

# 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 regular & decaf American coffee. Pricing does not include additional beverages, tax, or gratuity.

## Family Style Menu

THE CLASSIC \$27.99/person (lunch) \$30.99/person (dinner)	1 <sup>st</sup> course 2 <sup>nd</sup> course 3 <sup>rd</sup> course 4 <sup>th</sup> course	One appetizer or pizza One salad One pasta One entrée
THE SELECT \$31.99/person (lunch) \$34.99/person (dinner)	1 <sup>st</sup> course 2 <sup>nd</sup> course 3 <sup>rd</sup> course 4 <sup>th</sup> course	Two appetizers or pizza Two salads One pasta One entrée
THE GRAND \$40.99/person (lunch) \$43.99/person (dinner)	1 <sup>st</sup> course 2 <sup>nd</sup> course 3 <sup>rd</sup> course 4 <sup>th</sup> course 5 <sup>th</sup> course	Two appetizers or pizza Two salads 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 five 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 \$5 per person
  - Customizable menu is available to suit your taste and dietary needs
    - Must check with event planner for food & beverage minimums
- Prices and menu items are subject to change without notice (based on market price)
- All packages include roasted potatoes as a side, other sides can be added for an additional cost.
- Outside food and beverages are prohibited. Exceptions can be made for desserts, with advance notice.
  - Gluten free and vegetarian options available on request.
- Pricing can only be guaranteed one week prior to event based on current market conditions.

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**/ricotta & spinach filled baby rice balls/spicy tomato sauce/parmigiano
- Fried Calamari**/served with marinara sauce/lemon wedges (\$4/person)
- Baked Clams**/garlic/fresh herbs/panko breadcrumbs/lemon butter sauce (\$20.99/dozen)
- Grilled Calamari**/sauteed spinach clippings/grape tomatoes/aged balsamic glaze/evoo (\$4/person)
- Fried or Cocktail Shrimp**/served with cocktail sauce (\$5/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 \$4)
- 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 \$3.50)
- Pumpkin Ravioli**/tomato goat cheese cream sauce/grated parmigiano (add \$3)

## 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
- Salsiccie & Pepe 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/wild 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