

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

