

Dinner @ Nonni's Bistro

Nonni's BISTRO

Start With

Soup of today

This is our expression of what today is all about,
what is in season & how we feel today \$ 6

French Onion Soup

The classic with Gruyere cheese \$ 8

Cappuccino of Mushrooms

Wild mushrooms simmered in chicken broth, finished with
sherry and floated with herbed cream \$ 8.95

House Salad

An abundance of fresh local greens, tomatoes, shaved red
onions, Parmesan cheese, shredded carrots & Kalamata
olives, choice of Blue cheese, Basil Vinaigrette,
or Nonni's fave: a mix of both! \$ 7

Caesar

The Classic with a twist, (the twist, topped
with pink peppercorns) \$ 7

Goat Cheese Crepe

Warm goat cheese wrapped into a crepe, baked and
served over a bed of organic greens, candied walnuts &
basil vinaigrette \$ 9

Beef Carpaccio

This Italian fave of paper thin marinated slices of beef
is topped with our own sauce, shaved red onions, capers,
parmesan, arugula and those pink peppercorns \$ 9

Smoked Salmon Carpaccio

Our own ice smoked salmon served
with capers, onion and hard boiled egg \$ 10

Main Salads

Chicken Curry

Roast chicken tossed with pineapples, mandarin oranges,
peaches in curried mayo, served on a bed on lettuce,
topped with almonds & raisins \$ 14

Grilled Fresh Salmon Salad

served on a bed of fresh greens, onions, hardboiled eggs,
capers, tomatoes, parmesan cheese, basil vinaigrette. \$15

The Cobb

An abundance of roast chicken, tomatoes, bacon, eggs, blue
cheese, avocado 15

Bistro Steak Salad

Grilled Flat Iron Steak served over greens, tomatoes,
onion relish, and Feta cheese \$ 16

Main Courses

Cedar Wood Salmon

Served over basil mash potatoes, sun dried tomato sauce
with capers & onions \$ 20

Vegetarian Gnocchi

Gnocchi tossed with fresh seasonal veggies with
vegetable broth and parmesan cheese served in
a baked Acorn Squash \$ 18

Grill Fresh Fish (in season)

Served with Mouqueca sauce \$ market price

Prawns & Gnocchi

Sauteed white Mexican Prawns tossed with Chicken
Italian sausage, peppers & onions & mushrooms
in light cream sauce \$ 22

Beef Stroganoff

Served over penne pasta and
topped with sour cream \$ 17

Braised Lamb Shank

In red wine With Sun Dried fruits, topped
with Blue Cheese \$ 18

Steak & Frites

Grilled Flat Iron Steak & Fries with Aioli \$ 22

Coq Au Vin

Chicken breast braised in red wine with Apple wood
bacon, Pearl onions & Mushrooms \$ 20