

### Antipasti (Appetizers)

<b>Carpaccio</b> - Thinly sliced grass fed beef, organic arugula, grape tomatoes, capers, parmigiano reggiano, lemon, evoo	9.95
<b>House made polenta</b> - Tomato goat cheese cream sauce, parmigiano	5.95
<b>East coast baked clams</b> - Garlic, fresh herbs, panko bread crumbs, butter lemon sauce	8.95
<b>Grilled portobello caps</b> - Diced roma tomatoes, basil, garlic, aged balsamic-gorgonzola reduction	6.95
<b>Pei mussels san marzano</b> - Tomato broth, basil, garlic, red chili	8.95
<b>Fried boston squid</b> - House made marinara, lemon	9.95
<b>Grilled calamari</b> - Sautéed baby spinach clippings, grape tomatoes, aged balsamic glaze, evoo	11.95
<b>Bruschetta</b> - Vine ripened tomatoes, basil, grilled artesian italian bread, fresh mozzarella, evoo	5.95

### Pizza

<b>Margherita napolitano</b> - Cherry tomatoes, basil leaves, bocconcini	11.95
<b>Rustica marinara</b> - Mozzarella, sundried tomatoes, red onion, black olives	11.95
<b>Mediterranea mozzarella</b> - Goat cheese, kalamata olives, capers, fresh rosemary sprigs, evoo (no sauce)	11.95
<b>Bianca</b> - Organic arugula, imported prosciutto di parma, mozzarella, evoo (no sauce)	12.95

(specialty pizzas are 10 inches)

### Insalata

<b>House</b> - Mixed field greens, tomatoes, cucumber, carrot, red wine vinaigrette	4.50
<b>Caprese</b> - Beef steak tomatoes, bocconcini, basil leaves, evoo,	7.95
<b>Rucola</b> - Organic arugula, grape tomatoes, shaved parmigiano, lemon meyer vinaigrette,	7.95
<b>Caesar</b> - All natural grilled chicken breast, hearts of romaine, garlic croutons, shaved parmigiano, caesar dressing	9.95
<b>Mista</b> - All natural grilled chicken breast, mixed field greens, grape tomatoes, toasted walnuts, goat cheese, red wine vinaigrette	10.95
<b>Manzo</b> - Grilled ribeye steak, romaine, beef steak tomatoes, bleu cheese, aged balsamic vinaigrette	10.95
<b>Gamberi</b> - Marinated grilled shrimp, baby spinach leaves, artichoke hearts, honey balsamic vinaigrette	9.95

**Antipasto** - Capicola, mortadella, salami, provolone, romaine, tomatoes, red wine vinaigrette 7.95

**Nonna** - Grilled italian sausage, baby spinach leaves, beef steak tomatoes, gorgonzola, aged balsamic vinaigrette 8.95

**Panini  
(Sandwiches)  
(includes hand cut sweet potato fries)**

**Ribeye** - Herb rubbed & marinated grilled ribeye, red onions, tomato, lettuce, toasted baguette, 10.95

**Mediterranean Tuna** - Marinated albacore tuna, olives, artichoke hearts, tomatoes, red onions, french baguette 10.95

**Eggplant** - Sliced and battered, marinara, mozzarella, toasted italian bread 8.95

**Italiano** - Genoa salami, mortadella, provolone, lettuce, tomato, house dressing, Baguette, 7.95

**Pollo Con pesto** - Grilled all natural chicken breast, mozzarella, basil pesto, tomatoes, Focaccia 8.95

(small side salad may be substituted for fries at no charge)

Nonna silvia's regionally inspired cooking comes from recipes handed down from our grandmother in italy, we utilize sustainable seasonal ingredients, buying from local organic producers whenever possible, there will be a split charge of \$3 for pastas and entrees, our food is prepared fresh to order, your patience is appreciated.

## Nonna Silvia's Trattoria

**Pasta  
(includes choice of soup, house or caesar salad)**

**House made gnocchi** - Potato dumplings, vodka sauce, crispy pancetta, carmelized onion 11.95

**Pumpkin ravioli** - Tomato goat cheese cream sauce, grated parmigiano reggiano 11.95

**Parpadelle** - Ribbon shaped pasta, classic northern bolognese, parmigiano reggiano 13.95

**5 layer lasagna** - Mozzarella, tomato stewed ground sirloin, baked, 12.95

**Rotolo** - Hand rolled pinwheel shaped pasta, imported ricotta, spinach, tomato cream sauce 13.95

**Linguini Vongole** - Fresh baby clams, fresh herbs, garlic, dry white wine, evoo, tellicherry black pepper 14.95

**House Made Swiss Chard Fettucini** - Cherry tomatoes, roasted garlic, evoo, red chille, Parmigiano reggiano 12.95

**Sapore di mare** - Linguini, clams, pei mussels, shrimp, squid, light tomato broth 18.95

**Secondi**  
**(includes choice of soup, house or caesar salad)**

**White Marble Farms Pork Chops** - Bone in cajun spiced, applewood smoked bacon fat, brussel sprouts, roasted red potatoes 15.95

**Tilapia Vesuvio** - Filleted, fresh rosemary, garlic, white wine, vesuvio potatoes 15.95

**Melanzane Al Forno** - Organic eggplant, mozzarella, marinara, grated parmigiano reggiano, baked, 11.95

**Pollo Veneto** - All natural chicken breast, sweet onions, shitake, spinach, goat cheese cream sauce, 13.95

**Pollo Arrosto** - All natural chicken breast, roma tomatoes, yukon potato slices, Rosemary, san giacomo balsamic white wine sauce, 13.95

**Vitello Saltimbocca** - Provimi free range veal medallions, prosciutto, mozzarella, fresh sage, dry white wine, four cheese risotto, 18.95

**Vitello Picatta** - provimi free range veal medallions, capers, garlic, lemon white wine sauce, linguini, 16.95

**Contorni**

**Grilled sausage** - 3.95

**Sautéed spinach** - 4.95

**House made meatballs** - 4.50

**Garlic mashed potatoes** - 3.95

**Vesuvio potatoes** - 3.95

**Brussel sprouts, Bacon** - 4.95

**Signature Drinks**

**Milano mule** - Amaro molleti, cynar, ginger beer, lemon wedge 8.95

**North shore fireside** - North shore vodka, pama, aperol, rhubarb bitters, lemon twist 8.95

**Gypsy king** - Hendricks gin, lillet blanc, st germain, soda, grapefruit 9.95

**Uptown manhattan** - Door county cherry infused small batch templeton rye, cointreau, angostura bitters 9.95

**Twisted negroni** - Death's door gin, aperol, dry vermouht 8.95

**Sugar bush** - Bushmills irish whiskey, nocello, pure mcclure maple syrup, lemon, 8.95

**Uomo vecchio** - Buffalo trace bourbon, pierre ferrand cognac, ginger beer, lemon, fee brothers bitters 9.95

**Orange canella** - Cinnamon infused cazadores reposado tequila, agave, lime, orange bitters 8.95

**Craft and specialty beer**

**Half acre daisy cutter** - Chicago, IL, pale ale chock-full of dank, aromatic hops, 5.2% abv, pint, 5.95

**Lagunitas little sumpin' sumpin'** - Petaluma, CA, ale, crispy wheat & pale malt, juicy hop finish, 7.5% abv 5.95

**Bell's seasonal** - Kalamazoo, MI 5.95

**Two brothers domaine dupage** - Warrenville, IL, deep amber ale, toasty and sweet caramel start, just enough hops to clean off the palate, 5.9% abv 5.95

**Left hand milk stout nitro** - Longmont, CO, vanilla cream, brown sugar, hints of roasted coffee, 6% abv, 5.95

**Menebrea bionda** - Piedmont, Italy, blonde lager, moderately light bodies, brewed with hops maize & malt, notable flowery and fruit aromas, 4.8% abv 5.95

**Steigl weisse** - Salzburg, Austria, german hefeweizen, foamy head, floral orange aroma, banana, mildly spiced, 5.1% abv, 16.9 fl oz 6.95

There will be a split charge of \$3.00 per person  
18% gratuity will be added for parties of 6 or more