



# CATERING

all catering orders are for pickup  
for catered events please contact our team at [info@miononno.com](mailto:info@miononno.com)

HALF PAN 5 SERVINGS | FULL PAN 10 SERVINGS

## ANTIPASTI

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|---|--------|
| GARLIC TRUFFLE BREAD  | 12     |
| <i>house made flat bread served with garlic truffle butter sauce<br/>honey &amp; pecorino - <b>four pieces, served à la carte</b></i> |        |
| POLPETTE  | 80/160 |
| <i>our celebrated house recipe - 1/2 lbs beef, veal &amp; pork meatball<br/>served with marinara and fresh ricotta cheese</i>         |        |
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## INSALATE

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|---|--------|
| DELLA CASA  | 50/100 |
| <i>Mio Nonno's house salad with mixed greens, honey lemon vinaigrette<br/>cherry tomatoes, cucumbers &amp; red onions</i> |        |
| CAESAR*   | 60/120 |
| <i>chopped romaine served with our house caesar dressing, rosemary croutons and<br/>shaved parmigiano</i>                 |        |
| <i>*our caesar dressing contains anchovies</i>  |        |
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## PIZZA

all pizzas are made using Caputo wheat flour, cooked in our custom oak wood fire oven  
*all pizzas are individually made for single orders*

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|---|----|
| DIABOLO   | 20 |
| <i>san marzano tomato sauce, fresh mozzarella, goat cheese, spicy<br/>italian sausage crumble, calabrian chilis &amp; chili oil</i> |    |
| MARGHERITA  | 16 |
| <i>san marzano tomato sauce, fresh mozzarella, basil, pecorino</i>  |    |
| HOT HONEY   | 18 |
| <i>fresh mozzarella, spicy soppressata, honey, fresh basil<br/>calabrian chili &amp; chili oil</i>                                  |    |

# PASTA

HALF PAN 5 SERVINGS | FULL PAN 10 SERVINGS

MAMA'S RIGATONI ALLA VODKA	<b>100/200</b>
<i>our signature spicy tomato vodka sauce served with handmade rigatoni pasta &amp; pecorino cheese</i>	
MAMA'S RIGATONI ALL VODKA WITH CHICKEN OR SHRIMP	<b>150/300</b>
ALLA CREMA	<b>130/260</b>
<i>grilled chicken, sun dried tomatoes, wild mushrooms gorgonzola cream sauce, fettuccine pasta</i>	
CLASSIC LASAGNA	<b>130/260</b>
<i>must be ordered 2 days in advance - beef &amp; veal bolognese, béchamel fontina cheese finished with fresh parmaganio and fresh basil</i>	
BOLOGNESE	<b>120/240</b>
<i>traditional beef &amp; veal bolognese served over pappardelle pasta</i>	
ARAGOSTA	<b>140/280</b>
<i>four lobster stuffed raviolis asparagus, cherry tomatoes lobster brandy sauce</i>	
SPAGHETTI MEATBALL	<b>120/240</b>
<i>our 1/2 pound beef, veal &amp; pork meatball served with spaghetti and marinara</i>	
GNOCCHI CACIO E PEPE	<b>110/220</b>
<i>fresh potato gnocchi served with pecorino, reggiano &amp; black pepper</i>	

# MAIN

MELANZANE PARMIGIANA	<b>120/240</b>
<i>fried eggplant stuffed with mozzarella, served with angel hair pasta and finished with marinara and balsamic reduction</i>	
CHICKEN PARMIGIANA	<b>130/260</b>
<i>fried chicken breast covered with marinara &amp; mozzarella served with angel hair pasta</i>	
BLACKENED SHRIMP RISOTTO	<b>140/280</b>
<i>served with asparagus, cherry tomatoes and shellfish cream sauce</i>	

# DESSERT

TIRAMISU	<b>60/140</b>
<i>must be ordered 2 days in advance - house made with Frangelico and fresh espresso</i>	

Not all ingredients listed, please advice your sever about food sensitivities & ensure you speak to a manager regarding severe allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of blood born illness. Our Caesar dressing contains raw eggs. Our Carpaccio contains raw beef.