

NONNA SILVIA'S TRATTORIA

antipasto

arancini di riso artichoke & spinach filled rice balls/spicy tomato sauce/10.99

carpaccio thinly sliced angus beef/organic arugula/grape tomatoes/capers/parmigiano reggiano/lemon/evoo/11.99

house made polenta tomato goat cheese cream sauce/parmigiano/7.99

little neck baked clams garlic/fresh herbs/panko bread crumbs/lemon butter sauce/10.99

grilled portobello caps diced roma tomatoes/basil/garlic/aged balsamic gorgonzola reduction/8.99

pei mussels san marzano tomato broth/basil/garlic/red chili/13.99

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/basil/grilled artesian italian bread/fresh mozzarella/shaved parmigiano/evoo/ 2pc/5.99 4pc/9.99

insalata

caprese vine ripened tomatoes/bocconcini/fresh basil/evoo/10.99

rucola organic arugula/grape tomatoes/shaved parmigiano/meyer lemon vinaigrette/9.99

caesar hearts of romaine/garlic croutons/shaved parmigiano/grilled chicken breast/13.99

mista all-natural grilled chicken breast/mixed field greens/grape tomatoes/toasted walnuts/goat cheese/red wine vinaigrette/13.99

manzo grilled ribeye steak/romaine/vine ripened tomatoes/bleu cheese/aged balsamic vinaigrette/15.99

gamberi marinated grilled shrimp/baby spinach leaves/artichoke hearts/honey balsamic vinaigrette/13.99

nonna grilled italian sausage/baby spinach leaves/vine ripened tomatoes/gorgonzola/aged balsamic vinaigrette/11.99

burrata pugliese hand-filled creamy mozzarella/sliced aged prosciutto di parma/wild organic arugula/evoo/13.99

panini (includes choice of soup, salad or fries)

ribeye herb rubbed & marinated grilled ribeye/red onions/ tomato/lettuce/ baguette/13.99

mediterranean tuna marinated albacore tuna/olives/artichoke hearts/tomatoes/red onions/ baguette/11.99

eggplant sliced and battered/marinara/mozzarella/toasted italian bread/11.99

prosciutto & mozzarella sliced aged prosciutto di parma /fresh mozzarella/wild arugula/tomatoes/ baguette/11.99

pollo con pesto grilled all natural chicken breast/mozzarella/basil pesto/tomatoes/ baguette/11.99

pasta (includes choice of soup, house or caesar salad)

pumpkin ravioli tomato goat cheese cream sauce/grated parmigiano/15.99

house made gnocchi potato dumplings/vodka sauce/crispy pancetta/caramelized onion/17.99

pasta bolognese fettuccini pasta/classic northern bolognese/parmigiano/15.99

5-layer lasagna baked/mozzarella/tomato stewed/ground sirloin/16.99

tortellini con pesto four cheese tortellini/fresh basil cream sauce/garlic/14.99

rotolo hand rolled pinwheel shaped pasta/imported ricotta/spinach/tomato cream sauce/18.99

linguini con vongole fresh baby clams/fresh herbs/garlic/dry white wine/evoo/tellicherry black pepper/18.99

sapore di mare linguini/clams/pei mussels/shrimp/squid/scallops/light tomato broth/25.99

secondi (includes choice of soup, house or caesar salad)

scottish salmon salmon fillet/sun-dried tomatoes/kalamata olives/capers/fresh herbs/shoe string sweet potatoes/22.99

melanzane al forno organic eggplant/mozzarella/marinara/grated parmigiano reggiano/baked/14.99

pollo veneto all-natural chicken breast/sweet onions/sun-dried tomatoes/shitake/spinach/goat cheese cream sauce/17.99

pollo arrosto all-natural chicken breast/roma tomatoes/rosemary/san giacomo balsamic white wine sauce/roasted garlic mashed potatoes/17.99

vitello saltimbocca provimi free range veal medallions/prosciutto/mozzarella/fresh sage/dry white wine/roasted shallots/four cheese risotto/24.99

vitello picatta provimi free range veal medallions/capers/garlic/lemon white wine sauce/linguini/24.99

pizza

margherita san marzano tomatoes/fresh basil/bocconcini/14.99

rustica marinara/mozzarella/sun-dried tomatoes/red onion/black olives/14.99

bianca organic arugula/imported prosciutto di parma/mozzarella/evoo/ no sauce/13.99

salciccia & spinaci marinara/fennel/sausage/spinach/ricotta/mozzarella/14.99

(specialty pizzas are 10 inches)

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

contorni

grilled sausage/5.99

house made meatballs/6.99

brussels sprouts/bacon/7.99

sauteed spinach/6.99

garlic mashed potatoes/4.99

vesuvio potatoes/4.99

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.

