

Nonna's

**ITALIAN BISTRO
&
CATERING**

11877 E. Arapahoe Rd.
Centennial, CO 80111

303.790.9999



NonnasItalianBistroOnArapahoe.com

Nonna's

Italian Bistro & Catering

Welcome to our Family

The tradition began with “**Johnnies**” on the north side of Chicago in 1952, and continued in Colorado with our first restaurant called “**Red Hot Experience**” in 1980. We served amazing Chicago style street food, and won several awards over the years. Our most famous restaurant in Colorado was most likely “**Ristorante Catalano,**” which was opened by Nonna and her husband, Joe in Greenwood Village in 2002. “**Chicago Mike’s opened in 2008.**” We went on to open several other restaurants over the years.

Our Bistro offers live entertainment, and a romantic atmosphere, enjoy our **piano bar**, while sipping on one of the many choices from our extensive **wine list**. Our wine menu showcases **small family owned wineries** with organic and biodynamic practices. Sample our **handmade pizzas** cooked in our **wood burning oven**. Savor the sweet taste of our rich **Italian gelato**, and create long lasting memories with a family that truly knows how to celebrate “**Italian Style.**”

Nonna's

CATERING

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

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 Capiocola, 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

*Medium Pizza serves 2-3 people
Large Pizza serves 4-5 people

Delivery

Available for carryout and delivery, these generous portions of our menu items will make your lunch, dinner or party planning easier. Our small pans feed approximately 8 people, and our large pans feed approximately 16.

Not only do we deliver great food, but we'll deliver everything you need to serve a great meal and even set it up for you. All orders are kept hot and ready to serve and include the following: Plates & Napkins, Eating Utensils. \$1.25 pp / Serving Utensils: \$1.50 each.

Nonna's

CATERING

Manzo Pollo Maiale

NANA'S CHICKEN PARMESANA Half/Full **80/160**

Breast of chicken, mozzarella cheese, house marinara, shaved parmesan. Served with linguini pasta

CHICKEN PICATTA **80/160**

Breast of chicken, artichokes, capers, garlic, lemon butter crema sauce, linguini pasta "Diane's Favorite"

VEAL OSSO BUCCO **.95/190**

Braised bone-in veal shank, tomato ragu, herbs, root vegetables, over house mashed potatoes

Wine Down Wednesday

Half Price Bottles of Wine All Day Wednesdays!

Gift Cards Available

Ask a Staff Member

Book Your Event

in Our Private Banquet Room!

NonnasItalianBistroOnArapahoe.com

About Our Bistro

- Our menu is diverse with authentic Italian selections of pastas, pizzas, seafood, chicken, veal
- Ask about are many gluten free options
- Join us for happy hour Monday-Friday from 3-6pm in our beautiful bar with our exclusive happy hour menu
- We have a great selection of wines, sprits, and craft beers
- Live entertainment Thursday, Friday, and Saturday 6pm-9pm
- Our romantic outdoor patio, is perfect for any date night
- Our private dining room accommodates up to 50 guests
- During spring and summer our private room opens up on to the patio and accommodates an additional 50 guests
- Business accommodations with visual and audio capabilities

Pastry

Our pastry cases are full of assorted homemade cakes, Italian cookies, brownies, lemon bars and pecan bars

Catering

Book your wedding parties, rehearsal dinners, business meetings, office parties, and family gatherings.

We will customize your special event.

We can offer action stations, specialty buffets, or a simple dinner.

Contact **Diane Padalinski** our Manager / Event Coordinator

303-790-9999

Nonna's Happy Hour

BRUSCHETTA POMODORO \$5.00

Fresh tomatoes, basil, garlic, toast points, balsamic drizzle

ITALIAN STUFFED MUSHROOM \$5.00

with Dijon Cream sauce, Italian sausage

CHANDLER SICILIAN CALAMARETTO \$7.00

Crispy calamari tossed with lemon butter, tomatoes, capers, olives, pepperoncini, feta.

STEAMED MUSSELS \$8.00

White wine and garlic

SAUSAGE AND PEPPERS \$6.00

Sliced sausage links, peppers, onions, crustini, cooked and served in hot skillet

FLAT BREAD PIZZA MARGHERITA \$6.00

MEATBALLS WITH MARINARA \$6.00

These items are NOT available for carry-out

WINE - Bianco and Rosso \$5.00/GLASS

BOTTLED BEERS - Bud light and Coors Light \$2.75

DRAFT BEERS \$4.00

NONNA'S ITALIAN MARGARITAS \$4.00

NONNA'S WELL MARTINI (VODKA/GIN) \$6.00

WELL COCKTAILS \$4.50

NEW AGE LIMONCELLO A COCKTAIL \$5.00

Nonna's

CATERING

Pasta

Half/Full

ARRABIATA..... 80/160

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

LASAGNA ALLA BOLOGNESE..... 80/160

Pasta layered with sausage, beef, bechamel, four cheese blend, ricotta, and house marinara

NONNA'S VEGETARIAN LASAGNA. 60/120

Fresh seasonal vegetables, a blend of imported cheeses, marinara, finished with melted mozzarella

SALSICCIA E POLPETTA SPAGHETTI. 80/160

Spaghetti with homemade meatball & italian sausage, marinara, shaved parmesan

BROWN BUTTER CHEESE RAVIOLI..... 60/120

Ricotta cheese, herbs, fresh sage, shaved parmesan in brown butter

CARCIOFO CON POLLO..... 80/160

Roasted chicken, sun dried tomatoes, artichoke heart, tossed in light creamy parmesan sauce with farfalle pasta

LINGUINI VONGOLE..... 80/160

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

BUTTERNUT SQUASH RISOTTO..... 70/140

Arborio Rice, Roasted Butternut Squash, Butternut Squash puree, fresh parsley, with traditional risotto preparation

Vegetarian / GF

Nonna's

CATERING

Le Insalata

Half/Full

NONNA'S SALAD 50/100

Fresh marinated beets, spring greens, candied walnut, feta, gorgonzola vinaigrette

ARUGULA SALAD 50/100

Organic arugula, pear, toasted pine nut, pecorino romano, leek straw, lemon drizzle

CAPRESE AL POMODORO 50/100

Pulled house mozzarella, vine ripened tomato, basil, EVOO, balsamic reduction

JOE'S INSALATA DI CESARE FOR TWO 40/80

Crisp romaine, Joe's caesar dressing, parmesan, crostini

MEDITERRANEAN SALAD 60/120

Romaine, baby greens, kalamata olive, tomato, feta, red onion, Dolmas, Pepperoncini, Greek vinaigrette

Nonna's Lunch

Antipasti

BRUSCHETTA 7
Marinated tomatoes, basil, garlic, served over crostini with fresh cheese and balsamic reduction

ITALIAN STUFFED MUSHROOMS 9
A butter roasted mushroom cap filled with a blend of Italian cheeses, sausage, and herbs Served with Dijon-parmesan dipping sauce, black pepper.

CHANDLER'S CALAMARI 9
Generous portion of crispy fried squid, caper, tomato, peppers, Kalamata olives feta. Tossed in a lemon butter sauce.

CAPRESE POMODORO 9
House mozzarella, fresh basil, sliced tomatoes. Served simply with seasoning, extra virgin olive oil, and balsamic.

BURRATA 10
Burrata mozzarella, roasted red pepper coulis, and herbed pesto. Served with crispy polenta cake, extra virgin olive oil

ARANCINI 8
Fried risotto balls filled with cheeses and herbs. Served with parmesan, parsley, rosa sauce.

Chicago Street Food

All sandwiches are served with choice of French fries or pasta salad.

ITALIAN BEEF 10.50
Slow roasted beef sliced thin, crispy French bread, bell pepper, spicy giardiniera peppers, au jus.

ITALIAN SAUSAGE 10.50
Italian sausage, crispy French bread, sweet bell pepper, house giardiniera peppers, au jus.

JOHNNIES ITALIAN COMBO 12.50
Italian sausage and slow roasted beef sliced thin, crispy French bread, sweet bell peppers, spicy giardiniera peppers, au jus.

MEATBALL PARMESAN 10.50
House made meatballs, melted mozzarella, marinara on baguette.

CHICKEN CAPRESE PANINI 10.50
Grilled chicken breast, basil pesto, mozzarella, tomato on ciabatta

ITALIAN PANINI 10.50
Volpi salami, prosciutto, hot capicola, onion, tomato, roasted red pepper, mozzarella, Italian vinaigrette served on ciabatta bread.

GYROS PLATTER GREEK SALAD 13.00
Traditional Gyros Meat, pita tomato, red onion, dolmas, kalamata, olives, T zatziki sauce

Pizza

PERSONAL PIZZA & HOUSE INSALATA 14
Choice of pepperoni, sausage, or vegetarian pizza with soup or house insalata.

CALZONE 14
Choice of pepperoni, sausage, or vegetarian calzone. Served with marinara and soup or house insalata.

Nonna's Lunch

Insalata

JOE'S INSALATA DI CESARE7
Fresh romaine, shaved parmesan, house Caesar dressing, crostini.

HOUSE SALAD6
Baby greens, cucumber, tomato, beets, onion, Italian vinaigrette.

ARUGULA SALAD8
Organic arugula, shaved parmesan, pine nut, grilled pear, crispy leek straws, lemon-garlic vinaigrette.

MEDITERRANEAN SALAD9
Fresh mixed greens, dolmas tomatoes, cucumbers, kalamata olives, red onion, feta cheese, Pepperoncini, house vinaigrette.

SALMON SALAD15
Grilled salmon filet, mixed greens, toasted almond, roasted garlic dressing and balsamic reduction.

STEAK GORGONZOLA15
Flame grilled ribeye steak, creamy gorgonzola dressing, caramelized onion, grilled tomato, baby greens.

SEARED TUNA14
Ahi tuna steak seared rare and sliced thin. Served with mixed greens, cucumber, scallion. Add Chicken 6 - Salmon 7 - Shrimp 7

Primi

SALSICCIA E POLPETTA SPAGHETTI10
Spaghetti with homemade meatball or Italian sausage link, marinara, shaved parmesan

NONNA'S SAUSAGE LASAGNA BOLOGNESE13
House sausage, Bolognese, bechamel, ricotta, herbs, mozzarella, and marinara

NONNA'S VEGETARIAN LASAGNA12
Fresh seasonal vegetables, a blend of imported cheeses, marinara, melted mozzarella

PENNE CAPRESE11
Sautéed Tomato, Basil, Mozzarella, Garlic, white wine over Penne pasta. Finished with EVOO

ARRABIATA13
House sausage, peppers, mushroom, spinach, onion in a spicy rosa sauce. Penne pasta.

CHICKEN PICCATA13
Lightly floured chicken breast sautéed in lemon-butter caper sauce, tomato, artichoke heart. Linguine pasta

LINGUINE VONGOLE15
Shell-on fresh clams, crispy pancetta, tomato, shallot, served in a sauce of white wine, lemon, garlic, fresh parsley.

CHEESE RAVIOLI12
Ricotta stuffed raviolis, served in herbed brown butter with fresh parmesan.

Zuppa

ZUPPA DEL GIORNO5

PAPA MIKE'S PASTA FAGIOLE5
Pancetta, cannelloni bean, lima bean, shaved parmesan, herbs, and pasta in a chicken broth.

Nonna's

CATERING

48 hour notification is appreciated

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

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

STUFFED MUSHROOMS10
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

ARANCINI10
Fried risotto balls filled with herbs and cheeses, fresh parmesan, rosa sauce

BURRATA10
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

SAUSAGE AND PEPPERS 10
Sliced sausage links, peppers, onions, crustini, cooked and Served in hot skillet

**All appetizers serve 2-3 people*

Nonna's Desserts

CLASSIC CANNOLI \$6.00

Choice of pistachio or chocolate chip

CREME BRULEE \$7.00

Classic vanilla, fresh whip cream & Fruit garnish

FLOURLESS CHOCOLATE TORTE \$8.00

With a scoop of Gelato

WALNUT BREAD PUDDING \$8.00

Caramel sauce, fruit, walnuts & scoop of gelato

GELATO FLIGHT \$9.00

Chef's choice

TIRAMISU "PICK ME UP" \$8.00

Coffee Liqueur, Mascarpone cream

"PIECE OF CAKE" \$8.00

Ask server for special cake of the day

FLAMING BRANDY ICE \$7.00

VSOP Brandy poured over coffee ice cream topped with a flaming sugar cube

AFFOGATO "DROWNED" IN ITALIAN \$7.00

Scoop of gelato covered in a shot of espresso

Check out our pastry cases full of assorted homemade cakes,
Italian cookies, brownies, lemon bars and pecan bars

Nonna's Dinner

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

Nonna's Dinner

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 VONGOLE19

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

MANZO24

10 oz Ribeye grilled and sliced to order. Served with herb-roasted potatoes, sauteed mushrooms, port-a-senape sauce

BRACIOLE23

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 MARSALA25

Sauteed wild mushroom, fresh sage, shallot, Lombardo marsala wine, compound butter, over linguini pasta

VEAL OSSO BUCCO32

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

Nonna's Dinner

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 Tossed with linguini pasta.

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,

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 PIE14/16

Add 1.50 for each meat or cheese topping

Add .75 for tomato, onion, shallot, basil, olive, garlic, pesto

Sausage, pepperoni, hot Capicola, 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