

Pasta & I Served with bread and butter

Spaghetti Bolognese	21.00
With meat sauce	
Linguine Puttanesca	23.00
Neapolitana sauce with capers, black olives & anchovies	
Penne a la Salmon	24.00
Smoked Salmon in a traditional Alfredo cream sauce served over Penne pasta	
Nicole's Angel Hair	30.00
Prawns, scallops & clams in olive oil & garlic sauce	

Vegetarian & I Served with bread & butter

Linguine Agli Olio	21.00
In olive oil & garlic	
Eggplant Parmigiano	22.00
With neapolitana sauce, topped with mozzarella served with side vegetable, salad or pasta	
Sopranos Baked Ziti	22.00
New York style Penne pasta cooked in a ricotta and neapolitana sauce topped with mozzarella cheese and baked	
Cheese & Spinach Ravioli	22.00
Served in a meat sauce	
Eggplant Rollatini	23.00
Rolled with ricotta, with neapolitana sauce, topped with mozzarella served with side vegetable, salad or pasta	
Penne Vodka	25.00
With pasta, shallots & basil, in a creamy pink sauce	
Angel Hair Primavera	25.00
In a medley of fresh vegetables in a rosé sauce over angel hair	

Vegan & I Served with bread & butter

Tortellini in creamy coconut mushroom & garlic sauce	28.00
Ravioli stuffed with tofu & spinach served with a neapolitana sauce	28.00
Sausage, capsicum & onion over egg free fettuccine pasta	28.00
Meatballs in neapolitana sauce served over egg free fettuccine pasta	28.00
Prawns in neapolitana or fradiaudo spicy sauce	28.00

Gluten free pasta available

Book the whole restaurant

for your next occasion:

- Family Reunion • Christening
- Special Birthday Party • Club Meeting
- Company Meeting • Any Function

Allow us to make our restaurant yours with all the decorations and cakes you need for your event.



Let us cater for you...

We happily cater functions at Nonna and I. Business or pleasure, we will create a delicious menu to suit your needs.

With many traditional Italian classics as well as Vegan, Vegetarian and Paleo options there are dishes for everyone.

For enquiries call us today and let us make your next event one to truly remember.

Ph 08 8331 1922
Reservations recommended
www.nonnaandi.com.au

We can cater for any dietary needs and have a Paleo & I menu as well as daily chef specials



Nonna and I

ITALIAN RESTAURANT

2/1 Margaret St
(off the Parade)
Norwood SA

Ph 08 8331 1922
Reservations recommended
www.nonnaandi.com.au



 Like us on Facebook

Open for Lunch:
Wed-Sun: 12-2.30pm
Open for Dinner:
7 nights: 5pm-late



FULLY LICENSED

Welcome to Nonna & I. Nonna means "grandmother". Throughout Italia, "la cucina della nonna" means "food from the grandmother". It is our pleasure to share with you the right heritage of Italian cooking, handed down by many of Italia's nonne. Enjoy.

Appetizers

Fresh Mozzarella Tomato	9.00
Portobello Parmigiano	9.00
Bruschetta	7.00
Mussels Neapolitana	11.00
Steamed Vongole	11.00
In a white wine sauce	
Roasted Capsicum & Fresh Mozzarella	10.00
Marinated Olives	9.00
Fried Calamari	11.00
In hot, sweet or fresh ginger sauce	
Garlic Bread	5.50

Zuppa (Soups)

Soup of the Day	12.00
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Insalate (Salads)

House Salad	9.00
Grilled Portobello	14.00
Marinated in oil & garlic on a bed of greens	
Smoked Salmon	16.00
Served with balsamic vinaigrette dressing on a bed of mixed lettuce	
Calamari Salad	16.00
Served with roasted pecan nuts and house dressing	

Kids Menu (under 10)

Spaghetti Bolognese or Neapolitana	10.00
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Homemade Bread

Homemade Desserts



Vitello or Pollo (Veal or Chicken)

Served with bread, butter & a side pasta, vegetable or salad

Alla Nonna	Veal 28 / Chicken 27
Topped with eggplant, mozzarella & roasted capsicum in light neapolitana sauce	
Marsala	Veal 28 / Chicken 27
With mushrooms in a Marsala sauce	
Piccata	Veal 28 / Chicken 27
In a sauce of lemon butter, capers & mushrooms	
Francese	Veal 28 / Chicken 27
Dipped in egg, sautéed in lemon butter wine sauce	
Parmigiano	Veal 28 / Chicken 27
With neapolitana, topped with mozzarella	
Milanese	Veal 28 / Chicken 27
Crusted in seasoned bread crumbs, topped with Parmigiano & fresh lemon	
Sorrentino	Veal 28 / Chicken 27
Topped with eggplant, mozzarella & tomatoes	
Murphy	Veal 28 / Chicken 27
With hot Jalapeno peppers & mushrooms in a white wine sauce	
Scarpariello	Veal 28 / Chicken 27
With olive oil, garlic & mushrooms	
Chicken Rossano	27
Crusted with Parmigiano cheese, sautéed in cream sauce	



Pesce (Fish & Seafood)

Served with bread & butter

Stuffed Flounder (Flathead) Florentine	29.00
Stuffed with spinach and served with side pasta, vegetable or salad	
Flounder (Flathead) Francese	29.00
Dipped in egg, sautéed in lemon butter wine sauce and served with side pasta, vegetable or salad	
Flounder (Flathead) Milanese	29.00
Crusted in seasoned bread crumbs, topped with Parmigiano & fresh lemon and served with side pasta, vegetable or salad	
Vongole Agli Olio	29.00
In a white wine sauce over linguine	
Mussels Neapolitana	29.00
Sautéed in neapolitana served over linguine	
Calamari Neapolitana	29.00
Sautéed in neapolitana served over linguine	
Prawn alla Nonna	29.00
Prawns & shallots in a pink brandy sauce over capellini	
Prawn Parmigiano	29.00
In a neapolitana sauce, topped with mozzarella served with side pasta, vegetable or salad	
Prawn Neapolitana or Fra Diavolo	29.00
Sautéed in a sweet or spicy sauce, served over capellini	
Piatto DiMare	32.00
Seafood combination served over linguine	

Check out our Chef's Special Menus:

Everyday Chef's Specials

Consisting of Beef, Salmon, Veal, Chicken & Seafood with a variety of different sauces.



"Come Hungry, Leave Happy."