

# Nonna's

## ITALIAN BISTRO

### Antipasti

CHANDLER'S SICILIAN CALAMARETTI.....11  
Crispy calamari, artichoke, pepperoncini, caper, tomato, kalamata olive, feta cheese, lemon butter sauce

BRUSCHETTA.....7  
Marinated tomatoes, garlic, basil served with herbed crostini, balsamic reduction and extra virgin olive oil

IL COZZE.....12  
Fresh steamed PEI mussels, tomato, classic white wine lemon butter

STUFFED MUSHROOMS.....10  
Mushrooms filled with blend of house sausage, imported cheeses, herbs, and roasted with garlic butter. Served with dijon crema.

CRISPY BRUSSELS.....10  
Chef Galen's fried brussel sprouts, pancetta, crispy shallots, house blend spices, lemon zest, served with parmesan-dijon dipping sauce

ARANCINI.....10  
Fried risotto balls filled with herbs and cheeses, fresh parmesan, rosa sauce

BURRATA.....10  
Burrata Mozzarella, roasted red pepper coulis, organic spring greens, basil, extra virgin olive oil, toast points

ANTIPASTI BOARD.....18  
Imported meats, cheeses and cicchetti bites served family style

### Zuppa

PAPA MIKE'S PASTA FAGIOLE.....5

ZUPPA DEL GIORNO.....5

### Le Insalata

NONNA'S SALAD.....9  
Fresh marinated beets, spring greens, candied walnut, feta, gorgonzola vinaigrette

ARUGULA SALAD.....10  
Organic arugula, pear, toasted pine nut, pecorino romano, leek straw, lemon drizzle

CAPRESE AL POMODORO.....10  
Pulled house mozzarella, vine ripened tomato, basil, EVOO, balsamic reduction

JOE'S INSALATA DI CESARE FOR TWO.....14  
Crisp romaine, Joe's caesar dressing, parmesan, crostini

MEDITERRANEAN SALAD.....11  
Romaine, baby greens, kalamata olive, tomato, feta, red onion, Dolmas, Pepperoncini, Greek vinaigrette

### Chicago Wood Oven Fired Pies

Nonna's brick oven, hand tossed pies, Neapolitan thin crust.

12" medium / 16" large

Gluten-Free Crust Available in 16"only. Add 3.00

MEDITERRANEAN.....16/22  
Basil Pesto, Sundried Tomato, Spinach, Artichoke, Olive, Fontina, and Feta Cheese

MARGHERITA.....16/22  
\*An Italian classic\*  
Garlic Oil, Fresh mozzarella, vine tomatoes, basil, and finished with balsamic reduction.

SOPPRESSATA TOSCANA.....18/23  
Cured pork salami sliced thin, roasted red pepper, cherry tomato, herbs, fresh mozzarella, and extra virgin olive oil.

CREATE YOUR OWN PIE.....14/16  
Add 1.50 for each meat or cheese topping  
Add .75 for tomato, onion, shallot, basil, olive, garlic, pesto

Sausage, pepperoni, hot Cappiocola, Volpi salami, Soppressata, Pancetta, tomato, bell pepper, pesto, roasted peppers, onion, shallot, garlic, basil, ricotta, caper, artichoke, olive, blue cheese, mozzarella, pepperoncini, anchovies

\*all pies come standard with house marinara, mozzarella cheese blend, unless stated otherwise\*

### Pasta

ARRABIATA.....17  
Italian sausage, peppers, mushroom, onion, penne pasta, and spinach, spicy vodka sauce

LASAGNA ALLA BOLOGNESE.....17  
Pasta layered with sausage, beef, bechamel, four cheese blend, ricotta, and house marinara

NONNA'S VEGETARIAN LASAGNA.....16  
Fresh seasonal vegetables,a blend of imported cheeses, marinara, finished with melted mozzarella

SALSICCIA E POLPETTA SPAGHETTI.....16  
Spaghetti with homemade meatball & italian sausage, marinara, shaved parmesan

BROWN BUTTER CHEESE RAVIOLI.....16  
Ricotta cheese, herbs, fresh sage, shaved parmesan in brown butter

CARCIOFO CON POLLO.....18  
Roasted chicken, sun dried tomatoes, artichoke heart, tossed in light creamy parmesan sauce with farfalle pasta

LINGUINI VONGOLE.....19  
Fresh shell-on clam, linguini pasta, cherry tomato, parsley, garlic, lemon cream, crispy pancetta, linguini pasta

BUTTERNUT SQUASH RISOTTO.....18  
Arborio Rice, Roasted Butternut Squash, Butternut Squash puree, fresh parsley, with traditional risotto preparation

\*Vegetarian / GF\*

### Manzo Pollo Maiale

\*MANZO\*.....24  
10 oz Ribeye grilled and sliced to order. Served with herb-roasted potatoes, sauteed mushrooms, porta-senape sauce

BRACIOLE...\*An Italian classic\*.....23  
Marinated Flank Steak house sausage, imported cheese blend, herbs, Parmesan bread crumb blend, then basted and simmered slowly in our house marinara sauce, house mashed potatoes

VEAL SCALOPPINE AL MARSALA.....25  
Sauteed wild mushroom, fresh sage, shallot, Lombardo marsala wine, compound butter, over linguini pasta

VEAL OSSO BUCCO.....32  
Braised bone-in veal shank, tomato ragu, herbs, root vegetables, over house mashed potatoes

NANA'S CHICKEN PARMESANA...18 / Veal 25  
Breast of chicken, mozzarella cheese, house marinara, shaved parmesan. Served with linguini pasta

CHICKEN PICATTA.....18 / Veal 25  
Breast of chicken, artichokes, capers, garlic, lemon butter crema sauce, linguini pasta "Diane's Favorite"

CHEF GALEN'S PORK CHOP.....23  
First grilled, then wood-oven roasted double bone chop served with a warm slaw of seasonal vegetables, house mashed potatoes, jicama and pan dripping sauce

### Pesce Di Mare

PESCE BACCALAO.....22  
Breaded and pan-seared flakey Italian white fish, Orzo pasta, house tapenade of olive, caper, peppers, tomato, and lemon

BISTRO SCAMPI.....22  
Sauteed shrimp, garlic, butter, spinach, white wine lemon sauce

CIOPPINO.....26  
Italian white fish, mussels, crab leg, scallops, shrimp, and clams, in spicy tomato broth, over cappellini pasta

SEARED SALMON.....24  
Fresh salmon, roasted garlic glaze, crispy artichoke, polenta cake, dill-caper crema

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.