



CATERING

nonnopinositaliankitchen.com
nonnopino@sbcglobal.net

6718 Northwest Highway • Chicago • 773.594.1155

APPETIZERS

PINO PUFFS	\$1.50 ea.
Shredded zucchini and 3 cheeses formed into a light puffy ball, served with besciamella sauce	
BRUSCHETTA	\$2.00 ea.
Seasoned tomatoes & fresh basil	
BRUSCHETTA COPA	\$3.00 ea.
Grilled bread, roma tomato, prosciutto & fresh mozzarella	
STUFFED EGGPLANT ROLLS	\$3.50 ea.
With marinara, ricotta & mozzarella	
BAKED GOAT CHEESE	\$3.50 pp.
Sun-dried tomato and marinara with basil toast tips	
SPINACH & RICOTTA ARANCINI	\$3.00 ea.
Rice balls served with a side of marinara	

PASTAS *Includes bread & cheese*

CHOOSE A PASTA	
Rigatoni, Penne, Spaghetti, Bowtie, <i>Extra Charge:</i> Ravioli (Seafood, 4 Cheese, or Wild Mushroom) & Gnocchi	
CHOOSE A HOMEMADE SAUCE	
Marinara	\$3.75 pp.
Meat Sauce	\$4.50 pp.
Arrosto	\$5.00 pp.
Besciamella	\$4.00 pp.
Alfredo	\$4.00 pp.
Oil & Garlic	\$3.50 pp.
Primavera	\$4.00 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	\$2.00 ea.
Served with house Italian or creamy garlic dressing	
CAESAR	\$2.00 ea.
Romaine, sun-dried tomatoes, croutons & shaved parmesan	
CAPRESE	\$4.50 ea.
Cherry mozzarella, fresh basil & tomatoes served over field greens with a balsamic reduction	
BEET	\$4.50 ea.
Arugula, roasted beets and crumbled goat cheese	
RUSTIC	\$4.50 pp.
Field greens, pears, strawberries, walnuts & gorgonzola	
CHOPPED SALAD	\$4.50 pp.
BURRATA with prosciutto & pesto toast tips	Call
	Small \$65 Large \$90

SIDES

MEATBALLS	\$4.00 ea.
GRILLED ITALIAN SAUSAGE	\$3.50 ea.
GARLIC MASHED POTATOES	\$3.00 pp.
ROASTED POTATOES	\$3.00 pp.
SAUTÉED SPINACH	\$3.00 pp.
GRILLED ASPARAGUS	\$3.50 pp.

ENTRÉES

CHICKEN VESUVIO	\$6.50 ea.
Boneless breast sauteed in a garlic white wine sauce with sweet peas & roasted potatoes	
LEMON CHICKEN	\$6.50 ea.
Boneless breast sauteed in a garlic white wine sauce with capers & roasted potatoes	
CHICKEN WITH ARTICHOKE	\$7.00 ea.
Boneless breast sauteed in a lemon white wine sauce with peppers & capers	
CHICKEN WITH MUSHROOMS	\$6.50 ea.
Boneless breast sauteed in a Marsala wine sauce	
PISTACHIO CRUSTED CHICKEN	\$7.50 ea.
Boneless breast encrusted with Pistachio nuts & breadcrumbs served with a roasted pepper cream sauce	
ASIAGO CRUSTED CHICKEN	\$6.60 ea.
Boneless breast encrusted with breadcrumbs & Asiago cheese served with an Asiago cream sauce	
GIAMBOTTA	\$8.00 ea.
Grilled Pork tenderloin & Italian sausage sauteed in a garlic white wine sauce with roasted peppers & potatoes	
SALMON FLORENTINE	\$10.00 ea.
Tomatoes & spinach sautéed in a garlic white wine	

DESSERT

CUSTOM DESSERT PLATTERS AVAILABLE
CALL FOR DETAILS
BARS, COOKIES & TIRAMISU