

Alforno Served with salad & bread

- Eggplant Parmigiano22.00
With neapolitana sauce, topped with mozzarella
- Eggplant Rollatini23.00
Rolled with ricotta, with neapolitana sauce, topped with mozzarella
- Lasagne.....23.00
- Baked Ziti with Ricotta22.00
- Cheese Ravioli22.00
Served in a meat sauce

Imported Pasta Served with salad & bread

- Linguine Agli Olio.....21.00
In olive oil & garlic
- Linguine21.00
With neapolitana or meat sauce
- Linguine Puttanesca23.00
Neapolitana sauce with capers, black olives & anchovies
- Nicole's Angel Hair28.00
Prawns, scallops & clams in olive oil & garlic sauce
- Salmon Alfredo24.00
Smoked Salmon in a traditional Alfredo cream sauce
- Penne Vodka24.00
With pasta, shallots & basil, in a creamy pink sauce
- Angel Hair Primavera24.00
In a medley of fresh vegetables

All entrees are served with bread, butter and a salad of mixed greens. Entrees not containing pasta are served with choice of garlic mashed potatoes, pasta or vegetables.

Homemade Dolci (Desserts)

Ask us about for our selection of delicious homemade desserts



Check out our Chef's Special Menus:

**Vegetarian & |
Vegan & |
Paleo & |
Ready-Meals
Healthy Choices & Salads**

Desserts

Kids Menu

Catering Trays

Everyday Chef's Specials

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



Nonna and I

ITALIAN RESTAURANT

1a Margaret St
(off the Parade)
Norwood SA

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



**Open for Lunch
& Dinner Every day**

Open for Lunch:
Mon-Sat: 12-2.30pm
Open for Dinner:
Tues-Sun: 5-10pm



BYO

*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 Clams	11.00
In a white or red 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	7.00
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Insalate (Salads)

House Salad	9.00
Grilled Portobello	12.00
Marinated in oil & garlic on a bed of greens	
Smoked Salmon	14.00
Smoked Salmon, Spanish onion, tomato, cucumber, capsicum, avocado with balsamic vinaigrette dressing on a bed of mixed lettuce	
Calamari Salad	14.00
Roasted pecan nuts, spinach, tomato, red onion & cucumber served with Pomegranate molasses dressing	
Grilled Chicken	14.00
Marinated and grilled chicken, Spanish onion, tomato, cucumber, capsicum, avocado with ranch dressing on a bed of mixed lettuce	

Kids Menu (under 10)

Spaghetti Bolognese or Neapolitana	8.00
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Vitello Served with salad & bread

Veal alla Nonna	28.00
Topped with eggplant, mozzarella & roasted pepper in light neapolitana sauce	
Veal Marsala	28.00
With mushrooms in a Marsala sauce	
Veal Piccata	28.00
In a sauce of lemon butter, capers & mushrooms	
Veal Francese	28.00
Dipped in egg, sautéed in lemon butter wine sauce	
Veal Parmigiano	28.00
With neapolitana, topped with mozzarella	
Veal Milanese	28.00
Crusted in seasoned bread crumbs, topped with Parmigiano & fresh lemon	
Veal Sorrentino	28.00
Topped with eggplant, mozzarella & tomatoes	
Veal Murphy	28.00
With hot capsicum & mushrooms in a white wine sauce	
Veal Scarpariello	28.00
With olive oil, garlic & mushrooms	

Pollo (Chicken) Served with salad & bread

Chicken alla Nonna	28.00
Topped with eggplant, mozzarella & roasted pepper in light neapolitana sauce	
Chicken Marsala	28.00
With mushrooms in a Marsala sauce	
Chicken Piccata	28.00
In a sauce of lemon butter, capers & mushrooms	
Chicken Francese	28.00
Dipped in egg, sautéed in lemon butter wine sauce	
Chicken Parmigiano	28.00
With neapolitana, topped with mozzarella	
Chicken Milanese	28.00
Crusted in seasoned bread crumbs, topped with Parmigiano & fresh lemon	
Chicken Sorrentino	28.00
Topped with eggplant, mozzarella & tomatoes	
Chicken Murphy	28.00
With hot capsicum & mushrooms in a white wine sauce	
Chicken Scarpariello	28.00
With olive oil, garlic & mushrooms	
Chicken Rossano	28.00
Crusted with Parmigiano cheese, sautéed in cream sauce over garlic mashed potatoes	

Pesce (Fish & Seafood)

Served with salad & bread

Stuffed Flounder (Flathead) Florentine	29.00
Stuffed with spinach	
Flounder (Flathead) Francese	29.00
Dipped in egg, sautéed in lemon butter wine sauce	
Flounder (Flathead) Milanese	29.00
Crusted in seasoned bread crumbs, topped with Parmigiano & fresh lemon	
Clams Neapolitana or Agli Olio	29.00
Sautéed in neapolitana served over linguine	
Mussels Neapolitana	29.00
Sautéed in neapolitana served over linguine	
Calamari Neapolitana	29.00
Sautéed in neapolitana served over linguine	
Piatto Di Mare	29.00
Seafood combination	
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	
Prawn Neapolitana or Fra Diavolo	29.00
Sautéed in a sweet or spicy sauce, served over capellini	



Nonna...

"Come Hungry, Leave Happy."