

RESTAURANT WEEK WINTER 2026

TWO COURSE LUNCH \$30

IL NONNO

APPETIZER

INSALATA DI RUCOLA

ARUGULA, PARMESAN CHEESE, TOMATO

ZUPPA DI GIORNO

CHEF'S DAILY SOUP SELECTION

MAIN

RAVIOLI AL PESTO DI PISTACCHI

HOMEMADE SPINACH-FILLED RAVIOLI TOSSED IN A CREAMY PISTACHIO PESTO SAUCE.

PASTA CON GAMBERI E VERDURE INVERNALI

PASTA WITH SHRIMP, WINTER VEGETABLES, GARLIC & OLIVE OIL

RIGATONI ALLA BOSCAIOLA

RIGATONI WITH ITALIAN SAUSAGE, WILD MUSHROOMS, LIGHT CREAM SAUCE

POLLO ALLA GRIGLIA

GRILLED CHICKEN BREAST WITH SALAD

SALMONE ALLA SENAPE DI CHAMPAGNE

SALMON WITH CHAMPAGNE-MUSTARD SAUCE SERVED WITH SPINACH

