


CATERING

set up, equipment rental & delivery options may vary

HALF PANS SERVE 8-12 FULL PANS SERVE 18-20

ANTIPASTI

- WOOD FIRE FLAT BREAD *M*  **7**
single order - house made flat bread, rosemary, pecorino, served with oil and balsamic
- POLPETTE *M* **72/144**
Mio Nonno's meatball recipe. 1/2 pound beef, veal & pork served with marinara and fresh ricotta cheese
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INSALATE




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| <p>CAESAR* 54/108</p> <p>little gem lettuce served with caesar dressing toasted bread crumbs and shaved parmigiano</p> | <p>DELLA CASA  45/90</p> <p>Mio Nonno's house salad with mixed greens, cherry tomatoes cucumbers & red onions</p> |
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caesar dressing contains anchovies

PIZZA

all pizzas are made using Caputo wheat flour, cooked in our custom oak wood fire oven

all pizzas are individually made for single orders

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| <p>MARGHERITA  15</p> <p>san marzano tomato sauce, fresh mozzarella, basil, pecorino</p> | <p>HOT HONEY  18</p> <p>fresh mozzarella, spicy soppressata, fresh basil finished with honey</p> |
| <p>DIAVOLA  20</p> <p>san marzano tomato sauce, fresh mozzarella, basil, goat cheese, spicy italian sausage, hot calabrese peppers</p> | <p>SWEET BACON <i>M</i> 18</p> <p>pancetta and onion jam served with fresh mozzarella tomato confit, fresh argula & parmigiano</p> |
| <p>PROSCIUTTO E RUCOLA 19</p> <p>san marzano tomato sauce, fresh mozzarella, cherry tomatoes, arugula, prosciutto di parma, & parmigiano reggiano</p> | |

M MIO NONNO FAVORITES

 VEGETARIAN


 SPICY

PASTA

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FETTUCCHINE BOLOGNESE	108/216
beef & veal bolognese topped with fresh ricotta served over fettuccine pasta	
MAMA'S RIGATONI ALLA VODKA <i>M</i>  	99/198
passed down family recipe - spicy tomato vodka sauce served with fresh made rigatoni pasta, chili flakes & pecorino cheese	
MAMA'S RIGATONI ALL VODKA WITH CHICKEN OR SHRIMP	135/270
SPAGHETTI POLPETTE	108/216
our 1/2 pound beef, veal & pork meatball served with spaghetti and marinara	
CLASSIC LASAGNA <i>M</i>	117/234
must be ordered 2 days in advance - beef & veal bolognese, béchamel, fontina cheese finished with fresh parmaganio and fresh basil	
SHORT RIB PAPPARDELLE	117/234
braised short rib ragù, caramelized onions, parmigiano reggiano served over pappardelle pasta	
RIGATONI DI SALSICCIA 	108/216
spicy Italian sausage, broccolini, sun dried tomatoes with rigatoni pasta	

MAIN

MELANZANE PARMIGIANA <i>M</i> 	108/216
fried eggplant stuffed with mozzarella, served with angel hair pasta and finished with marinara and balsamic reduction	
VITELLO DEL NONNO	126/252
veal scallopini, marsala wine sauce, wild mushrooms over creamy rosemary polenta	
CHICKEN PARMIGIANA	117/234
fried chicken breast covered with marinara & mozzarella	
CHICKEN PARMIGIANA WITH PASTA	157/315
BRAISED SHORT RIB	144/288
12 hour braised short rib served over rosemary polenta, braising reduction and gremolata	
BLACKENED SHRIMP RISOTTO	126/252
served with asparagus, cherry tomatoes and shellfish cream sauce	

DESSERT

TIRAMISU <i>M</i>	60/140
must be ordered 2 days in advance - made with Frangelico and fresh espresso	

Not all ingredients listed, please advice your sever about food sensitivities & ensure you speak to a manager regarding severe allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of blood born illness. Our Caesar dressing contains raw eggs.
Our Carpaccio contains raw beef.