

NONNA SILVIA'S

trattoria & pizzeria

WWW.NONNASILVIAS.COM

Our menu packages include freshly baked Italian bread, regular & decaf coffee, and a vegetable or potato side with all entrées.

Private Event Menus

(packages are for weekend luncheons & weekday evenings only)

THE CLASSIC 21.95/person	1 st Course 2 nd Course 3 rd Course	One appetizer or salad or soup or pizza One pasta One entrée
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THE SELECT 24.95/person	1 st Course 2 nd Course 3 rd Course 4 th Course	Two appetizers or pizza One soup or salad One pasta One entrée
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THE GRAND 26.95/person	1 st Course 2 nd Course 3 rd Course 4 th Course 5 th Course	Two appetizers or pizza One soup or salad One pasta One entrée One dessert
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(weekday luncheon's discounted \$3 per person for above packages)

WEEKDAY LUNCHEON 11.95/person	1 st Course 2 nd Course 3 rd Course	One Appetizer or Pizza One Soup or Salad One pasta
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(prices & menu items subject to change without notice)

Event Planner Notes:

- room is unavailable Friday and Saturday evenings
- limited evening availability
- a non refundable deposit of \$150 is required at time of reservation
- no additional charge for cake cutting
- tax and gratuity are not included in the package pricing
- our experienced staff will be happy to customize your menu to suit your taste
- must check with event planner for room minimums

Thank you for considering Nonna Silvia's for your important day. We look forward to making your special event memorable. Please feel free to call us at 847-292-9970

-Thank you, Steve & John

Family Style Menu Choices

Appetizers

- Bruschetta**/vine ripened tomatoes/basil/fresh mozzarella/grilled artesian Italian bread
- Grilled portabello caps**/diced roma tomatoes/fresh basil/garlic/gorgonzola/balsamic reduction
- House made polenta**/tomato goat cheese cream sauce/shaved parmigiano
- Fried calamari**/served with marinara/lemon wedges (add \$3)
- Baked clams**/garlic/fresh herbs/panko bread crumbs/lemon butter sauce (add \$2)
- Grilled calamari**/sautéed spinach clippings/grape tomatoes/aged balsamic glaze/evoo (add \$3)

Pizza

- Margherita**/plum tomatoes/basil/fresh mozzarella
- Quattro formaggi**/goat cheese/ricotta/parmigiano/mozzarella
- Salsiccie**/Italian sausage/plum tomatoes/mozzarella
- Rustica**/marinara/mozzarella/sundried tomatoes/red onion/black olives

Soup & Salad

- Minestrone soup/ Italian vegetable soup
- House**/mixed field greens/tomato/cucumber/carrot/red wine vinaigrette
- Caesar**/hearts of romaine/garlic croutons/shaved parmigiano/caesar dressing
- Mista**/mixed field greens/grape tomatoes/toasted walnuts/goat cheese/red wine vinaigrette (add \$1)
- Caprese**/beef steak tomatoes/bocconcini/basil leaves/evoo (add \$2)
- Spinaci**/baby spinach/crispy pancetta/red onions/gorgonzola/toasted pine nuts/aged balsamic vinaigrette (add \$1)

Pasta

- Penne marinara**/house made marinara/grated parmesan
- Rigatoni vodka**/vodka sauce/crispy pancetta/caramelized onion
- Bowtie pesto**/creamy fresh basil pesto sauce
- Rotolo**/hand rolled pinwheel shaped pasta/ricotta/spinach/tomato cream sauce (add \$2)
- Tortellini**/4 cheese tortellini/creamy basil pesto/shaved parmesan (add \$2)
- House made ravioli**/ask about our varieties (add \$3)
- Sacchetini** / purse shaped pasta/filled with four cheese blend/porcini mushrooms/creamy marsala sauce/(add \$3)

Entrée

- Pollo picatta**/chicken breast/capers/garlic/lemon white wine sauce
- Pollo marsala**/chicken breast/button mushrooms/onions/marsala wine sauce
- Pollo vesuvio**/chicken breast/fresh rosemary/garlic/white wine sauce
- Pollo arrosto**/chicken breast/roma tomatoes/rosemary/san giacomo balsamic white wine sauce
- Tilapia della casa**/pan roasted/garlic/fine herbs/white wine sauce (add \$2)
- Salsiccie & pepe verde**/homemade roasted Italian sausage/sautéed green pepper & onion
- Maiale con pancetta**/roasted pork tenderloin/onions/sage/pancetta/red wine demiglaze sauce(add \$2)
- Filetto**/filet mignon medallions/blue cheese crusted/ shitake mushrooms/port wine demiglaze sauce (add \$8)
- Salmon al Limone**/pan roasted salmon/lemon white wine/capers/ seasonal vegetables/roasted potatoes (add \$3)

Desserts

- Tiramisu**/ladyfingers soaked in espresso/mascarpone cheese/cocoa
- Cannoli**/thin crisp fritters/sweet ricotta/chocolate morsels
- chocolate cake**/silky dark chocolate
- Gelato & Sorbetto**/seasonal varieties available
- Assorted Dolci**/bite size desserts (Add \$2)