

**NONNA  
SILVIA'S**  
PRIVATE EVENT SELECTION-MENU

FOUR COURSE MENU

**ANTIPASTI**

(choose two | served family style)

fried calamari  
bruschetta  
polenta  
grilled portobello mushrooms  
pizza margherita  
grilled calamari  
arancini

**INSALATA**

(choose one | served individually)

**house salad**

organic field greens/tomatoes/cucumber/carrot/  
red wine vinaigrette

**mista salad**

field greens/cherry tomatoes/goat cheese/  
walnuts/italian dressing

**caesar salad**

hearts of romaine/garlic croutons/shaved  
parmigiano/caesar dressing

**ENTREE**

(choose three | served individually)

**porcini sacchetti**

purse shaped pasta/filled with four cheese  
blend/porcini mushrooms/roasted pine  
nuts/brown butter/crispy sage

**5 layer lasagna**

baked/mozzarella/tomato/stewed ground sirloin

**eggplant parmesan**

baked organic eggplant/mozzarella/marinara/  
grated parmigiano reggiano

**pasta bolognese**

ribbon shaped pasta/classic northern bolognese

**tilapia vesuvio**

fresh pan roasted tilapia/fresh rosemary/garlic/  
white wine sauce/vesuvio potatoes

**salmon**

fresh pan roasted salmon/sun-dried  
tomatoes/kalamata olives/capers/ fresh herbs/white  
wine sauce/ roasted garlic mashed potatoes

**pollo veneto**

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

**pollo arrosto**

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

**filet medallions**

sautéed usda certified angus beef medallions served  
medium/ shitake mushrooms/ port demi glaze  
reduction/ roasted garlic mashed potatoes

coffee & tea

**DESSERT**

Assorted mini dessert platter

sea salt caramel gelato

seasonal sorbet

tiramisu

cannoli

This menu is \$36.95 per person plus beverages, taxes, and 18% gratuity. Wine may be selected in advance. Feel free to contact us with questions.

(847) 299-9970 | [www.nonnasilias.com](http://www.nonnasilias.com)