

it's all  
about  
love

CAFE & PIZZERIA  
 nonna  
mia

3125 Esplanade Ave.  
New Orleans, LA 70119  
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# benvenuti

WELCOME!

**nonna mia** WAS BORN OUT OF love.

LOVE FOR PEOPLE.

LOVE FOR COOL PLACES TO HANG OUT.

LOVE FOR ALL THINGS ITALIAN.

All of our food (except the pasta) is made from scratch when you order it — nothing frozen or bought pre-made. It may take a little longer to prepare — thank you for your patience!



## antipasti (appetizers)

### BREAD STICKS

4.25

Baked in-house, dusted with Parmesan cheese, served with marinara sauce. (add pesto or Parmesan cheese sauce for 1.00)

### DIVINE PORTOBELLO

9.50

Plump Portobello mushrooms, juicy roasted chicken breast and fresh spinach sautéed in a creamy, spicy red pepper sauce, served with toasted homemade crostini.

### GARLIC SHRIMP TUSCANY

8.95

Garlic shrimp sautéed in herb butter and marinara sauce, served with toasted homemade crostini.

### BRUSCHETTA BELLA NAPOLI (4)

6.25

Vine-ripened tomatoes piled atop our seasoned homemade crostini with fresh basil, Parmesan cheese and extra-virgin olive oil. (add prosciutto for 2.00)

### MARINATED OLIVES

6.95

Select olives marinated in a blend of their own natural oils, roasted garlic and fresh Italian herbs; roasted to perfection, served with toasted homemade crostini.

### ROASTED GARLIC BREAD

6.25

Housemade pizza dough with roasted garlic and a blend of mozzarella and Parmesan cheeses, served with marinara sauce.

### LOBSTER RAVIOLI (4)

9.75

A smaller portion of our popular entrée dish! These pockets of fresh pasta are stuffed with lobster, served with a tangy vodka-tomato cream sauce.

### STEAMED MUSSELS

12.95

Sautéed in a white wine and garlic broth, these little guys have a special place in our hearts! (add pasta for 5.00)

### CHEESE & CHARCUTERIE

13.95

Weekly selection of 3 meats and 1 cheese. Ask your server what's new.

## zuppa & insalata (soups & salads)

### MINISTRONE SOUP 4.95

Blend of ripe vegetables, hearty beans and a hint of spice makes this classic soup the cornerstone of any rustic Italian meal.

### TOMATO BASIL SOUP 4.95

Rich and creamy with fresh basil, topped with seasoned house-baked croutons.

### PASTA SALAD 5.75

Fresh rotini pasta, sun-dried tomatoes, black olives and green onions tossed with shredded Parmesan cheese and tangy feta cheese vinaigrette, served over a bed of fresh mixed greens.

### ITALIAN HOUSE SALAD 6.95

Roma tomatoes and fresh mixed greens served with tangy citrus-beet vinaigrette dressing, sprinkled with toasted pine nuts.

Side — 3.95 \*Family Style (4 people) — 17.75

### CAESAR SALAD 6.95

Fresh Romaine lettuce tossed with Venetian-style housemade Caesar dressing, topped with seasoned house-baked croutons.

Side — 3.95 \*Family Style (4 people) — 17.75

### SPINACH SALAD 7.95

Kalamata olives, vine-ripened tomatoes, fresh goat cheese and walnuts atop a bed of fresh baby spinach, tossed with balsamic reduction and olive oil.

Side — 4.25 \*Family Style (4 people) — 18.95

### CAPRESE SALAD 7.95

Mozzarella cheese, Roma tomatoes and fresh basil, served with extra-virgin olive oil and balsamic reduction.

### ROASTED BEET SALAD 8.95

Oven-roasted beets on a bed of fresh mixed greens with sliced pears, goat cheese and walnuts, served with citrus-beet vinaigrette dressing.

### ADD CHICKEN OR SHRIMP TO ANY SALAD

Side — add 4.00

Family Style — add 12.00



## panini (sandwiches)

### GRILLED EGGPLANT PANINI 9.75

Ripe eggplant, caramelized onions, Kalamata olives, handmade mozzarella and goat cheeses in a savory garlic sauce.

### PRIMA PANINI 9.75

Tender artichoke hearts, handmade mozzarella and goat cheeses, caramelized onions and fresh baby spinach in a savory garlic sauce.

### PORTOBELLO PANINI 9.75

Beefy Portobello mushrooms, fresh baby spinach, caramelized onions and handmade mozzarella cheese in a roasted red pepper sauce and balsamic aioli.

### MEATBALL PANINI 10.95

Signature homemade Sicilian meatballs created with love, dressed with handmade mozzarella cheese and marinara sauce.

### ITALIAN PANINI 10.95

Tempting selection of salumi cured meats (pepperoni, salami and prosciutto), dressed with fresh mixed greens and fresh mozzarella cheese, drizzled with balsamic aioli.

### CHICKEN PARADISO PANINI 10.95

Juicy breast of chicken grilled to perfection, dressed with Fontina cheese, sun-dried tomato pesto, red onions and fresh mixed greens, drizzled with balsamic aioli.

**LUNCH SPECIAL** Every day from 11:30 a.m. to 5:00 p.m.  
Half-sized portions of your favorite paninis with choice of soup, pasta salad or side green salad for only 7.50.

*All paninis are served on Nonna Mia's own home-baked bread. All full-sized paninis come with pasta salad or a side salad.*

## pastas & italian favorites

### MANICOTTI QUATTRO FORMAGGI 11.95

Our "four cheese" Italian staple has big cylinders of fresh pasta, stuffed with handcrafted mozzarella, ricotta, Parmesan and Fontina cheeses, baked to a bubbly goodness in our homemade tomato basil sauce.

### SICILIAN STYLE LASAGNE 14.95

Italian sausage and fresh mozzarella and Parmesan cheeses are layered with pasta and our house-made ragu' alla Bolognese (Bolognese sauce) — a meat-based "gravy" with tomatoes, mushrooms, celery, peas and carrots — then baked atop a creamy white béchamel sauce.

### SICILIAN STYLE CANNELLONI ALLA CARNE 13.95

Handmade mozzarella and ricotta cheeses rolled into tubes of fresh pasta and smothered in our house-made ragu' alla Bolognese (Bolognese sauce) — a meat-based "gravy" with tomatoes, mushrooms, celery, peas and carrots — then baked atop a creamy white béchamel sauce.

### BAKED PASTA MELT 14.95

Our version of this Old World classic pasta bake features Italian sausage, green bell peppers and caramelized onions over penne and red pepper cream sauce, with a feta-Parmesan crust.

### MEATBALLS MARINARA 12.25

Signature Sicilian meatballs created with love from our family recipe, served with your choice of fresh pasta and our house-made marinara sauce.

### PASTA BOLOGNESE 13.95

Fresh penne served with meaty ragu' alla Bolognese, our in-house Bolognese sauce, a true Italian classic.

### PASTA ALFREDO 10.95

House-made herbed Alfredo sauce, served with your choice of pasta.

With Primavera Veggies — add 3.00

With Chicken — add 4.00

With Shrimp — add 4.00

With Nonna's Meatballs — add 5.00

### CHICKEN FLORENTINE 15.95

Chicken breast lightly floured, seasoned and pan seared, served with a tangy white wine sauce and leaf spinach over a bed of fresh angel hair pasta.



## pastas & italian favorites

### CHICKEN PARMESAN 15.25

Juicy breast of chicken panéed, topped with melted handcrafted mozzarella and Parmesan cheeses in a basil marinara sauce, served with fresh pasta of your choice.

### EGGPLANT PARMESAN 13.95

Slices of ripe eggplant are breaded, topped with melted fresh mozzarella and Parmesan cheeses in a basil marinara sauce, served with fresh pasta of your choice.

### VEAL PARMESAN 17.95

Tender piece of veal panéed, topped with melted handcrafted mozzarella and Parmesan cheeses in a basil marinara sauce, served with fresh pasta of your choice.

### TORTELLINI 13.95

Fresh tortellini stuffed with handmade mozzarella, Parmesan and ricotta cheeses, served with vine-ripened cherry tomatoes and our own herbed Alfredo sauce.

### LOBSTER RAVIOLI (8) 18.50

Tasty pockets of fresh pasta stuffed with lobster, served with a tangy vodka-tomato cream sauce.

### SHRIMP DIABLO 14.95

Fresh fettuccine served with plump shrimp in a spicy Arrabbiata sauce.

### MUSSELS OF THE DAY 17.95

We have a special place in our hearts for these little guys! We just can't decide on one way to cook them. Ask your waiter what we're doing today.

### ATLANTIC SALMON 16.95

Pan seared in a lemon butter caper sauce over a bed of sautéed vegetables and wilted spinach.

**CHOICE OF PASTA:**  
Spaghetti, Fettuccine or Angel Hair

**CHOICE OF SAUCE:**  
Marinara, Alfredo or Pesto

**ADD...**  
Primavera Vegetables — 3.00  
Chicken — 4.00  
Shrimp — 4.00  
Meatballs — 5.00





## pizze (pizza)

All of Nonna Mia's premium pizzas are created with our handmade fresh pizza dough, choice ingredients, and house-made sauces — and, of course, a whole lot of love!

**SMALL 10" (6 Slices) LARGE 14" (8 Slices)**

## specialty pizze

**QUATTRO FORMAGGI (FOUR CHEESE)** small 11.95 large 17.95  
Fresh mozzarella, Fontina, Parmesan and goat cheeses with our light tomato sauce.

**MARGHERITA** small 10.95 large 14.95  
Handcrafted mozzarella cheese, fresh basil and Roma tomatoes with our light tomato sauce.

**PORTOBELLO** small 12.25 large 18.50  
Portobello mushrooms, caramelized onions and handmade mozzarella cheese with our roasted red pepper sauce.

**PRIMA** small 12.25 large 18.50  
Caramelized onions, goat cheese, Roma tomatoes, baby spinach and tender artichoke hearts with our savory garlic sauce.

**ROMA** small 12.25 large 18.50  
Select cured prosciutto, Roma tomatoes, fresh greens and mozzarella cheese, drizzled with extra-virgin olive oil.

**TUSCAN** small 12.25 large 18.50  
Pancetta ("Italian bacon"), sun-dried tomatoes, mozzarella and goat cheeses with our savory garlic sauce.

**ITALIAN** small 13.95 large 19.75  
Select cured pepperoni, Italian sausage, prosciutto and pancetta, ham, red onions and handmade mozzarella cheese with our light tomato sauce.

**SWEET & SPICY** small 12.95 large 18.95  
Italian sausage, green bell peppers, mozzarella cheese, caramelized onions and feta cheese with a roasted red pepper sauce.

**PARADISO** small 12.75 large 19.25  
Grilled chicken breast, red onions, Kalamata olives and mozzarella cheese with pesto sauce.

**SPICY SHRIMP** small 12.95 large 18.95  
Fresh shrimp, baby spinach, Roma tomatoes, homemade mozzarella and red pepper flakes with garlic oil.

## build your own pizze

### CHEESE

small 9.95 large 12.95

### CHOICE OF SAUCE:

Tomato, Basil Pesto or Herbed Olive Oil.

### CHOICE OF CRUST:

Hand-Tossed Original, Thin and Crispy  
Whole Wheat — add 1.00

### TOPPINGS:

Pepperoni, Italian sausage, mushrooms, fresh basil, Kalamata olives, anchovies, red onion, salami, fresh spinach.

Small 10" — .50 each

Large 14" — 1.50 each

### PREMIUM TOPPINGS:

Roasted red peppers, fresh homemade mozzarella, Portobello mushrooms, prosciutto, sun-dried tomatoes, roasted garlic, ricotta cheese, goat cheese, pancetta, eggplant, artichoke hearts.

Small 10" — 1.50 each

Large 14" — 2.50 each



## calzones & more

(Additional toppings are the same price as for a small pizza)

**TRE FORMAGGI (Three Cheese)** 10.95  
Fresh mozzarella, ricotta and Fontina cheeses with a light herbed tomato sauce.

**PRIMA** 10.95  
Roma tomatoes, baby spinach, artichoke hearts, caramelized onions, handmade mozzarella and ricotta cheeses in a light herb tomato sauce.

**STROMBOLI** 10.95  
Fresh homemade mozzarella, fire-roasted red bell peppers and onions in a light herb tomato sauce with your choice of spinach, pepperoni or ham.

**MEATBALL** 11.95  
Signature Sicilian seasoned meatballs topped with melted mozzarella cheese in a light herb tomato sauce.

**ITALIAN** 12.95  
A rustic delight of choice Italian cured meats: select prosciutto, salami and pepperoni, with handcrafted mozzarella cheese with a light tomato sauce.

## dolci (desserts)

|                        |      |
|------------------------|------|
| TIRAMISU               | 6.50 |
| CHEESECAKE             | 6.50 |
| CHOCOLATE ALMOND TORTE | 7.50 |
| SPUMONI                | 4.75 |
| ITALIAN ICE            | 2.50 |

Flavors: Mango, raspberry and lemon.

We serve Angelo Brocato's® Italian Ices & Spumoni, of course!

## bevande (drinks)

|   |      |
|---|------|
| SOFT DRINKS   | 2.00 |
| ITALIAN SODA  | 3.00 |
| Choose your flavor from our selection of Torani syrups.   |      |
| PELLEGRINO SPARKLING WATER  | 2.50 |
| PANNA BOTTLED WATER   | 2.50 |
| ICED TEA  | 2.00 |
| LIMONATA ICED TEA   | 3.00 |
| Iced tea served with a scoop of Brocato's® Italian lemon ice. (Forget lemon wedges—this is how they flavor iced tea in Sicily!) |      |
| HOUSE-MADE GINGER MINT LEMONADE   | 2.50 |
| Flavored with a scoop of Brocato's® Italian lemon ice.  |      |
|   | 3.50 |

## caffè (coffee)

|              |      |
|--------------|------|
| COFFEE       | 2.00 |
| CAPPUCCINO   | 3.50 |
| ESPRESSO     | 3.00 |
| CAFE AU LAIT | 3.50 |
| LATTE        | 3.50 |
| MACCHIATO    | 3.50 |

## birra (beer)

|             |      |
|-------------|------|
| PERONI      | 4.50 |
| MORETTI     | 4.50 |
| ABITA AMBER | 4.00 |
| BUDWEISER   | 3.00 |
| BUD LIGHT   | 3.00 |

every monday  
& tuesday

50% OFF any bottle  
of wine

\$5 premium  
draft pitchers



# refreshing cocktails

**FRESH LEMONADE PIMM'S CUP** 7.00  
Pimm's No. 1 and House-Made Ginger Mint Lemonade.

**BLOOD ORANGE COOLER** 8.00  
Solerno Blood Orange Liqueur, St. Germain, fresh-squeezed lime juice and simple syrup.

**MOSCOW MULE** 7.00  
Absolut Vodka, Gosling's Ginger Beer and fresh-squeezed lime juice.

**MOJITO** 8.00  
Bacardi Superior, fresh-squeezed lime juice, mint, simple syrup and soda.

**MARGARITA** 7.00  
Sauza Hornitos Tequila, St. Germain and fresh-squeezed lime juice.

**MINT JULEP** 7.00  
Bulleit Bourbon, mint and simple syrup.

**BRANDY MILK PUNCH** 8.00  
Paul Masson Brandy, simple syrup, milk and nutmeg.

**JOHN DALY** 7.00  
Firefly Sweet Tea Vodka and House-Made Ginger Mint Lemonade.

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