

L'ANTIPASTO (APPETIZERS)

Toasted Ravioli An Italian cheese blend ravioli, fried, and served with marinara. **6.99**

Bruschetta Crostini brushed with olive oil and Parmesan topped with a fresh salsa of tomato, onion, artichoke hearts, basil, balsamic vinegar, olive oil and garlic. **7.99**

Calamari Breaded, fried calamari served with Italian mustard and horseradish sauce. **9.99**

Black Mussels A heaping bowl of fresh black mussels served in a white wine herb sauce with garlic toast points. **9.99**

ZUPPA E INSALATA (SOUP & SALAD)

Pasta e Fagiole White bean, tomato, vegetable, pancetta, and orzo pasta soup topped with Parmesan cheese. cup **2.99** bowl **4.99**

Soup of the Day cup **2.99** bowl **4.99**

House Salad Fresh, green leaf lettuce, cucumber, tomato, sweet red onion, fresh grated Italian parmesan, and our house red wine vinaigrette. **3.99**

Caesar Salad Chopped romaine with our homemade Caesar dressing, fresh grated Italian parmesan, and crostini. **3.99**

Spinach Salad Fresh spinach, sliced mushrooms, tomato, sweet red onion and feta cheese with our house vinaigrette dressing. **4.99**

Add chicken (3.59) or shrimp (3.99) to any salad.

Split plate fee \$2.00 .VISA, MasterCard, Discover & American Express accepted. Sorry, no personal checks.

18% gratuity added for parties of 10 or more.

PIATTO PRINCIPALE (ENTRÉES)

Gnocchi al Ragú Traditional ricotta dumplings in a rich, savory ragú, made with pancetta, Italian sausage and beef, long-braised in Nonna's traditional tomato sauce. **14.99**

Beef Tenderloin Tips Seared tenderloin tips with demi-glace, homemade mashed potatoes, and grilled asparagus. **16.99**

Marsala Risotto Seared beef tenderloin tips served with a Marsala mushroom risotto and steamed fresh broccoli. **16.99**

Chicken Marsala Sautéed chicken breast, mushrooms, and Marsala wine sauce with a side of fettuccine Alfredo. **14.99**

Chicken Parmesan Parmesan and bread crumb-encrusted chicken breast, mozzarella, and marinara sauce with a side of fettuccine Alfredo. **13.99**

Eggplant Parmesan Parmesan and bread crumb-encrusted eggplant over a bed of sautéed mushrooms and spinach topped with mozzarella cheese and marinara. Served with a side of fettuccine Alfredo. **13.99**

Sausage & Polenta Grilled Italian sausage from 'The Hill' in St. Louis with sautéed peppers and onions. Served with grilled polenta. **13.99**

Grilled Chicken & Polenta Marinated chicken breast with herb butter and a side of grilled polenta and steamed vegetables. **12.99**

Split plate fee \$2.00 . VISA, MasterCard, Discover & American Express accepted. Sorry, no personal checks.

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ESCA (SEAFOOD)

Pacific Sockeye Salmon A fresh filet of wild caught salmon topped with herb butter, served with grilled polenta and steamed vegetables. **18.99**

Seafood Lasagna Nonna's lasagna topped with a sauce of white clam, shrimp, crab, and mussels with fresh spinach. **14.99**

Nonna's Cioppino Shrimp, scallops, crab, mussels, and clam with linguine in a light seafood tomato broth. **18.99**

Black Mussel "Big Bowl" Fresh black mussels (2lbs) served in a white wine herb sauce with crostini. **17.99**

Shrimp Linguine Shrimp sautéed with garlic, green onion, and parsley over linguine. **13.99**

Classic Seafood Risotto Italian Arborio rice, slow-cooked in a seafood stock with fresh shrimp and crab, finished with a touch of cream and cheeses. Simple elegance. **14.99**

All seafood items subject to market availability.

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PASTA

Add chicken breast (3.59) or shrimp (3.99) to any dish.

Lasagna Bolognese Layers of pasta, ricotta, and mozzarella, topped with a hearty meat sauce of tomatoes, roasted red bell pepper and a touch of cream. **12.99**

* choose our signature homemade marinara for a lighter selection

Lasagna Arrabbiata Nonna's famous lasagna topped with a lightly-spiced tomato cream and vodka sauce. **12.99**

Deep-Fried Lasagna Parmesan and bread crumb-encrusted lasagna stuffed with ricotta, mozzarella, Bolognese sauce and herbs. Served with marinara and Alfredo sauce. **12.99**

add pesto 2.99

Spaghetti Ragú Rich, savory ragú from Northern Italy made with pancetta, Italian sausage and beef, long-braised in Nonna's traditional tomato sauce, served over spaghetti. **12.99**

* choose our signature homemade marinara for a lighter selection

Pesto Linguine Fresh basil, olive oil, toasted pine nuts, and Parmesan with linguine. **12.99**

add broccoli, mushrooms or sun-dried tomatoes 1.99

Fettuccine Alfredo Made-to-order Alfredo tossed with fettuccine. **10.99** *add broccoli,*

mushrooms or sun-dried tomatoes 1.99 pesto 2.99 grilled chicken breast 3.59 shrimp 3.99.

Portobello Mushroom Ravioli Ravioli filled with portobello mushroom, caramelized onion, and cheese with a roasted-garlic cream sauce. **14.99**

Tri-Colored Tortellini Cheese-filled tortellini in roasted red bell pepper cream sauce. **13.99**

add grilled chicken breast 3.59

Penne al Arrabbiata A lightly-spiced tomato, cream and vodka sauce tossed with penne pasta.

12.99 *add grilled chicken breast 3.59*

Greek Pasta Grilled chicken, feta, Kalamata olives, spinach, red onion, fresh tomatoes and basil, tossed with fettuccine. **13.99**

Split plate fee \$2.00. VISA, MasterCard, Discover & American Express accepted. Sorry, no personal checks. 18% gratuity added

for parties of 10 or more

DOLCE (DESSERT)

Tiramisu Decadent layers of ladyfingers, coffee, Kahlua, Marsala and mascarpone cream. **7.99**

Nonna's Infamous Cheesecake Nonna prides herself in her whimsical, boundless cheesecake creations. One bite and you will understand why this creamy treat has a loyal following. **7.99**

Crème Brûlée Rich custard topped with a crisp caramel shell. **7.99**

Add ice cream to any dessert for 1.99.

All of our desserts are made in house. From the crust to the coulis, each dessert is handcrafted by our pastry chefs in Nonna's kitchen.

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Nonna's Vino e Birra

BIANCO

House White – Medium bodied, Imported Italian Chardonnay by the glass or carafe (3 glasses)	5	14
Chardonnay		
Steele Shooting Star (California) Medium-bodied with pineapple, peach and citrus aromas	8	32
Pinot Grigio / Sauvignon Blanc / Reisling		
Lagaria Pinot Grigio (Northeast Italy) Semi-sweet, refreshingly fruity, light bodied	7	28
Selbach Peisporter Reisling (Germany) Slightly sweet with flavors of Granny Smith apples	7	28
Honig Sauvignon Blanc (Napa Valley, California) Expressive, vivid and refreshing	7	28
White Zinfandel		
Teldeschi (California) Sweet flavors of strawberry, cherry, and bananas	6	24
Moscato		
Centorri Moscato – Lightly carbonated, floral and sweet with a mellow pear finish	7	28
Saracco d'Asti (Italy) Slightly bubbly, floral and sweet, with lively fruit flavor and light finish	14	(375 ml)
	28	(750 ml)
Stella Rosa (Italy) Slightly bubbly, delicious sweet red.	7	28
Prosecco		
Adami (Italy) Enticing aromas of apple and peach with a crisp, clean finish	6	24

BIRRA

Bottles

Coors Light	Sam Adams Boston Lager
Budweiser	Corona
Bud Select	New Castle
Miller Light	Moretti La Rossa / Birra Moretti
Michelob Ultra	Stella Artois
Heineken	Blue moon
Woodchuck Cider	

Draft

Boulevard Wheat	Guinness
Boulevard Pale Ale	Peroni
Mother's Three Blind Mice	Bud Light
Mother's Tow Head	Table Rock Red Ale
Mother's Seasonal	Copper Creek IPA
Deschuttes White IPA	

DOLCE (DESSERT)

Tiramisu Decadent layers of ladyfingers, coffee, Kahlua, Marsala and mascarpone cream. **6.99**

Hummingbird Cake Spiced cake with banana, pineapple, pecans and cream cheese frosting. Served with strawberry coulis. **6.99**

Chocolate-Hazelnut Torte (Gianduja) A traditional, flourless, rich Italian torte with dark chocolate and toasted hazelnuts. **6.99**

Crème Brûlée Rich custard topped with a crisp caramel shell. **6.99**

Seasonal Homemade Cheesecake **6.99**

Brown Butter Raspberry tart with ice cream Buttery, flaky crust with fresh raspberries, topped with vanilla bean ice cream **7.99**

Vino e Cocktails

ROSSO

House Red - Fruity red from the Veneto Region, order by the glass or carafe (3 glasses)	5	14
Pinot Noir		
Castle Rock (California) Medium-bodied with aromas of cherry, tea and herbal spice	8	32
Cabernet Sauvignon		
Ramsay (Napa, California) Full bodied, with a long fruity finish	8	32
Justin (Paso Rolbes) Luscious full bodied, with aromas of blackberries and spice		50
Chianti		
Farnatella (Italy) Deep Color and wild berry aromas, Spice, fruit, and vanilla notes	8	32
Merlot		
Grayson (California) Medium bodied, notes of blackberry and black currant	7	28
Malbec		
Tilia (Argentina) Black cherry and plum with a touch of spiciness and a soft, supple finish	8	32
Red Blends		
Monte Antico Super Tuscan (Tuscany) A blend of Sangiovese, Merlot, and Cabernet	8	32
Ibidini Nero D'Avola (Italy) Ruby red color and aromas of red fruit	6.5	26

Specialty Cocktails

Prosecco Bellini – White peach puree, finished with sparkling Italian Prosecco	6
Raspberry Royale – Raspberry liqueur, finished with a sparkling Italian Prosecco	6
Sicilian Cosmopolitan – Homemade limoncello with pomegranate liqueur	7
Chocolate Martini – Vodka, Godiva Chocolate liqueur, finished with a splash of Frangelico	7
Italian Margarita – Amaretto, Jose Cuervo, Gran Gala, and lemonade with a sugar rim	7
Sicilian Sour – St. Germain, Rye Whiskey, Lemonade, finished with house red wine	7
Sangria – A classic cocktail with Brandy, fresh fruit, finished with red wine	7
Manhattan – Bourbon Whiskey, Sweet Vermouth, Bitters, finished with a dash of grenadine	7
Negroni – A classic Italian cocktail, made with equal parts of Campari, Sweet Vermouth, and Gin	9
Caipirinha – Cachaca Rum, Turbinado Sugar with muddled lime	9