



CATERING

nonnopinositaliankitchen.com
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6718 Northwest Highway • Chicago • 773.594.1155

APPETIZERS

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| PINO PUFFS | 75¢ ea. |
| Shredded zucchini and 3 cheeses formed into a light puffy ball, served with besciamella sauce | |
| BRUSCHETTA | \$1 ea. |
| Seasoned tomatoes & fresh basil | |
| BRUSCHETTA COPA | \$1.50 ea. |
| Grilled bread, roma tomato, prosciutto & fresh mozzarella | |
| STUFFED EGGPLANT ROLLS | \$2 ea. |
| With marinara, ricotta & mozzarella | |
| BAKED GOAT CHEESE | \$2 pp. |
| Sun-dried tomato and marinara with basil toast tips | |
| MINI ASIAGO ARANCINI | 75¢ ea. |
| Rice balls served with a side of marinara | |

SANDWICHES *Served on a 4" Ciabatta Roll*

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| YO, TONY! | \$4 ea. |
| Prosciutto, capicola, genoa salami, fresh mozzarella, spinach & roasted red peppers with balsamic vinegar | |
| MICHELANGELO | \$4 ea. |
| Grilled chicken breast topped with fresh tomatoes, Swiss cheese & Pesto mayonnaise | |
| MONA LISA | \$4 ea. |
| Turkey sliced thin, topped with smoked mozzarella, roasted red peppers & red onion with balsamic vinegar | |
| HEY, JOEY | \$4 ea. |
| Grilled portobello mushrooms, spinach, red peppers & gorgonzola | |

PASTAS *Includes bread & cheese*

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| CHOOSE A PASTA | |
| Rigatoni, Penne, Spaghetti, Bowtie, | |
| <i>Extra Charge:</i> Ravioli (Seafood, 4 Cheese, or Wild Mushroom) & Gnocchi | |
| CHOOSE A HOMEMADE SAUCE | |
| Marinara | \$2.50 pp. |
| Meat Sauce | \$3.00 pp. |
| Arrosto | \$3.50 pp. |
| Besciamella | \$3.00 pp. |
| Alfredo | \$3.00 pp. |
| Oil & Garlic | \$2.50 pp. |
| Primavera | \$3.50 pp. |

Place settings – 50¢ per person
Plastic plates, forks, knives, napkins & serving spoons

Racks & Sterno's – \$6.00 per set (1 wire rack & 2 sterno cans)

Carry out and delivery are available 7 days a week.
Please allow 24 hour notice.

SALADS

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| HOUSE | \$1.25 ea. |
| Served with house Italian or creamy garlic dressing | |
| CAESAR | \$1.50 ea. |
| Romaine, sun-dried tomatoes, croutons & shaved parmesan | |
| CAPRESE | \$2.00 ea. |
| Cherry mozzarella, fresh basil & tomatoes served over field greens with a balsamic reduction | |
| BEET | \$2.00 ea. |
| Arugula, roasted beets and crumbled goat cheese | |
| RUSTIC | \$2.00 pp. |
| Field greens, pears, strawberries, walnuts & gorgonzola | |

SIDES

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| MEATBALLS | \$2.00 ea. |
| GRILLED ITALIAN SAUSAGE | \$1.75 ea. |
| GARLIC MASHED POTATOES | \$1.50 pp. |
| ROASTED POTATOES | \$1.50 pp. |
| SAUTÉED SPINACH | \$1.75 pp. |
| GRILLED ASPARAGUS | \$1.75 pp. |

ENTRÉES

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| CHICKEN VESUVIO | \$4.00 ea. |
| Boneless breast sauteed in a garlic white wine sauce with sweet peas & roasted potatoes | |
| CHICKEN WITH ARTICHOKES | \$4.00 ea. |
| Boneless breast sauteed in a lemon white wine sauce with peppers & capers | |
| CHICKEN WITH MUSHROOMS | \$4.00 ea. |
| Boneless breast sauteed in a Marsala wine sauce | |
| PISTACHIO CRUSTED CHICKEN | \$4.00 ea. |
| Boneless breast encrusted with Pistachio nuts & breadcrumbs served with a roasted pepper cream sauce | |
| ASIAGO CRUSTED CHICKEN | \$4.00 ea. |
| Boneless breast encrusted with breadcrumbs & Asiago cheese served with an Asiago cream sauce | |
| GIAMBOTTA | \$4.50 ea. |
| Grilled Pork tenderloin & Italian sausage sauteed in a garlic white wine sauce with roasted peppers & potatoes | |
| CRAB MEAT TOPPED TILAPIA | \$5.00 ea. |
| SALMON FLORENTINE | \$5.00 ea. |
| Tomatoes & spinach sautéed in a garlic white wine | |

DESSERT

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| TIRAMISU | \$2.75 ea. |
| ALMOND TIRAMISU | \$2.75 ea. |
| FLOUR-LESS RASPBERRY CHOCOLATE CAKE | \$2.50 ea. |
| RICOTTA CHEESECAKE | \$2.50 ea. |
| CARMEL APPLE SLICE | \$2.00 ea. |
| LEMON BAR | \$2.00 ea. |