

dinner 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/11.99
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 9.99 /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/13.99
fried calamari house made marinara/lemon/13.99
grilled calamari sautéed baby spinach clippings/garlic/grape tomatoes/aged balsamic glaze/evoo/14.99
bruschetta vine ripened tomatoes/fresh basil/garlic/grilled artesian italian bread/fresh mozzarella/shaved parmigiano/evoo/ 2pc 5.99 / 4pc 9.99
burrata pugliese hand-filled creamy mozzarella/sliced aged prosciutto di parma/wild organic arugula/evoo/13.99

pizza

- margherita** marinara/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/15.99

(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/5.99
caesar hearts of romaine/garlic croutons/shaved parmigiano/caesar dressing/7.50
mista organic field greens/grape tomatoes/toasted walnuts/goat cheese/red wine vinaigrette/9.99
caprese vine ripened tomatoes/bocconcini/fresh basil/evoo/10.99
rucola organic arugula/grape tomatoes/shaved parmigiano/meyer lemon vinaigrette/9.99
spinaci baby spinach clippings/crispy bacon/red onions/gorgonzola/grape tomatoes/aged balsamic vinaigrette/10.99

pasta

- rigatoni pomodoro** heirloom plum tomato sauce/garlic/basil/parmigiano/15.99
house made gnocchi potato dumplings/vodka sauce/crispy pancetta/caramelized onion/18.50
pumpkin ravioli tomato goat cheese cream sauce/grated parmigiano/17.99
pasta bolognese ribbon shaped pasta/classic northern meat ragu/parmigiano/18.50
5-layer lasagna baked/mozzarella/ground sirloin/marinara/18.99
rotolo hand rolled pinwheel pasta/ricotta/spinach/tomato cream sauce/18.99
linguini vongole fresh baby clams/fresh herbs/garlic/white wine/evoo/tellicherry black pepper/19.99
house made swiss chard fettuccine cherry tomatoes/roasted garlic/evoo/red chili/parmigiano/17.99
sapore di mare linguini/clams/pei mussels/shrimp/squid/scallops/tomato broth/27.99

(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/brussels sprouts/potatoes/25.99

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 sauce/ roasted potatoes/20.99

melanzane al forno baked organic eggplant/mozzarella/marinara/grated parmigiano reggiano/16.99

pollo veneto all-natural chicken breast/sweet onions/sun-dried tomatoes/shitake mushrooms/spinach/goat cheese cream sauce/19.50

pollo arrosto all-natural chicken breast/roma tomatoes/rosemary/san giacomo balsamic white wine sauce/roasted garlic mashed potatoes/19.50

vitello saltimbocca strauss free range veal medallions/prosciutto/mozzarella/ roasted shallots/fresh sage/dry white wine/four cheese risotto/27.99

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

filet medallions sautéed allen brothers usda certified angus beef medallions/maytag bleu cheese crust/shitake mushrooms/port demi glaze reduction/roasted garlic mashed potatoes/30.99

contorni

grilled sausage/4.99

house made meatballs/5.99

brussels sprouts/smoked bacon/6.99

grilled asparagus/6.50

sautéed spinach/6.99

garlic mashed potatoes/3.99

vesuvio potatoes/4.99

seasonal vegetable/5.99

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.