

NONNA SILVIA'S TRATTORIA

antipasto

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

mediterranean olives house marinated assorted italian olives/garlic crostini/7.99

carpaccio thinly sliced angus beef/organic arugula/grape tomatoes/capers/parmigiano/lemon/evoo/12.99

house-made polenta whipped cornmeal/tomato goat cheese cream sauce/parmigiano/8.99

little neck baked clams garlic/fresh herbs/panko bread crumbs/lemon butter sauce/ 6pc 11.99 /12pc 20.99

pei mussels san marzano tomato broth/fresh basil/garlic/chili/crostini/15.99

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

burrata pugliese hand-filled creamy mozzarella/aged prosciutto di parma/organic arugula/evoo/15.99

pizza

margherita marinara/san marzano tomatoes/fresh basil/bocconcini/15.99

salsiccia & spinaci marinara/fennel sausage/spinach/ricotta/mozzarella/15.99

rustica marinara/sun-dried tomatoes/red onion/black olives/mozzarella/15.99

bianca organic arugula/prosciutto di parma/mozzarella/evoo/no sauce/15.99

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/grape tomatoes/cucumbers/carrots/red wine vinaigrette/6.99

caesar hearts of romaine/garlic croutons/shaved parmigiano/caesar vinaigrette/8.99

mista organic field greens/grape tomatoes/walnuts/goat cheese/red wine vinaigrette/11.99

caprese vine ripened tomatoes/bocconcini/fresh basil/evoo/11.99

rucola organic arugula/grape tomatoes/shaved parmigiano/meyer lemon vinaigrette/10.99

bruxelles shredded brussel sprouts/avocado/cherrywood smoked bacon/grape tomatoes/butter toasted panko breadcrumbs/shaved parmigiano/caesar vinaigrette/11.99

pasta

rigatoni pomodoro heirloom plum tomato sauce/garlic/fresh basil/parmigiano/17.99

sacchettini porcini purse shaped pasta/filled with a four-cheese blend & porcini mushrooms/toasted pine nuts/brown butter sauce/crispy sage/parmigiano/21.99

house-made gnocchi potato dumplings/vodka sauce/crispy pancetta/caramelized onions/parmigiano/19.99

pumpkin ravioli tomato goat cheese cream sauce/parmigiano/18.99

pasta bolognese fettuccine/classic northern meat ragu/parmigiano/18.99

5-layer lasagna baked/mozzarella/ground sirloin/marinara/19.99

rotolo hand-rolled pinwheel pasta/ricotta/spinach/tomato cream sauce/parmigiano/20.99

linguini vongole fresh baby clams/fresh herbs/garlic/white wine sauce/evoo/tellicherry black pepper/21.99

house-made swiss chard fettuccine cherry tomatoes/roasted garlic/evoo/red chili/parmigiano/19.99

sapore di mare linguini/baby clams/pei mussels/wild shrimp/squid/scallops/tomato broth/30.99

(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

norwegian salmon wild salmon fillet/sun-dried tomatoes/kalamata olives/capers/garlic/fresh herbs/shoestring sweet potatoes/26.99

melanzane al forno baked organic eggplant/mozzarella/marinara/parmigiano/18.99

pollo veneto all-natural chicken breast/vidalia onions/sun-dried tomatoes/mixed mushrooms/spinach/goat cheese cream sauce/21.99

pollo arrosto all-natural chicken breast/roma tomatoes/fresh rosemary/san giacomo balsamic white wine sauce/garlic mashed potatoes/21.99

vitello saltimbocca strauss free range veal medallions/prosciutto di parma/mozzarella/roasted shallots/fresh sage/dry white wine/four-cheese risotto/29.99

vitello picatta strauss free range veal medallions/capers/garlic/lemon white wine sauce/linguini pasta/29.99

filet medallions sautéed allen brothers usda certified angus beef medallions/maytag bleu cheese crust/shiitake mushrooms/port demi glaze reduction/garlic mashed potatoes/33.99

contorni

grilled sausage/6.99

house-made meatballs/7.99

brussels sprouts/smoked bacon/7.99

grilled asparagus/6.99

sautéed spinach/6.99

garlic mashed potatoes/5.99

vesuvio potatoes/5.99

seasonal vegetable/6.99

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.