

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/lemon/evoo/11.99

house made polenta whipped cornmeal/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/fresh basil/garlic/aged
balsamic gorgonzola reduction/parmigiano/9.99

pei mussels san marzano tomato broth/fresh basil/garlic/chili/crostini/13.99

fried calamari house-made marinara/lemon/15.99

grilled calamari sautéed baby spinach clippings/garlic/grape tomatoes/aged balsamic
glaze/evoo/lemon/16.99

bruschetta vine ripened tomatoes/fresh basil/garlic/grilled artesian
italian bread/fresh mozzarella/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/14.99

gamberi marinated grilled shrimp/baby spinach leaves/artichoke
hearts/honey balsamic vinaigrette/14.99

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

burrata pugliese hand-filled creamy mozzarella/aged prosciutto di
parma/organic arugula/evoo/14.99

panini (includes choice of soup, salad or fries)

mediterranean tuna marinated albacore tuna/olives/artichoke
hearts/tomatoes/red onions/baguette/12.99

eggplant sliced and battered/marinara/mozzarella/toasted italian
bread/12.99

prosciutto & mozzarella sliced aged prosciutto di parma/fresh
mozzarella/organic arugula/tomatoes/baguette/12.99

pollo con pesto grilled all-natural chicken breast/mozzarella/basil
pesto/tomatoes/baguette/12.99

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

pumpkin ravioli tomato goat cheese cream
sauce/parmigiano/16.99

house-made gnocchi potato dumplings/vodka sauce/crispy
pancetta/caramelized onions/parmigiano/17.99

pasta bolognese fettuccini pasta/classic northern
bolognese/parmigiano/16.99

5-layer lasagna baked/mozzarella/ground sirloin/marinara/16.99

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

rotolo hand-rolled pinwheel pasta/ricotta/spinach/tomato cream
sauce/parmigiano/19.99

linguini con vongole fresh baby clams/fresh herbs/garlic/white wine
sauce/evoo/tellicherry black pepper/19.99

sapore di mare linguini/baby clams/pei mussels/wild shrimp/squid/scallops/tomato
broth/27.99

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

scottish salmon salmon fillet/sun-dried tomatoes/kalamata olives/capers/fresh herbs/shoestring sweet potatoes/23.99

melanzane al forno baked organic eggplant/mozzarella/marinara/parmigiano/15.99

pollo veneto all-natural chicken breast/vidalia onions/sun-dried tomatoes/shiitake mushrooms/spinach/goat cheese cream sauce/18.99

pollo arrosto all-natural chicken breast/roma tomatoes/fresh rosemary/san giacomo balsamic white wine sauce/garlic mashed potatoes/18.99

vitello saltimbocca strauss free range veal medallions/prosciutto di parma/mozzarella/roasted shallots/fresh sage/dry white wine/four-cheese risotto/25.99

vitello picatta strauss free range veal medallions/capers/garlic/lemon white wine sauce/linguini pasta/25.99

pizza

margherita marinara/san marzano tomatoes/fresh basil/bocconcini/14.99

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

bianca organic arugula/prosciutto di parma/mozzarella/evoo/no sauce/14.99

salsiccia & 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/smoked bacon/7.99

sautéed 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.