd</sup> Course<br>3 <sup>rd</sup> Course<br>4 <sup>th</sup> Course                           | Two appetizers or pizza<br>Two salads<br>One pasta<br>One entrée                |
| THE GRAND<br>\$34.99/person   | 1 <sup>st</sup> Course<br>2 <sup>nd</sup> Course<br>3 <sup>rd</sup> Course<br>4 <sup>th</sup> Course<br>5 <sup>th</sup> Course | Two appetizers & pizza<br>Two salads<br>Two pastas<br>Two entrée<br>One dessert |

(weekday luncheon discount \$4 per person for above packages)

### Event Planner Notes:

- Private room is unavailable Friday and Saturday evenings
- A guaranteed guest count of the final number of guests is required 4 days prior to the event.
- A non refundable deposit of \$200 is required at time of reservation
- Payments made by credit card or debit card will incur a 3 percent processing fee
- Additional pasta or entrée \$4 per person
- Customize menu available to suit your taste and needs
- Must check with event planner for food & beverage room minimums.
- Prices & menu items subject to change without notice (based on market price)
- Outside food & beverage is prohibited.(Exceptions can be made for desserts, with advance notice.)
- Gluten free & vegetarian options available on request

Thank you for considering Nonna Silvia's for your important event. We look forward to making your special event memorable. Please 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
- Fried calamari**/served with marinara/lemon wedges (add \$3)
- Baked clams**/garlic/fresh herbs/panko bread 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 \$3)
- 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)
- Pumpkin ravioli**/ tomato goat cheese cream sauce/grated parmigiano reggiano (add \$2)

## 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
- 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