

# RESTAURANT WEEK WINTER 2026

THREE COURSE DINNER \$45

# IL NONNO



## APPETIZER

### CAESAR SALAD

ROMAINE, HOMEMADE CAESAR DRESSING, PARMESAN,  
CROUTONS

### CAPRESE WITH MOZZARELLA

FRESH MOZZARELLA, TOMATO, BASIL

### ZUPPA DI GIORNO

CHEF'S DAILY SOUP SELECTION



## MAIN

### MEAT RAVIOLI WITH SAUSAGE & MUSHROOM

HOUSE-MADE RAVIOLI WITH ITALIAN SAUSAGE AND  
MUSHROOMS IN A LIGHT CREAM SAUCE.

### SPAGHETTI WITH WINTER SEASONAL VEGETABLES

SPAGHETTI TOSSED WITH WINTER VEGETABLES IN GARLIC AND  
EXTRA-VIRGIN OLIVE OIL.

### LIMONCELLO PASTA WITH SHRIMP

FARFALLE PASTA WITH SHRIMP IN A CREAMY LIMONCELLO-  
INFUSED SAUCE.

### POLLO ALLA MARSALA

PAN-SEARED CHICKEN IN MUSHROOM WINE SAUCE SERVED  
WITH ROASTED POTATOES & SPINACH

### SNAPPER PICCATA

PAN-SEARED SNAPPER FILLET IN A LEMON-CAPER WHITE WINE  
SAUCE, SERVED WITH SAUTÉED SPINACH.



## DESSERT

### TIRAMISÙ

ESPRESSO-SOAKED LAYERS, MASCARPONE CREAM

### GELATO

IMPORTED FROM ITALY

