

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.