

RESTAURANT WEEK SUMMER 2025

THREE COURSE DINNER \$45

IL NONNO



APPETIZER

BURRATA CON POMODORINI E BASILICO

BURRATA WITH CHERRY TOMATOES

ARANCINI DI RISO CON SALSICCIA E MOZZARELLA

RICE BALL STUFFED WITH SAUSAGE & MOZZARELLA IN
A PORCINI MUSHROOM SAUCE

GAZPACHO SOUP

CHILLED GARDEN VEGETABLE SOUP



MAIN

PENNE ALLA BOLOGNESE

SLOW-COOKED BEEF RAGÙ, PENNE PASTA

GNOCCHI DELLA CASA WITH PISTACHIO PESTO & STRACCIATELLA

HOMEMADE GNOCCHI WITH PISTACHIO PESTO AND CREAMY
STRACCIATELLA

POLLO AL MARSALA

PAN-SEARED CHICKEN IN MUSHROOM WINE SAUCE SERVED
WITH ROASTED POTATOES & SPINACH

ROASTED PORK MEDALLIONS ALLA NONNO

PORK LOIN MEDALLIONS IN A PANCETTA & MUSHROOM SAUTÉ
SERVED WITH ROASTED POTATOES & SPINACH

RED SNAPPER AL VINO BIANCO

PAN-SEARED RED SNAPPER WITH CHERRY TOMATOES SERVED
WITH ASPARAGUS



DESSERT

TIRAMISÙ

ESPRESSO-SOAKED LAYERS, MASCARPONE CREAM

LEMON SORBET

CHOCOLATE GELATO





RESTAURANT WEEK SUMMER 2025

TWO COURSE LUNCH \$30

APPETIZER

GAZPACHO SOUP

CHILLED GARDEN VEGETABLE SOUP

ARANCINI DI RISO CON SALSICCIA E MOZZARELLA

RICE BALL STUFFED WITH SAUSAGE & MOZZARELLA IN
A PORCINI MUSHROOM SAUCE



MAIN

PENNE ALLA BOLOGNESE

SLOW-COOKED BEEF RAGÙ & PENNE PASTA

SPAGHETTI AL POLLO E RUCOLA

SPAGHETTI WITH CHICKEN & ARUGULA IN GARLIC & OLIVE OIL

RISOTTO ALLE VERDURE

SEASONAL VEGETABLES & PARMESAN

ROASTED PORK MEDALLIONS ALLA NONNO

PORK LOIN MEDALLIONS IN A PANCETTA & MUSHROOM SAUTÉ
SERVED WITH ROASTED POTATOES & SPINACH

RED SNAPPER AL VINO BIANCO

PAN-SEARED RED SNAPPER WITH CHERRY TOMATOES SERVED
WITH ASPARAGUS

