



CATERING

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6718 Northwest Highway • Chicago • 773.594.1155

APPETIZERS

PINO PUFFS	\$1.00 ea.
Shredded zucchini and 3 cheeses formed into a light puffy ball, served with besciamella sauce	
BRUSCHETTA	\$1.25 ea.
Seasoned tomatoes & fresh basil	
BRUSCHETTA COPA	\$2.00 ea.
Grilled bread, roma tomato, prosciutto & fresh mozzarella	
STUFFED EGGPLANT ROLLS	\$2.50 ea.
With marinara, ricotta & mozzarella	
BAKED GOAT CHEESE	\$2.50 pp.
Sun-dried tomato and marinara with basil toast tips	
SPINACH & RICOTTA ARANCINI	\$2.00 ea.
Rice balls served with a side of marinara	

PASTAS *Includes bread & cheese*

CHOOSE A PASTA

Rigatoni, Penne, Spaghetti, Bowtie,

Extra Charge: Ravioli (Seafood, 4 Cheese, or Wild Mushroom) & Gnocchi

CHOOSE A HOMEMADE SAUCE

Marinara	\$2.75 pp.
Meat Sauce	\$3.50 pp.
Arrosto	\$4.00 pp.
Besciamella	\$3.50 pp.
Alfredo	\$3.00 pp.
Oil & Garlic	\$2.50 pp.
Primavera	\$3.50 pp.

SANDWICHES *Served on a 4" Ciabatta Roll*

CUSTOM SANDWICH PLATTERS AVAILABLE

CALL FOR DETAILS

Place settings – 50¢ per person

Plastic plates, forks, knives, napkins & serving spoons

Racks & Sterno's – \$12.00 per set (1 rack, 2 sterno cans & water pan)

Carry out and delivery are available 7 days a week.

48 hour notice requested. Call if you need something sooner.

ORDERS MUST BE FOR A MINIMUM OF 10 PEOPLE

PRICES SUBJECT TO CHANGE

SALADS / PLATTERS

HOUSE	\$1.50 ea.
Served with house Italian or creamy garlic dressing	
CAESAR	\$2.00 ea.
Romaine, sun-dried tomatoes, croutons & shaved parmesan	
CAPRESE	\$3.00 ea.
Cherry mozzarella, fresh basil & tomatoes served over field greens with a balsamic reduction	
BEET	\$3.00 ea.
Arugula, roasted beets and crumbled goat cheese	
RUSTIC	\$3.00 pp.
Field greens, pears, strawberries, walnuts & gorgonzola	
ANTIPASTO PLATTER	
BURRATA with prosciutto & pesto toast tips	

SIDES

MEATBALLS	\$3.00 ea.
GRILLED ITALIAN SAUSAGE	\$2.50 ea.
GARLIC MASHED POTATOES	\$2.00 pp.
ROASTED POTATOES	\$2.00 pp.
SAUTÉED SPINACH	\$2.00 pp.
GRILLED ASPARAGUS	\$2.50 pp.

ENTRÉES

CHICKEN VESUVIO	\$5.00 ea.
Boneless breast sauteed in a garlic white wine sauce with sweet peas & roasted potatoes	
CHICKEN WITH ARTICHOKES	\$5.00 ea.
Boneless breast sauteed in a lemon white wine sauce with peppers & capers	
CHICKEN WITH MUSHROOMS	\$5.00 ea.
Boneless breast sauteed in a Marsala wine sauce	
PISTACHIO CRUSTED CHICKEN	\$5.50 ea.
Boneless breast encrusted with Pistachio nuts & breadcrumbs served with a roasted pepper cream sauce	
ASIAGO CRUSTED CHICKEN	\$5.00 ea.
Boneless breast encrusted with breadcrumbs & Asiago cheese served with an Asiago cream sauce	
GIAMBOTTA	\$6.00 ea.
Grilled Pork tenderloin & Italian sausage sauteed in a garlic white wine sauce with roasted peppers & potatoes	
SALMON FLORENTINE	\$7.00 ea.
Tomatoes & spinach sautéed in a garlic white wine	

DESSERT

CUSTOM DESSERT PLATTERS AVAILABLE

CALL FOR DETAILS

BARS, COOKIES & TIRAMISU