

CANTINA DI NONNA FRANCESCA

VINO

VINO DI CANTINA	5 OZ	9 OZ
Bianco/Rosso	\$6	\$10
VINI BIANCHI	5 OZ	BTL
Pinot Grigio - Serenissima	\$7	\$28
Rosé	\$7	\$30
Sauvignon Blanc - Woolshed	\$8	\$33
Chardonnay - Lost Angel	\$10	\$40
VINI ROSSI	5 OZ	BTL
Nero D'Avola - Matto	\$7	\$30
Syrah - Piantaferro	\$7	\$30
Merlot - Woolshed	\$8	\$33
Pinot Noir - Woolshed	\$8	\$33
Chianti - Ca'del Doge	\$9	\$35
Cabernet Sauvignon - Lost Angel	\$10	\$40
Malbec - Andeluna Cellars	\$10	\$40
Ripasso Della Valpolicella - Delibori	\$12	\$48
BOLLICINE	200 mL	BTL
Piccolo Prosecco	\$12	
La Gioiosa		\$38
APERITIVI/DIGESTIVI		
Cinzano Bianco/Rosso	\$6	
Baileys	\$8	
Limoncello	\$8	
Campari	\$9	
Sambuca	\$9	
Amaro Montenegro	\$9	
Grappa	\$9	
BIRRA AL TAPO		
Sleeman Clear	\$5	
Sleeman Light	\$5	
Sleeman Original	\$5	
Sleeman Honey Brown	\$6	
Henderson Amber Ale	\$6	
Millstreet Organic	\$6	
Sapporo	\$6	
BIRRA ALLA BOTTIGLIA		
Corona	\$5	
Hoegaarden	\$5	
Modelo	\$5	
Stella Artois	\$5	
DOLCI E CAFFÈ		
DOLCI	MINI	
Cannolo Siciliano	\$2 (ea)	
Ricotta		
Ricotta Chocolate Chip		
Vanilla Custard		
Chocolate Custard		
Chocolate Mousse	\$2	
Tiramisu	\$2	
Chocolate Truffle	\$2	
Oreo Cheesecake	\$2	
Cheesecake With Fruit	\$2	
Sfogliatelle	\$2	
CAFFÈ		
Caffé	\$2.25	
Tea	\$2.50	
Americano	\$2.50	
Espresso	\$2.25	
Espresso Macchiato	\$2.70	
Doppio Espresso	\$2.90	
Doppio Espresso Macchiato	\$2.99	
Cappuccino	\$3.95	
Doppio Cappuccino	\$4.49	
Caffé Latte	\$3.95	
*Decaf Available		
CAFFE CORETTO	1 OZ	
Hazelnut Syrup	\$1	
Cane Sugar Syrup	\$1	
Caramel Syrup	\$1	
Peppermint Syrup	\$1	
Vanilla Syrup	\$1	

NONNA FRANCESCA'S RISTORANTE

MENU



ANTIPASTI

ARANCINI PALERMITANI (3) - \$9
Breaded rice balls stuffed with meat

CALAMARI FRITTI CON SALSA ROSA - \$13
Fried calamari served with rosé sauce

SPIDUCCI (5) - \$10
Grilled Ontario lamb skewers, lemon & salt

FANTASIA DI LEGUMI GRIGLIATI - \$12
Grilled vegetables with white balsamic

CROSTINI MISTI - \$6
Toasted sliced Italian bread with various tapenades of the day

POLPETTE (3) - \$10
Veal, beef and pork meatballs, San Marzano tomato sauce

TAGLIERE D’AFFETTATI - \$14
Our Venetian cutting board is a selection of cured meats, cheeses and olives

INSALATE

MISTA - \$8
Mixed greens tossed in an olive oil vinaigrette

LA NUOVA CESARE - \$9
Romaine lettuce in a homemade caesar dressing

RUCOLA E PARMIGIANO - \$12
Arugula with shaved Parmesan

CAPRESE - \$9
Sliced fresh mozzarella, heirloom tomatoes, fresh basil, drizzled with extra virgin olive oil

MINESTRE

IL MINISTRONE - \$7
Vegetable soup

CAPPELLETTI AL PROSCIUTTO IN BRODO - \$9
Cappelletti stuffed with prosciutto in chicken broth

PASTA E FAGIOLI - \$7
Pasta and beans

PASTA BAR

CHOOSE FROM ONE OF THE FOLLOWING FRESH PASTAS:

Penne	Fettuccine
Spaghetti	Tortellini
Rigatoni	Fusilli
Linguini	Angel Hair

CHOOSE FROM ONE OF THE FOLLOWING SAUCES:

Arrabiata - \$14
Pomodoro e Basilico - \$14
Alfredo - \$15
Bolognese - \$15
Vodka - \$15
Gigi - \$15
Porchetta Ragu - \$17
Vongole - \$20
Frutti di Mare - \$25

SPECIALITÀ DEL GIORNO

*Please ask your server

RISOTTO DEL GIORNO - MP

VITELLO DEL GIORNO - MP

MANZO DEL GIORNO - MP

PESCE DEL GIORNO - MP

NONNA FRANCESCA’S

CLASSIC PIZZA

Our pizza is made with fresh dough, imported Italian tomatoes, mozzarella cheese, fresh herbs and spices. “No additives – just like they did in the old country”

MAKE YOUR OWN PIZZA

Traditional Crust	Whole Grain Crust	Pinsa Romana Crust
10 inch - \$10	10 inch - \$12	<small>made with rice flour</small>
16 inch - \$14	16 inch - \$15	10 inch - \$9

MAKE YOUR OWN CALZONE

Traditional Crust
Sauce and cheese - \$10

ADDITIONAL TOPPINGS

TRADITIONAL TOPPINGS – add \$1 per topping

Pepperoni	Sicilian Olives	Roasted Red Peppers
Sausage	Tomatoes	Hot Peppers
Mushrooms	Onions	Anchovies
Cherry Peppers	Kalamata Olives	Ricotta

SPECIALTY TOPPINGS – add \$2 per topping

Broccoli	Rapini	Spinach
Meatballs	Prosciutto	Arugula
Soppressata	Gorgonzola Cheese	Grilled Chicken
Porchetta		

GOURMET PIZZA

Traditional Crust	Whole Grain Crust
10 inch - \$14	10 inch - \$16
16 inch - \$22	16 inch - \$24

MARGHERITA
Fresh tomato sauce / fior di latte / fresh basil

NAPOLITANA
Fresh tomato sauce / mozzarella cheese / anchovies / black olives / mushrooms / fresh herbs and spices

BRUSCHETTA
Olive oil / fresh diced tomatoes and onions / fresh herbs and spices

CAPRESE
Fresh tomato sauce / bocconcini / sundried tomatoes / olive oil

OLIVA
Fresh tomato sauce / mixed olives / fior di latte / fresh basil



SPECIALTY PIZZA

Traditional Crust	Whole Grain Crust
10 inch - \$16	10 inch - \$18
16 inch - \$24	16 inch - \$26

CALABRESE
Fresh tomato sauce / mozzarella cheese / spicy sausage / Spanish onions / roasted red peppers / fresh herbs and spices

FUNGHI
Fresh tomato sauce / mozzarella cheese / gorgonzola cheese / artichoke hearts / roasted red peppers / portobello mushrooms / fresh herbs and spices

QUATTRO STAGIONI
Fresh tomato sauce / mushrooms / artichoke hearts / black olives / black forest ham / fresh herbs and spices

PORCHETTA & HOT PEPPERS
Fresh tomato sauce / mozzarella cheese / Spanish onions / hot peppers / slow-roasted porchetta / olive oil / fresh herbs and spices

THE CAPTAIN
Fresh tomato sauce / mozzarella cheese / pepperoni / hot soppressata / hot peppers / meatballs / sausage / fresh herbs and spices

SICILIANA
Fresh tomato sauce / mozzarella cheese / grilled zucchini / onions / green olives / sundried tomatoes / fresh herbs and spices

MARGHERITA D.O.P
Fresh tomato sauce / fresh buffalo mozzarella / fresh basil

SALSICCIA
Fresh tomato sauce / fresh home made sausage / rapini / mozzarella cheese / fresh herbs and spices

POLPETTE
Fresh tomato sauce / home made meatballs / roasted red peppers / onions / mozzarella cheese / fresh herbs and spices

AMALFITANA
Fresh tomato sauce / imported prosciutto / mozzarella cheese / fresh herbs and spices

CALZONE

MARGHERITA - \$10
Fresh tomato sauce / mozzarella cheese

TRADITIONAL - \$12
Fresh tomato sauce / mozzarella cheese / pepperoni / mushrooms

GENOVESE - \$14
Fresh tomato sauce / mozzarella cheese / grilled eggplant / pesto / grilled chicken breast