

dinner menu

NONNA SILVIA'S TRATTORIA

antipasto

- arancini di riso** artichoke & spinach filled rice balls/spicy tomato sauce/10.99
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 10.99 /12pc 18.99
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/14.99
fried calamari house made marinara/lemon/14.99
grilled calamari sautéed baby spinach clippings/garlic/grape tomatoes/aged
balsamic glaze/evoo/15.99
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/14.99
salsiccia & spinaci marinara/fennel sausage/spinach/ricotta/mozzarella/14.99
rustica marinara/mozzarella/sun-dried tomatoes/red onion/black olives/14.99
molisana marinara/sausage/shitake mushrooms/leeks/arugula/parmigiano/15.99
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/7.99
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
sacchettini porcini purse shaped pasta/filled with a four cheese blend & porcini
mushrooms/toasted pine nuts/brown butter sauce/crispy sage/20.99
house-made gnocchi potato dumplings/vodka sauce/crispy pancetta/caramelized
onion/18.99
pumpkin ravioli tomato goat cheese cream sauce/grated parmigiano/17.99
pasta bolognese fettuccine/classic northern meat ragu/parmigiano/18.99
5-layer lasagna baked/mozzarella/ground sirloin/marinara/18.99
rotolo hand rolled pinwheel pasta/ricotta/spinach/tomato cream sauce/19.99
linguini vongole fresh baby clams/fresh herbs/garlic/white wine
sauce/evoo/tellicherry black pepper/20.99
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)

secondi

- pork chops vesuvio** two all-natural thick center cut duroc heritage chops/fresh rosemary/garlic/white wine sauce/vesuvio potatoes/25.99
- scottish salmon** salmon fillet/sun-dried tomatoes/kalamata olives/capers/garlic/fresh herbs/shoe string sweet potatoes/25.99
- melanzane al forno** baked organic eggplant/mozzarella/marinara/grated parmigiano reggiano/17.99
- pollo veneto** all-natural chicken breast/sweet onions/sun-dried tomatoes/shitake mushrooms/spinach/goat cheese cream sauce/20.99
- pollo arrosto** all-natural chicken breast/roma tomatoes/rosemary/san giacomo balsamic white wine sauce/roasted garlic mashed potatoes/19.99
- vitello saltimbocca** strauss free range veal medallions/prosciutto/mozzarella/roasted shallots/fresh sage/dry white wine/four cheese risotto/28.99
- vitello picatta** strauss free range veal medallions/capers/garlic/lemon white wine sauce/linguini pasta/27.99
- braciolo di manzo** angus sirloin beef rolls/stuffed with prosciutto/garlic/parsley/parmesan/tomato ragu/fettuccine/25.99
- 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

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| grilled sausage /5.99 | sautéed spinach /6.99 |
| house made meatballs /6.99 | garlic mashed potatoes /4.99 |
| brussels sprouts /smoked bacon/7.99 | vesuvio potatoes /4.99 |
| grilled asparagus /6.99 | 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.