

DALLA MAMMA ROSA

(PASTA, RISOTTO, E GNOCCHI)

Entrees served with soup or salad, and pane rustico.

Add sausage or a meatball \$2, a breast of chicken \$3, seafood blend \$4, or filet of salmon \$5

PASTA AL SUGO

Your choice of noodle tossed in our family's special recipe of tomato sauce 11.99

FETTUCCINE ALFREDO

Flat noodles tossed with our creamy alfredo sauce 13.99

TORTELLINI PUGLIESI

Tri-colored cheese filled noodles tossed with mushrooms, garlic, onion, sun-dried tomatoes and sweet Italian sausage in a rosa sauce 14.99

LASAGNE

Our family's secret recipe of sheet noodles layered with ground beef, spinach, ricotta, mozzarella and Parmesan cheeses, smothered in our rustic red sauce 15.99

CANELLONI AL FORNO

Ground beef, pork and lamb stuffed tube noodles baked with three cheeses and topped with a rosa sauce 15.99

RISOTTO VEGETARIANO

Arborio rice slow cooked with garlic and onions then combined with zucchini, mushrooms, and sun-dried tomatoes, served atop asparagus spears and finished with a grilled jumbo Portabella mushroom cap 13.99

PENNE VITTORIA'S

Tube noodles tossed with broccoli, goat cheese, shrimp, garlic and onions in a light tomato sauce 14.99

SPAGHETTI ALLO SCOGLIO

Spaghetti noodles tossed with mussels, calamari, shrimp, scallops, fresh garlic, onions, basil and parsley in a pomodoro white broth named for the treasure trove of fresh seafood found when the sea rock in Puglia is moved 17.99

RISOTTO MEDITERRANEO

Arborio rice slow cooked with garlic, onions and fresh tomatoes then combined with the fresh flavors of the sea — mussels, shrimp, scallops, calamari and salmon 17.99

GNOCCHI VESUVIANI

Homemade dumplings tossed with fresh tomatoes and topped with goat cheese 14.99

GNOCCHI AI GAMBERI

Homemade potato dumplings tossed with walnuts, shrimp and pesto in a fresh tomato sauce 16.99

GNOCCHI BOLOGNESI

Homemade dumpling noodles tossed in a Bolognese meat sauce 15.99

Venetian Canal

DAL' MACCELLAIO (OF THE BUTCHER)

Entrees served with soup or salad, potato of the day, and pane rustico

VITELLO PICCATO

Tender veal medallions sautéed with garlic, onions and capers in a lemon cream sauce, served with the potato of the day and the Chef's vegetable blend 19.99

VITELLO SALTIMBOCCA

Tender veal medallions sautéed with garlic and onions in a white wine cream sauce then topped with prosciutto and mozzarella cheese 19.99

VITELLO PARMIGIANA

Tender hand cut veal breaded with Parmesan cheese and bread crumbs, flash fried then baked in marinara sauce served atop spaghetti noodles with Mozzarella cheese 19.99

POLLO ALLA MILANESE

A chicken breast breaded and flash fried served over a bed of spaghetti noodles and baked with pomodoro sauce, Parmesan and mozzarella cheeses 15.99

POLLO O MAIALINO AL GORGONZOLA

Grilled chicken breast or pork loin topped with caramelized onions, roasted garlic and Gorgonzola cheese crumbles, also served with our house vegetable blend 15.99

DAL PESCATORE (OF THE FISHERMAN)

Entrees served with soup or salad, potato of the day, and pane rustico

CIOPPINO

An Italian seafood specialty — mussels, calamari, shrimp, scallops and salmon steamed in a white wine tomato herb broth. Can also be served spicy 19.99

GAMBERI E CAPESANTE UMBRIACHE

A combination of jumbo shrimp and sea scallops broiled scampi style in a garlic and white wine broth served with our house vegetable blend 16.99

POLLO O MAIALINO BALSAMICO

Breast of chicken or pork tenderloin sautéed with garlic, mushroom and onions in a balsamic cream sauce served over a bed of fettuccini noodles 15.99

MAIALINO MEDITERRANEO

Pork tenderloin sautéed with a red wine, feta cream sauce with Kalamata olives, mushrooms and onions served over a bed of fettuccini noodles 15.99

FILETTO AL ROSMARINO

Chef Francesco's specialty, USDA Choice hand cut beef tenderloin filet, held in our secret herb marinade, then broiled to your temperature selection, served with our house vegetable blend \$ Market Price

SELLA D'AGNELLO

Hand cut and marinated by Chef Francesco, a full side rack of lamb, broiled and served at your temperature of choice with our house vegetables blend \$ Market Price

SALMONE ALLA GRIGLIA

Fresh Norwegian filet, hand cut and seared on the grill, served with our house vegetable blend 16.99

SALMONE RIPIENO

Fresh Norwegian salmon hand cut and stuffed with a Parmesan crab herb bread mixture and topped with a lemon caper cream sauce. Served with the Chef's vegetable blend 19.99

VINI BIANCHI BY THE GLASS

(WHITE WINES)

Chardonnay, Summerfield 5
Chardonnay, Tormaresca 7
Chardonnay – Torrontes, Romance 7
Pinot Grigio, Canaletto 5
Riesling, Bloom 6
Sauvignon Blanc, Nobilo 7

BOLLICINE E DOLCI BY THE GLASS

(SPARKLING & SWEET)

Lambrusco, Zonin 5
Moscato D' Asti, Umberto Fiore 8
Prosecco, Villa Sandi 7

VINI ROSSI BY THE GLASS

(RED WINES)

Cabernet Sauvignon, Avalon 7.5
Cabernet Sauvignon, Summerfield 5
Chianti Classico, Castello Gabbiano 8
Chianti, Fontella 6
Garnacha, Castillo D' Monseran 6
Malbec, Cabernet & Bonarda, Romance Red 7
Montipulciano, Canaletto 5
Nero D, Avola, Arancio 6
Pinot Noir, Arancio 6
Pinot Noir, Canaletto 5
Primitivo, Canaletto 5
Valpolicella, Villalta Ripasso 8

Venetian Gondolier

Our banquet room is available for private rental — We LOVE planning special events & we can accommodate up to 50 people!

HAPPY HOUR
Sunday-Thursday 3-6 pm
Friday & Saturday 10-12 pm

Trulli Cottages of Alberobello

 = Chef's Recommended Dishes

**Most everything is made fresh to order, please inform us if you have any special preferences, allergies, or food intolerances. We will alter our dishes as we are able. For all parties of 8 or more, an automatic gratuity charge of 18% will be added for your convenience.

ANTIPASTI DELLA CASA

ANTIPASTO RUSTICO

Assorted Italian specialty meats, cheeses and accompaniments Small 7.99 Large 11.99

COZZE TARANTINO

Fresh Black PEI Mussels steamed with garlic, basil and parsley in a pomodoro white wine broth. Can be served spicy or mild 7.99

FRITTO MISTO

A mixture of calamari, shrimp and marinated artichokes, dusted in an herb seasoned breading and flash fried, served with a roasted red pepper aioli 8.99

PESTO ARTICHOKE DIP

Tender artichoke hearts blended with cheeses and herbs, oven baked and served with toasted bread strips 6.99

FIOR DI LATTE E PROSCIUTTO

A chilled salad of fresh mozzarella cheese atop Roma tomatoes, balsamic vinegar, extra virgin olive oil and fresh basil and dressed with thinly sliced dried Italian ham from Parma, Italy 7.50

FUNGHI RIPIENI

Mushrooms stuffed with a risotto meatball mixture and cheeses then baked and served with toasted bread strips 7.99

DALL'ORTOLANO (OF THE GARDEN)

Add a breast of chicken \$3, shrimp or salmon filet \$4 or anchovies \$1.50.

ZUPPA DEL GIORNO

Cup or bowl of Chef Francesco's Daily Feature served with pane rustico Cup 3.99 Bowl 6.99

INSALATA PUGLIESE

Inspired by our family's home region, Mesclun greens topped with fresh tomatoes, cucumbers, carrots, marinated artichoke hearts, Kalamata olives, and red onions tossed in our house balsamic vinaigrette Small 4.99 Large 7.99

INSALATA DI CESARE

Fresh romaine hearts tossed in Caesar dressing, finished with Reggiano Parmigiano shavings Small 3.99 Large 6.99

INSALATA TOSCANA

Mesclun greens tossed with a house balsamic vinaigrette, topped with goat cheese, walnuts, marinated artichoke hearts, and sun-dried tomatoes Small 5.99 Large 8.99

II DOLCE (DESSERTS)

All desserts 5.99

Cannoli	Cheesecake
Crème Brulee of the Day	Tiramisu
Tortino della Nonna	Lava Cake

IL PRANZO

(LUNCH MENU)

SERVED DAILY FROM 11:00 AM - 4:00 PM

I PANINI

Served with French Fries or Pasta Salad

POLLO CAPRESE

Chicken breast topped with Roma tomatoes and fresh mozzarella cheese 8.99

SALMONE

Grilled filet topped with pesto and provolone cheese 9.99

COTOLETTE DI POLLO

Specially seasoned breaded chicken served on bun, topped with lettuce, tomato and onion 7.99 Add Cheese for 1.00

PASTA BAR

Prepared fresh daily by our Chef, served with pane rustico.

For 6.99 select up to five fresh herbs and your choice of noodle and sauce. Add sausage, meatball, chicken or seafood for an additional charge.

Add a cup of soup or a house salad for 1.99

Add a mini dessert starting at 1.99



THE AMERICAN DREAM

Born and raised in the restaurant business of the Twin Cities, co-founder Caterina Suglia is no stranger to hard work! Her Italian heritage always brought her great pride and she was always thankful for the morals taught to her by her hardworking Italian parents and grandparents. But most of all, she was inspired by the great romance of her Grandmother and Grandfather, so she set out to meet and marry a man just like him! After years of helping to "matchmake" others, her match was finally revealed to her!

Born in a small village in South East Italy, co-founder Francesco Suglia was a charming young man with a passion for food. He was inspired by the many hours he'd spend with his Nonna and Mama learning how to cook with the ingredients of their region. Fresh seafoods were plentiful, garden herbs abundant, and natural meats and cheeses were raised and crafted by village friends. Dinner at Nonna's was a true delight, one that makes you feel loved, appreciated and adored!

After years of training, in various other restaurants, Caterina, known to her friends and family as Tina, and Francesco, would meet in the Twin Cities, and despite the differences their upbringings would present, they both share a passion for family, friends, and exceptional food to share with them. It is their hope that all of their guests feel the love, appreciation and adoration that they shared with their Nonnas at their houses! Visit Chef Francesco and Tina at "La Cucina Di Nonna Rosa's" and feel it for your self! **Buona Appetito!**

LA CUCINA DI Nonna Rosa's RISTORANTE ITALIANO



Art Courtesy of Eduardo Dignotti

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WWW.NONNAROSASWINEBAR.COM • (763) 537-3700

MONDAY - THURSDAY 11:00 AM - 10:00 PM
FRIDAY - SATURDAY 11:00 AM - MIDNIGHT
SUNDAY 11:00 AM - 9:00 PM