

CATERING

HALF PAN 5 SERVINGS | FULL PAN 10 SERVINGS

## ANTIPASTI

wood fire flat bread  $\mathcal{O}\!\mathcal{M}$  V single order - house made flat bread, rosemary, pecorino, served with oil and balsamic

POLPETTE OM 80/160 Mio Nonno's meatball recipe. 1/2 pound beef, veal & pork served with marinara and fresh ricotta cheese

# **INSALATE**

CAESAR\* 60/120 little gem lettuce served with caesar dressing toasted bread crumbs and shaved parmigiano

Della casa V50/100 Mio Nonno's house salad with mixed greens, cherry tomatoes cucumbers & red onions

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

fresh mozzerella , spicy soppressata, fresh basil finished with honey	
SWEET BACON <i>CM</i> <b>18</b> pancetta and onion jam served	
<b>19</b> with fresh mozzarella tomato confit, fresh argula & parmigiano	

 $O\!M$  MIO NONNO FAVORITES



7

#### PASTA

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FETTUCCINE BOLOGNESE beef & veal bolognese topped with fresh ricotta served over fettuccine pasta	120/240
MAMA'S RIGATONI ALLA VODKA CM V 🖌	110/220
MAMA'S RIGATONI ALL VODKA WITH CHICKEN OR SHRIMP	150/300
SPAGHETTI POLPETTE our 1/2 pound beef, veal & pork meatball served with spaghetti and marinara	120/240
CLASSIC LASAGNA OM	130/260
must be ordered 2 days in advance - beef & veal bolognese, béchamel, fontina cheese finished with fresh parmaginio and fresh basil	
SHORT RIB PAPPARDELLE braised short rib ragù, caramelized onions, parmigiano reggiano	130/260
served over pappardelle pasta	
GNOCCHI PESTO <b>V</b> fresh potato gnocchi served in a creamy basil pesto sauce	110/220
ALLA CREMA <i>OM</i> grilled chicken, sun dried tomatoes, wild mushrooms, gorgonzola cream sauce with fettuccine pasta	130/260

### MAIN

MELANZANE PARMIGIANA OM V fried eggplant stuffed with mozzarella, served with angel hair pasta and finished with marinara and balsamic reduction	120/240
VITELLO DEL NONNO veal scallopini, marsala wine sauce, wild mushrooms over creamy rosemary polenta	140/280
CHICKEN PARMIGIANA fried chicken breast covered with marinara & mozzarella served with angel hair pasta	130/260
BRAISED SHORT RIB 12 hour braised short rib served over rosemary polenta, braising reduction and gremolata	160/320
BLACKENED SHRIMP RISOTTO served with asparagus, cherry tomatoes and shellfish cream sauce	140/280

## DESSERT

TIRAMISU OM must be ordered 2 days in advance made with Frangelico and fresh espresso 60/140

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.