

Vitelo

- VEAL PICATTA** \$20
Thin-cut milk fed veal sautéed in a lemon, butter, white wine sauce served with vegetable & Nona's potato
- VEAL MARSALA** \$20
Sautéed with mushrooms & marsala sauce served with vegetable & Nona's potato
- VEAL ALLA OSCAR** \$23
Done with crabmeat & in a brandy crème sauce served with sparagus & Nona's potato
- VEAL CAPRI** \$21
Thin-cut milk fed veal sautéed in a lemon, capers butter, white wine sauce served with vegetable & Nona's potato



Pollo

- POLLO ALLA OSCAR** \$18
Grilled chicken breast topped w/ crabmeat & Artichokes in brandy crème sauce. Served with vegetables & Nona's potato
- NONA'S FAVORITE** \$16
Grilled Chicken breasts topped with artichokes, Mushrooms and lemon butter white wine sauce. Served with fettuccine Alfredo
- POLLO MARSALA** \$15
Grill chicken breast topped with mushrooms marsala sauce served with vegetables & Nona's potato
- POLLO PAISANO** \$16
Chicken stuffed with spinach & cheese, topped with mushrooms, sun dried tomato, capers & onions in a vodka crème sauce and served with vegetable & Nona's potato

Carni

- FILETO ALA OSCAR** \$35
8 oz. filet mignon grill Topped with brandy cream Sauce craft meat served with sparagus & Nona's potato
- FILETO AL COGNAC** \$30
8 oz. filet mignon grill topped with cognac green peppercorn sauce served with asparagus & Nona's potato

Lunch

SERVED MONDAY TO FRIDAY
FROM 11 AM TO 3 PM

Lunch entrees include soup of the day or house salad.

- CHICKEN GREEK SALAD** \$10
Mixed greens, Feta cheese, red onions, celery, bell pepper, capers, cucumbers & tomatoes in a vinaigrette dressing
- CHICKEN CAESAR SALAD** \$10
Romaine lettuce with traditional garlic and anchovies dressing, crispy croutons & parmesan cheese
- CHEESE RAVIOLI ROSSI** \$11
Cheese ravioli topped with our "Rossi" sauce, a blend of crème and marinara with a touch of basil
- BEEF RAVIOLI FRA DIAVOLO** \$12
Meat ravioli topped with Pomodoro sauce, fresh basil and crushed red pepper
- CHEESE TORTELLINI ALLA NONA'S** \$11
Cheese stuffed tortellini pasta with fresh cooked vegetables in a crème sauce
- BEEF TORTELLINI PORTABELLA** \$11
Cheese stuffed tortellini pasta topped with sauté portabella mushrooms and marinara sauce
- SPAGHETTI YOUR WAY** \$10
Traditional spaghetti pasta with marinara sauce. Select Italian Sausage, grilled chicken, meat sauce or meatballs.
- SHRIMP FETTUCCINNE ALFREDO** \$14
Traditional Alfredo crème sauce and butter and parmesan cheese
- CHICKEN PARMIGIANA** \$11
Traditional prep with Italian breadcrumbs, marinara sauce and mozzarella cheese, served with a side of past Marinara.
- EGGPLANT PARMAGIANA** \$10
Traditional prep with Italian breadcrumbs, marinara sauce And mozzarella cheese. served with a side of Spaghetti Marinara.
- POLLO PICATA** \$12
Grilled chicken breast in lemon butter white wine sauce, served with vegetables & fried mashed potato.
- POLLO MARSALA** \$13
Chicken breast sautéed with mushrooms in marsala sauce. served with vegetables & potato.
- PEENE PASTA MALANGA** \$10
Rigatoni tubes tossed with mushrooms, artichoke hearts, olives, garlic and basil in marinara sauce
- PEENE PASTA FRESCA** \$11
Tubular pasta tossed with Italian sausage, bell peppers, onion & marinara sauce
- SPAGHETTI ALLA CARBONARA** \$11
Traditional preparation of spaghetti smothered with bacon, onion and creamy parmesan cheese sauce
- CHICKEN FETTUCCINI ALFREDO** \$12
Traditional Alfredo crème sauce egg butter and parmesan cheese.
- LASAGNE AL FORNO** \$10
Layers of pasta, ground beef, Italian sausage ricotta, parmesan, Romano & mozzarella cheeses and marinara sauce baked in traditional fashion

Nona's

Italian Grill

The Woodlands

TO GO MENU



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Primi

CALAMARI FRITTI	\$10
Done in a special batter and served with marinara sauce	
FRIED ZUCHINNI	\$8
Thick long slices served with homemade ranch dressing	
EGG PLANT 3 FORMAGIO	\$8
Breaded and sliced eggplant topped with marinara sauce. 3 types of cheese gorgonzola, mozzarella, feta cheese	
MOZZARELLA FRITTI	\$8
Fried mozzarella served with a marinara sauce	
STUFFED MUSHROOMS	\$9
Seafood stuffed and baked in a champagne cream sauce	
SPICY RAVIOLI FRITTI	\$9
Stuffed with jalapeno cheese breaded Ravioli pasta served with marinara sauce	
SPINACH PORTABELLA AU GRATIN	\$12
Spinach Sliced portabella mushrooms done with crème sauce crabmeat melted mozzarella cheese	
SEAFOOD ALLA NONA'S	\$13
Scallops, calamari, shrimp, & crabmeat. Sautéed in fresh garlic butter and fresh basil	
ESCARGOTS ALLA NONA'S	\$10
Scallops, calamari, shrimp, & crabmeat. Sautéed in fresh garlic butter and fresh basil	



Zuppe e Insalata

LOBSTER & BISQUE SOUP	\$9
Creamy base soup with sherry wine	
SOUP OF THE DAY	\$6
GREEK SALAD	\$6
Mix greens, feta cheese, celery, red bell peppers, Kalamata olives, red onion, capers, cucumbers, & tomatoes in a vinaigrette dressing	
INSALATA CAESAR	\$6
Traditional garlic and anchovies Caesar dressing mixed with crispy croutons & Parmesan cheese	
HOUSE SALAD	\$5
carrots cucumbers tomato croutons chose you favorite Our homemade dressing ranch, cream Italian, balsamic vinaigrette, honey mustard or blue cheese.	



Pasta

SPAGHETTI YOUR WAY	\$15
Traditional pasta with marinara sauce choose one: Italian Sausage, chicken, or meat or meat ball	
LENGUINI PRIMAVERA	\$13
Tossed with fresh vegetables, olive oil, garlic, fresh basil Roma tomatoes	
TORTOLINI PORTABELLA	\$15
Beef tortellini sautéed with portabella mushroom And Pomodoro sauce	
FETTUCCINI ALFREDO WITH CHICKEN	\$16
In a crème sauce, butter & parmesan cheese and egg yolk & grilled chicken on top	
PENNE PASTA MELANGA	\$14
Mushrooms, artichoke hearts, Kalamata olives, garlic and fresh basil in marinara sauce	
BEEF RAVILI FRA DIAVOLO	\$15
Meat ravioli topped with Pomodoro sauce, fresh basil and crushed red pepper in marinara sauce	
SPAGHETTI ALLA CARBONARA	\$15
Done with bacon, onion and Parmesan cheese in a crème sauce and Eggs yolk	
CHEESE RAVIOLI ROSSI	\$14
Stuffed with tree cheese in blend of crème and light basil marinara sauce	
CHEESE TORTOLINI ALLA NONA'S	\$15
Cheese tortellini with Cream sauce prosciutto ham green peas	
LASAGNE AL FORNO	\$14
Lagers of pasta ground beef & Italian sausage, ricota cheese parmesano, cheese romano, cheese mozzarella cheese & marinara sauce	
PENNE PASTA FRESCA	\$16
pasta done with olive oil Italian sausage, red and green bell peppers, onion & marinara and fresh basil	
BEEF RAVIOLI AL PESTO	\$15
Staffed with meet Sautéed with vodka almonds pesto crème sauce in a, sun dried tomato, capers & fresh Roma tomato.	

ADD TO ANY PASTA ORDER:

<i>Italian Sausage</i>	\$6
<i>Meat Balls</i>	\$6
<i>Grilled Chicken</i>	\$6
<i>Grilled Shrimp</i>	\$9
<i>Crabmeat</i>	\$10
<i>Grilled Scallops</i>	\$12

Seafood

GAMBERI E VERDURA	\$19
Seasoned grilled large shrimp, served with Steamed veggies & melted butter & Nona's potato	
FRUTTI DI MARE	\$26
Mussels, shrimps, scallops, calamari, & crabmeat done in a fradiablo pomodoro sauce over linguini pasta.	
SHRIMP FETTUCCINI ALFREDO	\$20
Sautéed shrimp in a crème sauce, butter & Parmesan cheese end egg	
SALMON ALMONDINE	\$22
Honey glazed grilled salmon with a lemon butter white wine sauce, roasted almonds served with sautéed spinach and risotto portabello mushrooms.	
PAPALINA DIAMANTE	\$26
Shrimp, scallops, Crab meat, calamari, & mushrooms in a champagne crème sauce over fettuccini pasta	
FETTUCCINI DI MARE	\$26
Saluted shrimp calamari scallops end craft Meat In a cream sauce & parmesan cheese	
SHRIMP SCAMPI	\$19
Shrimp, sautéed in lemon, butter, whiteWine garlic sauce served over linguine pasta	
SHRIMP AL PESTO	\$20
Sautéed shrimp, with almonds pesto crème sauce in a, sun dried tomato, capers & fresh Rama tomato over linguini pasta	
SNAPPER ALLA OSCAR	\$26
Grilled red snapper with brandi cream sauce and crab meat, served with sautéed spinach and risotto portabello mushrooms.	
LOBSTER RAVIOLI	\$24
Stuffed with lobster meat and cheese, done with brandi cream sauce and topped with fresh spinach and roasted peppers with crab meat.	



Parmigiana

All Parmigiana plates served with pasta marinara, traditional, done with Italian breadcrumbs topped with marinara sauce and melted mozzarella cheese.

POLLO PARMIGIANA	\$17
EGGPLANT PARMIGIANA	\$14
VEAL PARMIGIANA	\$19