



Nona Rosa's Ristorante Dinner Menu

We encourage you to make several selections, share and enjoy in true Sicilian fashion!

At Nona Rosa's we bake all of our own bread and pastries in-house. We use local, Misty Isle Beef, Draper Valley Chicken (free range, hormone free & natural). Our shell fish comes from Taylor and Minterbrook farms. We also use imported olive oil for all frying and the freshest ingredients possible. Please ask about our gluten free and vegetarian options.

Appetizers

antipasto plate \$15

an assortment of italian meats, cheeses, and olives, served with crostinis

arancini \$6

saffron risotto ball with a beef ragu and fresh mozzarella cheese center fried in olive oil and served with Nona's red sauce

salsa rosa \$7

soft melted herb goat cheese in a spicy tomato sauce, served with crostinis

tzatziki \$3.50

greek in origin, tzatziki is a garlic yogurt cucumber spread and a perfect complement to our homemade twisted rolls

vongole e muscoli Siciliani \$11.50

local clams and muscles sautéed in white wine, garlic, parsley and shallots

Soup & Salads & Sides

add a chicken breast \$6

soup of the day \$4 - bowl \$6

house salad \$6.50 - bowl \$14

baby greens with a roasted garlic and balsamic vinaigrette topped with sweet-spicy walnuts and gorgonzola cheese

caesar \$5 - bowl \$13

our secret dressing with aged parmesan cheese and homemade croutons

mediterranean caesar \$14

entrée size caesar salad with 8 prawns grilled to perfection

caprese salad \$7.50

fresh mozzarella, roma tomatoes and basil covered in extra virgin olive oil and a balsamic reduction

roasted vegetable medley \$5.50

seasonal vegetables

olives \$4.50

Entrees

Chef Carlos Carbonara \$9 / \$15

Carlos's handmade pancetta is the key ingredient in this traditional pasta along with parmesan cheese, peas, and egg

lasagna \$14

*classic Sicilian lasagna layered with beef tomato sauce, bacciamella white sauce, and cheeses
or
vegetarian lasagna option*

spaghetti polpettoni \$13

extra large Sicilian meatball (misty isle beef) with a mozzarella center served over Nona's spaghetti

gamberi o ostrichi picatta \$21

you choose -either prawns or oysters in a caper, lemon, butter sauce served with roasted garlic mashed potatoes and grilled asparagus

anello Greco \$19

grilled lamb skewers marinated in olive oil, garlic and mediterranean seasoning served with roasted potatoes and vegetables

pollo al marsala \$21.50

Draper Valley natural chicken breast in a wild mushroom marsala wine sauce, served with pasta

pasta di funghi salvatici \$18

local hand-picked wild mushroom pasta in a light pino grigio white wine sauce

pollo arosto \$20

½ chicken slow roasted and served with truffle fried potatoes and roasted vegetables (Draper Valley)

salsiccia \$15

rustic sausage with potatoes, peppers and onions

melanzane parmigiano \$14

a classic Sicilian dish of layered fried breaded eggplant, Nona's red sauce, mozzarella and parmesan cheese, served with pasta

braciola di maiale \$18

8oz frenched pork chop, grilled and topped with a fig port reduction and served with grilled asparagus and roasted potatoes, created by Chef Josh Bremer

Desserts

Nona's ricotta cheese along with all of our desserts are made in-house from scratch

Nona's famous cannoli \$6.50

crispy tube or "cannon" shape pastry filled with a fresh sweet ricotta cheese filling

sweet vermouth cake \$6.50

vermouth sponge cake layered with sweet ricotta cream with a dark chocolate icing

and more- ask for the dessert menu and save room!

