

NONNA SILVIA'S

trattoria & pizzeria

Welcome and thank you for choosing Nonna Silvia's to host your special event. Our family style meals encourage a social dining experience with a variety of chef driven flavors. Our menu packages include freshly baked Italian bread, soft drinks, regular & decaf American coffee, and a seasonal vegetable or potatoes side with all entrees. Pricing does not include additional beverages, tax, or gratuity.

Family Style Menu

(packages are for weekend luncheons & weekday evenings only)

THE CLASSIC	1 st course	One appetizer or pizza
\$27.99/person (lunch)	2 nd course	One salad
\$30.99/person (dinner)	3 rd course	One pasta
	4 th course	One entrée
THE SELECT	1 st course	Two appetizers or pizza
\$30.99/person (lunch)	2 nd course	Two salads
\$33.99/person (dinner)	3 rd course	One pasta
	4 th course	One entrée
THE GRAND	1 st course	Two appetizers or pizza
\$36.99/person (lunch)	2 nd course	Two salads
\$39.99/person (dinner)	3 rd course	Two pastas
		Two entrées
		One Dessert

Event Planner Notes:

- Private room is unavailable Friday and Saturday evenings
- A guaranteed guest count of the final number is required 4 days prior to the event
 - A nonrefundable deposit of \$200 is required at the time of reservation
 - Payments made by credit card or debit card incur a 4% processing fee
 - Additional pasta or entrée \$4 per person
 - Customizable menu is available to suit your taste and needs
 - Must check with event planner for food & beverage minimums
- Prices and menu items are subject to change without notice (based on market price)
- Outside food and beverages are prohibited. Exceptions can be made for desserts, with advance notice.
 - Gluten free and vegetarian options available on request.

Thank you for considering Nonna Silvia's for your important event. We look forward to making your special event memorable. Please call us at (847)292-9970. Thank you,
Steve & John

Appetizers

Bruschetta/vine ripened tomatoes/basil/fresh mozzarella/grilled artesian Italian bread
Grilled Portobello Caps/diced roma tomatoes/fresh basil/garlic/gorgonzola/balsamic reduction
House-made Polenta/tomato goat cheese cream sauce/shaved parmigiano
Arancini di Riso/artichoke & spinach filled baby rice balls/spicy tomato sauce
Fried Calamari/served with marinara sauce/lemon wedges (\$3/person)
Baked Clams/garlic/fresh herbs/panko breadcrumbs/lemon butter sauce (\$19.99/dozen)
Grilled Calamari/sauteed spinach clippings/grape tomatoes/aged balsamic glaze/evoo (\$3/person)

Pizza

Margherita/plum tomatoes/basil/fresh mozzarella
Quattro Formaggi/goat cheese/ricotta/parmigiano/mozzarella
Salsiccie/Italian sausage/plum tomatoes/mozzarella
Rustica/marinara/mozzarella/sundried tomatoes/red onion/black olives

Salad

House/mixed field greens/tomato/cucumber/carrot/red wine vinaigrette
Caesar/hearts of romaine/garlic croutons/shaved parmigiano/caesar vinaigrette
Mista/mixed field greens/grape tomatoes/toasted walnuts/goat cheese/red wine vinaigrette (add \$1)
Caprese/vine ripened tomatoes/bocconcini/fresh basil/evoo (add \$2)
Spinaci/baby spinach/crispy bacon/red onions/gorgonzola/aged balsamic vinaigrette (add \$1)

Pasta

Penne Marinara/house-made marinara/grated parmigiano
Rigatoni Vodka/vodka sauce/crispy pancetta/caramelized onions
Penne Pesto/creamy fresh basil pesto sauce
Rotolo Ripeno/hand-rolled pinwheel shaped pasta/ricotta/spinach/tomato cream sauce (add \$3)
Tortellini Pesto/4-cheese tortellini/creamy basil pesto/shaved parmigiano (add \$2)
Sacchettini/purse shaped pasta/filled with a four-cheese blend/porcini mushrooms/brown butter sage (add \$3)
Pumpkin Ravioli/tomato goat cheese cream sauce/grated parmigiano (add \$2)

Entrée

Pollo Picatta/chicken breast/capers/garlic/lemon white wine sauce
Pollo Marsala/chicken breast/button mushrooms/onions/marsala wine sauce
Pollo Vesuvio/chicken breast/fresh rosemary/garlic/white wine sauce
Pollo Arrosto/chicken breast/roma tomatoes/fresh rosemary/san giacomo balsamic white wine sauce
Tilapia Della Casa/pan roasted/garlic/fresh rosemary/white wine sauce
Salsiccie & Peppe Verde/homemade roasted Italian sausage/sauteed green pepper & onion
Maiale con Pancetta/roasted pork tenderloin/onions/sage/pancetta/red wine demi-glaze sauce
Filetto/filet mignon medallions/bleu cheese crusted/shiitake mushrooms/port wine demi-glaze sauce (add \$8)
Salmon Limone/pan roasted salmon/capers/lemon white wine sauce (add \$4)

Dessert

Tiramisu/ladyfingers soaked in espresso/mascarpone cheese/cocoa
Cannoli/thin crisp fritters/sweet ricotta/chocolate morsels
Chocolate Torta/chocolate layer cake/rich chocolate cream/chocolate flakes (add \$1)
Gelato & Sorbetto/seasonal varieties available
Assorted Dolci/available items in house

