

# Nonni's Dinner Menu



DOCKSIDEINN.COM

231-775-9322

@DOCKSIDEINN

## STARTERS

### FRIED MUSHROOMS \$10.99

Button and Portobello mushrooms, perfectly crisped, with your choice of dipping sauce.

Add Meatball \$15.99

### FRIED ARTICHOKE HEARTS \$7.99

Lightly breaded, flash-fried marinated artichokes with your choice of dipping sauce.

### FRIED MOZZARELLA \$9.99

Aged whole milk mozzarella wedges with spicy Arrabbiata sauce.

### FRIED CLAMS AND OYSTERS \$12.99

Breaded clams and oysters with zesty Arrabbiata sauce.

### BAKED MEATBALLS \$11.99

Nonno's favorite—five hearty meatballs simmered in red sauce topped with melted mozzarella.

### CHEESE DIP \$11.99

Oven-baked fresh mozzarella, melted into a rich Arrabbiata sauce and served with garlic crostini.

### TOMATO BRUSCHETTA \$10.99

Fresh diced Roma tomatoes, minced garlic, basil, and olive oil, topped with Parmesan and served with a side dipping sauce.

### GARLIC BREAD STICKS \$11.99

Smothered in garlic butter and olive oil, sprinkled with Parmesan, with your choice of dipping sauce.

### GARLIC CHEESE BREAD \$9.99

Garlic olive oil butter topped with a blend of three cheeses and served with your choice of dipping sauce.

### SPINACH AND ARTICHOKE \$12.99

Scratch made rich, garlicky and creamy

### FRESH MOZZARELLA AND ROASTED

### TOMATOES \$12.99

Oven-roasted grape tomatoes in olive oil, tossed with fresh mozzarella and herbs.

## NONNI'S SOUPS

### ITALIAN SOUP 8oz \$5.99 12oz \$7.99

Hearty Italian soup with savory broth, vegetables, pasta, and herbs—comfort in every spoonful.

### WEDDING DAILY 8oz \$5.99 12oz \$7.99

Classic Italian Wedding Soup made fresh daily with tender meatballs, leafy greens, and pasta in a savory broth.

### SEASONAL SOUP

Chef's seasonal soup made fresh with the finest ingredients of the season—ask your server for today's selection.

## SALADS

### HOUSE Side \$4.99 Dinner \$9.99

Romain and lettuce mix with cucumber, tomato, black olives, red onion and pecorino Romano.

### CAESAR Side \$4.99 Dinner \$9.99

Romaine and Caesar dressing with garlic croutons and shaved parmesan.

### CHOPPED SPINACH \$11.99

Chopped Spinach, orzo, sun dried tomatoes, black olives, cucumbers, tomatoes

## NONNI'S DINNER DISHES

### HONEY BALSAMIC CHICKEN \$25.99

Balsamic-marinated grilled chicken breast topped with honey balsamic drizzle, served over sautéed spinach, roasted tomatoes, and grilled asparagus.

### ITALIAN POT ROAST \$19.99

Petite tender shoulder roast served with honey butter carrots, mashed potatoes, and brown gravy.

### BEEF BRACIOLE \$24.99

Thinly pounded steak rolled with herb, cheese, and breadcrumb filling, sun-dried tomatoes, and braised in red wine and red sauce. Served over pasta.

### FILET MEDALLIONS \$34.99

Three 2 oz marinated filet medallions, grilled and served with mashed potatoes, brown gravy, and your choice of green beans or grilled asparagus.

### ITALIAN MEATLOAF \$17.99

Beef and pork meatloaf topped with caramelized onions, sautéed mushrooms, roasted garlic, and melted provolone. Served with pasta and red sauce or mashed potatoes and brown gravy.

### PORK PICCATA \$16.99

Three 2 oz grilled pork medallions topped with lemon butter and capers, served over pasta.

### HONEY PORK PAMPANELLA \$18.99

Slow-roasted pork served with creamy mashed potatoes, rich pork gravy, and a side of tender broccoli.

### OPEN FACED ROAST BEEF \$17.99

Shaved Italian-style hot roast beef soaked in savory au jus, served on toasted sourdough with mashed potatoes and rich brown gravy.

### OPEN FACED ROAST PORK \$15.99

Philadelphia-style roasted pork loin, thinly shaved and dipped in au jus, served on sourdough with mashed potatoes and pork gravy.

### OPEN FACED ROAST TURKEY \$15.99

Italian-roasted turkey breast, thinly shaved and bathed in au jus, served on sourdough with mashed potatoes and turkey gravy.

## NONNI'S PASTA DISHES

### SPAGHETTI AND RED SAUCE \$11.99

Nonna's 100-year-old garlic and basil marinara. Add homemade all-beef meatballs.

Add Meatball \$15.99

### SPAGHETTI AND MEAT SAUCE \$12.99

Sicilian-inspired all-beef meat sauce with bold, spicy flavor from a balanced blend of spices.

Add Meatball \$16.99

### CLASSIC LINGUINE BOLOGNESE \$12.99

Traditional Italian meat sauce with ground beef, sausage, red wine, and vegetables.

Add Meatball \$16.99

### FETTUCCINE ALFREDO \$12.99

Rich and creamy with garlic and Parmesan cheese. Available with chicken or shrimp.

Add Chicken or Shrimp \$16.99

### PORTOBELLO CREAM FETTUCCINE \$14.99

Portobello mushrooms in a rich garlic cream sauce. Add chicken or shrimp.

Add Chicken or Shrimp \$18.99

### SHRIMP SCAMPI LINGUINE IN LEMON BUTTER \$13.99

Sautéed shrimp in butter and garlic, tossed with lemon butter, linguine, and diced tomatoes.

### BAKED ZITI \$13.99

Ziti pasta baked with red sauce, mozzarella, ricotta, Parmesan, and Pecorino Romano.

### BAKED LASAGNA \$17.99

Lasagna layered with béchamel, meat sauce, Bolognese, and three cheeses on a base of red sauce.

### STUFFED SHELLS \$15.99

Giant cheese-stuffed shells baked in red sauce and topped with melted mozzarella.

### MANICOTTI \$14.99

Cheese-filled pasta tubes baked in red sauce and topped with melted mozzarella.

### MUSHROOM RAVIOLI \$16.99

Mushroom ravioli served in a rich portobello mushroom cream sauce.

### CHICKEN PARMESAN \$23.99

Breaded, pan-fried chicken breast topped with red sauce and melted mozzarella, served over pasta.

### VEAL PARMESAN

Paper-thin breaded veal cutlet, pan-fried and topped with red sauce and melted mozzarella, served over pasta.

### EGGPLANT PARMESAN \$18.99

Crispy breaded eggplant topped with red sauce and melted mozzarella, served over pasta.

### VEAL SCALLOPINI \$25.99

Thin veal cutlet sautéed with mushrooms, artichoke hearts, and capers in lemon butter sauce, served over pasta.

### CHICKEN SCALLOPINI \$17.99

Breaded chicken cutlets sautéed with mushrooms, artichokes, and capers in lemon butter sauce, served over pasta.

### VEAL MARSALA \$26.99

Thin veal cutlet sautéed with mushrooms and roasted garlic in Marsala wine gravy, served with mashed potatoes or pasta.

## KIDS MENU

### MAC & CHEESE CAVATAPPI \$6.99

Creamy, indulgent mac & cheese made with tender cavatappi pasta, tossed in a rich blend of cheeses for the ultimate comfort dish.

### CHICKEN TENDERS AND FRIES \$6.99

Crispy, golden chicken tenders served with a side of seasoned fries—perfectly simple and satisfying.

### SPAGHETTI AND MEATBALL \$6.99

Classic spaghetti topped with a hearty meatball and rich marinara sauce, served with grated Parmesan.

### FETTUCCINE ALFREDO \$6.99

Fettuccine tossed in a creamy Alfredo sauce made with butter, cream, and Parmesan for a rich, comforting classic.

## SIDE DISHES

### BROCCOLINI \$4.99

### ASPARAGUS \$4.99

### BAKED CARROTS \$4.99

### ROASTED CHERRY TOMATOES \$4.99

### MASHED POTATOES \$3.99

### PASTA SIDE

### FRENCH FRIES \$3.99

### MEATBALLS \$3.99

### GREEN BEANS \$4.99

### SAUTE SPINACH \$4.99

## DESSERTS

### LEMON LECHE CAKE \$6.99

Lemon sponge cake soaked in rich lemon cream syrup and finished with a decadent lemon cream topping.

### LEMON BERRY MARSCAPONE \$10.99

Moist cake layered with tangy lemon curd, rich mascarpone frosting, and fresh berries for a light, sweet, and tart dessert.

### TIRAMISU \$9.99

Classic ladyfinger layer cake with mascarpone and espresso, finished with a dusting of cocoa.

### CANNOLI \$6.99

Large and small pastry shells filled with sweet ricotta and chocolate chips—an iconic Italian dessert classic.

### CHOCOLATE FLOURLESS TORT \$8.99

This rich, decadent fudge cake is sure to satisfy every chocolate lover's craving.

### CHOCOLATE LAYER CAKE \$7.99

Classic Italian layer cake, perfect for birthdays, anniversaries, or just because.

### NEW YORK CHEESECAKE \$9.99

The king of cheesecakes—dense, rich, and creamy—this is the ultimate indulgence.

### FRIED RASPBERRY CHEESECAKE \$8.99

Flaky pastry pillows filled with cheesecake and raspberry, served with whipped honey ricotta.

### FRIED APPLE PIE \$8.99

This irresistible mini apple pie dessert is paired with whipped honey ricotta for the perfect sweet finish.