

Chef's Signature Dishes

Beef Cheeks 39.00

Slow cooked beef cheeks that melt in your mouth. Served in a red wine jus with broccoli over your choice of roasted pumpkin or garlic mashed potato



Prawns & Scallops 39.00

We use local SA Prawns and large scallops. In an amazing creamy Lobster sauce served over a bowl of angel hair pasta

Seared Salmon..... 39.00

Served with roasted vegetables (pumpkin, broccoli, carrot, capsicum, lemon) finished with lemon butter caper sauce

Chicken Rosanno 32.00

Crusted with Parmesan cheese, sautéed in a rich creamy Rossano sauce over garlic mashed potatoes

Nonna's 3 Course Feast For 2 or more

Family Platter

Fresh mozzarella tomato, roasted capsicum, salad mix, marinated olives, fried calamari, bruschetta & garlic bread

Choice of Main

Choice of Dessert



Nonna's Feast available for the Vegan menu as well.

Per Head \$59

(Not available with any other promotional offers.)

Starters

Garlic Bread	6.50
Bruschetta	7.00
Portobello Parmigiano.....	9.00
Marinated Olives	9.00
Fresh Mozzarella & Tomato	10.00
Fresh Mozzarella & Roasted Capsicum.....	10.00
Mussels Neapolitana	11.00
Steamed Clams.....	11.00
In a white or red sauce	
Fried Calamari	12.00
Served with a side of hot or sweet sauce	

Nonna's 3 Course Feast For 2 or more..... \$59 per head

Family Platter

Fried calamari, warm marinated olives, bruschetta, fresh mozzarella tomato, roasted capsicum, salad mix & garlic bread

Choice of Main

A choice of any main from the main menu, chef's specials or signature dishes

Choice of Dessert



Nonna's Feast available for the Vegan menu as well.

(Not available with any other promotional offers.)

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
Chicken Cotoletta (Schnitzel) Served with salad	10.00

Pasta and I

Gluten free pasta available

Cheese & Spinach Ravioli 24.00

Served in a neapolitana sauce

Add Bolognese (beef mince based sauce) + 3.00

Spaghetti Bolognese 25.00

Angel hair pasta with meat sauce

Spaghetti Meatballs 25.00

Angel hair pasta topped with meatballs in a Neapolitana sauce

Linguine Puttanesca..... 28.00

Neapolitana sauce with capers, black olives & anchovies. Please let our staff know how spicy you would like your dish to be - on a scale from 1-10

Penne a la Salmon 28.00

Smoked Salmon in a traditional Alfredo cream sauces served over Penne pasta

Eggplant Parmigiano 28.00

With neapolitana sauce, topped with mozzarella. Served with choice of garlic mashed potatoes, pasta, vegetables or salad

Sopranos Baked Ziti..... 28.00

New York style Penne pasta cooked in a ricotta and neapolitana sauce topped with mozzarella cheese and baked

Add Bolognese (beef mince based sauce) + 3.00

Penne Vodka..... 28.00

With pasta, shallots & basil, in a creamy pink sauce

Angel Hair Primavera 28.00

In your choice of a creamy rose or a neapolitana sauce
In a medley of fresh vegetables

Homemade Bread

Take home a loaf of our home made bread.....5.00

Homemade Dolci (Desserts)

Ask us about for our selection of delicious homemade desserts



Pesce (Fish & Seafood)

- Vongole Neapolitana or Agli Olio..... 29.00
Sautéed in neapolitana served over linguine
- Mussels Neapolitana or or Agli Olio 29.00
(Local SA mussels) Sautéed in neapolitana served over linguine
- Calamari Neapolitana..... 29.00
Sautéed in neapolitana served over linguine
- Prawn alla Nonna 33.00
Local SA Prawns & shallots in a pink brandy sauce over angel hair pasta
- Prawn Neapolitana 33.00
Sautéed in a red tomato, basil and garlic sauce, served over angel hair pasta
- Prawn Fra Diavolo 33.00
Sautéed in a spicy sauce, served over angel hair pasta. Please let our staff know how spicy you would like your dish to be - on a scale from 1-10
- Piatto DiMare (Marinara) 39.00
Seafood combination (Prawns, calamari, mussels, crumbed flounder and vongole) in Neapolitana sauce served over linguine
- Seared Salmon 39.00
Served with roasted vegetables (pumpkin, broccoli, carrot, capsicum, lemon) finished with lemon butter caper sauce

**Book “Little Italy and I”
for your next function**



Vitello (Veal)

Veal mains are served with one side choice of either garlic mashed potatoes, pasta, vegetables or salad.

- Veal alla Nonna 32.00
Topped with eggplant, mozzarella & roasted pepper
in light neapolitana sauce
- Veal Marsala..... 32.00
With mushrooms in a Marsala sauce
- Veal Parmigiano 32.00
With neapolitana, topped with mozzarella
- Veal Milanese 32.00
Crusted in seasoned bread crumbs, topped with grated
Parmesan cheese & fresh lemon
- Veal Murphy..... 32.00
With red capsicum, halapeno & mushrooms in a white wine sauce. Please let
our staff know how spicy you would like your dish to be - on a scale from 1-10

Pollo (Chicken)

Chicken mains are served with one side choice of either garlic mashed potatoes, pasta, vegetables or salad.

- Chicken alla Nonna 29.00
Topped with eggplant, mozzarella & roasted pepper
in light neapolitana sauce
- Chicken Marsala 29.00
With mushrooms in a Marsala sauce
- Chicken Parmigiano..... 29.00
With neapolitana, topped with mozzarella
- Chicken Milanese 29.00
Crusted in seasoned bread crumbs, topped with grated
Parmesan cheese & fresh lemon
- Chicken Murphy..... 29.00
With red capsicum, halapeno & mushrooms in a white wine sauce. Please let
our staff know how spicy you would like your dish to be - on a scale from 1-10
- Chicken Rossano..... 32.00
Crusted with Parmesan cheese, sautéed in a rich creamy Rossano sauce
over garlic mashed potatoes

Vegan and I

Please notify staff when ordering from Vegan menu

Appetizers

Garlic Bread	6.50
Bruschetta	7.00
Marinated Olives	9.00
Portabello Parmigiano	9.00
Vegan Cheese & Tomato or Capsicum	9.00

3 Course Vegan Feast For 2 or more \$59 per head

Family Platter

Warm marinated olives, bruschetta, vegan parmesan cheese, tomato, roasted capsicum, eggplant, portobello mushroom & garlic bread on top of a salad mix

Choice of Main

A choice of any main from the main menu, chef's specials or signature dishes (including vegan & non-vegan options)

Choice of Dessert



Nonna's Feast available for the regular menu as well.

(Not available with any other promotional offers.)

Mains

Vegan Primavera	28.00
Served in a creamy coconut sauce over egg free fettuccine pasta in a medley of fresh vegetables	
Kate's Vegan Ravioli	28.00
Stuffed with pumpkin and finished in a creamy rosé sauce with coconut cream, garlic, basil and mushroom	
Add Vegan Prawns	+ 6.00
Roasted Eggplant.....	28.00
Topped with neapolitana sauce and vegan cheese served with a side of pasta, vegetables or salad	
Vegan Sausage, capsicum & onion	28.00
Served over egg free fettuccine pasta	
Vegan Meatballs	28.00
In neapolitana sauce served over egg free fettuccine pasta	
Prawns in neapolitana or fradiaudo spicy sauce	28.00
Please let our staff know how spicy you would like your dish to be - on a scale from 1-10	

Vegan Dessert Available - Gluten Free Pasta Available

Dolci Menu

Dessert Menu

Tiramisu 10



Affogato 10

With your choice of Vanilla or Hazelnut icecream.

Add a shot of liqueur + 7

- Frangelico
- Tia Maria
- Baileys



Creme Caramel 10



Gelista Ice Cream 10

Choose two scoops of ice cream dessert

Available flavours:

- Vanilla Bean
- Chocolate
- Fig, Honey & Ricotta
- Pistachio
- Blood Orange & Chocolate
- Hazelnut
- Salted Caramel & Macadamia
- Coconut (Vegan)
- Strawberry (Vegan)
- Lemon Sorbet (Vegan)



Dolci Menu Continued

Layered
Sundaes 14 each

Chocolate Oreo &
Coconut Sundae
(Vegan)



Tiramisu Sundae
With hazelnut ice cream

Kids Sundae 5
Scoop of vanilla ice cream;
with chocolate or caramel
topping and sprinkles



We happily cater functions at Nonna and I, in-house or on-site. 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 inquiries let us know today and make your next event one to truly remember.



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on Facebook