



# NONNINA

## *Heat & Eat Meals*

Meals ready to heat and serve! Must place your order at least two days prior to pick-up.

### *Starters*

|  | <b>6 people</b> | <b>12 people</b> |
|--|-----------------|------------------|
| <b>Antipasto Plate</b> <i>(gf)</i>   | \$45            | \$65             |
| Italian meats, artichokes, Mediterranean olives, roasted bell peppers, parmigiana cheese, tomatoes |                 |                  |
| <b>Stuffed Peppers</b> <i>(gf)</i>   | \$45            | \$75             |
| Green bell peppers stuffed with crumble sausage and mozzarella, over tomato basil sauce.           |                 |                  |
| <b>Prosciutto</b> <i>(gf)</i>  | \$60            | \$80             |
| Imported prosciutto di parma sliced thin, serve with caramelized apples and aged balsamic          |                 |                  |
| <b>Meatballs</b>   | \$50            | \$75             |
| Prime Short ribs meatballs, polenta, basil and parmesan cheese                                     |                 |                  |

### *Salads*

|  | <b>6 people</b> | <b>12 people</b> |
|--|-----------------|------------------|
| <b>Pear Salad</b> <i>(gf)</i>  | \$40            | \$60             |
| Chianti poached pears, Boston lettuce, currants, goat cheese, toasted hazelnuts, citrus dressing                 |                 |                  |
| <b>Baby Kale Caesar</b> <i>(gf)</i>  | \$40            | \$60             |
| Organic baby kale, roasted butternut squash, pomegranate seeds, pumpkin seeds, croutons, lemon parmesan dressing |                 |                  |
| <b>Chopped Antipasto</b> <i>(gf)</i>   | \$40            | \$60             |
| Hot salami, provolone cheese, cherry tomatoes, pepperoncini, red onions, garbanzo beans, Italian dressing        |                 |                  |

### *Pasta*

|  | <b>6 people</b> | <b>12 people</b> |
|--|-----------------|------------------|
| <b>Meat Lasagna</b>  | \$85            | \$115            |
| Layers of pasta filling with Bolognese sauce, bechamel and parmigiana Reggiano cheese                                |                 |                  |
| <b>Vegetable Lasagna</b> <i>(gf)</i>   | \$65            | \$95             |
| Zucchini layers filling with Ricotta cheese, spinach and mushrooms with marinara sauce, parmesan cheese and bechamel |                 |                  |
| <b>Manicottis</b>  | \$70            | \$95             |
| Stuffed manicotti with 4 cheese filling topped with tomato sauce and mozzarella cheese                               |                 |                  |
| <b>Cavatelli</b>   | \$80            | \$125            |
| Ricotta Handmade Cavatelli, tossed in veal ragu and wild mushrooms   |                 |                  |



## Entree

|   | 6 people | 12 people |
|---|----------|-----------|
| <b>Chicken Parmigiana (gf)</b>  | \$85     | \$125     |
| Breaded chicken breast, topped with tomato basil sauce and mozzarella, provolone and parmesan cheese. |          |           |
| <b>Chicken Vesuvio (gf)</b>   | \$115    | \$150     |
| Quartet Amish chicken, pan seared, vesuvio sauce and roasted potatoes                                 |          |           |
| <b>Branzino (gf)</b>  | \$120    | \$200     |
| Mediterranean fish fillets, roasted in wood oven, Mediterranean sauce, Calabrian peppers              |          |           |
| <b>Salmon (gf)</b>  | \$120    | \$200     |
| Loch Duart salmon fillets, pan seared, butternut squash puree, root vegetables, lemon caper sauce     |          |           |

## Sides

|   | 6 people | 12 people |
|---|----------|-----------|
| <b>Roasted Brussel Sprouts (gf)</b>                                   | \$40     | \$65      |
| Wood oven roasted, caramelized apples, crispy pancetta, aged balsamic |          |           |
| <b>Garlic Whipped Potatoes (gf)</b>                                   | \$40     | \$65      |
| Idaho potatoes, roasted garlic, cream and parmesan cheese             |          |           |
| <b>Roasted Mushrooms (gf)</b>   | \$40     | \$65      |
| Mixed wild mushrooms, fresh herbs, extra virgin olive oil             |          |           |
| <b>Broccoli (gf)</b>  | \$40     | \$65      |
| Organic baby broccoli, grill, garlic, lemon and chili flakes          |          |           |

## Desserts

|                 | 6 people | 12 people |
|-----------------|----------|-----------|
| <b>Tiramisu</b> | \$55     | \$75      |
| <b>Cannoli</b>  | \$55     | \$75      |

**Pies:** Apple \$24.95 | Pumpkin \$24.95 | Pecan \$29.95

## Bread

**Assortment Tray \$25**

Tomato focaccia, herb grissini and Italian baguette

*GF: gluten-free menu item. GFA: gluten free available. Other items can be made gluten-free upon request.*

*Call for Vegan options as well*