Nonna Bella's

RISTORANTE · PIZZERIA

North Babylon, New York

BENVENUTI A TAVOLA



DAL FORNO

Straight From the Oven

PIZZE DELLA CASA

Personal Specialty Pies

Every pie is a twelve-inch personal, stretched by hand and baked to order.







MIELE & BURRATA

Honey & Burrata

Hot Honey Grandma Pie 17
Our classic vodka Grandma with cup & char pepperoni drizzled with Mike's hot honey

Donnie B 17
Crumbled sausage, pepperoni, fresh mozzarella, light plum tomato sauce, Mike's hot honey

Burrata Fig Pizza 22
Fig jam, burrata, white truffle oil, mozzarella, basil. Add imported speck prosciutto +$5

Cheese Pie 15
The classic: Nonna's pizza sauce and mozzarella on a hand-stretched crust

Pepperoni Pie 18
Our cheese pie, loaded with pepperoni

Margherita Pie 18
Plum tomato, fresh mozzarella and basil

Rustica Pie 17
Sliced fresh tomatoes, roasted garlic, mozzarella and fresh basil

Crispino SQUARE 18
Sliced balsamic plum tomatoes with fresh herbs & roasted peppers over thin golden pizza crust with fresh mozzarella

Bruschetta SQUARE 18
Diced tomatoes & onions, seasoned with fresh garlic & basil in extra virgin olive oil

Chicken Penne Alla Vodka 19
Penne pasta and chicken in vodka sauce, topped with mozzarella cheese

Chicken Parmigiana Pizza 19
Breaded chicken cutlet, tomato sauce and mozzarella over the crust

Eggplant Rollatini 19
Eggplant with ricotta, tomato sauce & mozzarella cheese

Chicken & Tomato 19
Fried chicken, plum tomatoes, garlic, basil, olive oil and mozzarella, finished with balsamic glaze

Chicken Francese 19
Chicken sautéed in white wine, lemon & butter sauce with mozzarella cheese

White Pizza 18
Seasoned whole milk ricotta & mozzarella cheese & garlic

White Spinach or Broccoli Pizza 19
Seasoned whole milk ricotta & mozzarella cheese topped with spinach or broccoli & baked

Artichoke & Spinach Pie 19
Artichoke hearts and spinach with mozzarella

Vegetable Pizza 18
Broccoli, mushrooms, spinach, mozzarella cheese, olives, onions, peppers & garlic

Supreme Pie 18
Pepperoni, sausage, meatball, mushrooms, peppers and onions

Meat Lovers Pie 18
Meatballs, sausage, pepperoni & extra cheese

Buffalo Chicken Pizza 19
Buffalo chicken and hot sauce over blue cheese dressing with mozzarella

BBQ Chicken 19
Chicken & bacon sautéed in hickory smoked BBQ

Chicken Bacon Ranch 19
Chicken tossed with Nonna's ranch topped with cheddar cheese finished with bacon

Feeding the Table? *Every pie comes in a 16″ and Sicilian — just ask your server.*

Find Us 765 Deer Park Avenue ◆ *North Babylon, New York*

Prices subject to change without notice. Add New York State sales tax. Any substitutions have an additional charge.



PRANZO

Lunch Specials

Monday to Friday ◆ 11am to 4pm ◆ Every Lunch Comes With a Drink

PANINI CALDI
Hero Special — 15

Served With a Can of Soda or a Bottle of Water.

Chicken Parmigiana Hero
Breaded chicken cutlet, tomato sauce and mozzarella on a hero roll

Meatball Parmigiana Hero
Meatballs in tomato sauce with melted mozzarella on a hero roll

Eggplant Parmigiana Hero
Breaded eggplant, tomato sauce and mozzarella on a hero roll

INSALATE
Gourmet Salads — 14

Served With Garlic Knots and a Can of Soda or a Bottle of Water.

Caesar
Crisp romaine, croutons and shaved parmesan tossed in Caesar dressing

Greek
Roasted red peppers and feta cheese over house salad

Tossed Garden
Crisp lettuce, cucumber, tomato, red onion, carrot and black olives

Gorgonzola
Fried onions, craisins, gorgonzola and walnuts over mixed greens

PANINI
Paninis — 17

Pressed to Order, Served With Fries or a Side Salad and a Drink.

#1 Roma
Roasted portobello mushrooms, fresh mozzarella, basil & artichoke hearts

#2 Siciliano
Baked eggplant, fresh mozzarella, sun-dried tomatoes, roasted or cherry peppers & black olives

#3 Terra
Roasted portobello mushrooms, broccoli rabe or baby spinach, roasted peppers, grilled zucchini & gorgonzola cheese on garlic bread panini

#4 Vegetarian
Grilled zucchini, portobello mushrooms, onions, peppers, fresh mozzarella on garlic bread panini

#5 Santa Fe
Grilled or fried chicken with fresh mozzarella, roasted peppers & sautéed broccoli rabe or baby spinach

#6 Buffalo Chicken
Fried chicken cutlet smothered in blue cheese and buffalo hot sauce, topped with mozzarella cheese

#7 Chicken Bacon Ranch
Fried chicken cutlet smothered in buttermilk ranch, topped with bacon and american cheese

#8 Americano
Golden fried chicken cutlet with bacon, american cheese, mayo, lettuce & tomato

#9 Philly Cheese Steak
Sautéed roast beef, mushrooms, onions & bell peppers, american cheese on garlic bread panini

PIADINE
Wraps — 16

Served With Fries or a Side Salad and a Water Bottle or Can of Soda.

Grilled Chicken Caesar Wrap
Grilled chicken, romaine lettuce, shaved parmesan cheese, croutons with Caesar dressing

Grilled Chicken Wrap
Grilled chicken, fresh mozzarella, fire roasted peppers, red onions, lettuce, tomato and balsamic dressing

Nonna's Wrap
Breaded eggplant, mixed greens, fire roasted peppers & fresh mozzarella with balsamic

Grilled Veggie Wrap
Baked eggplant, grilled zucchini, onion, portobello mushroom & peppers

Fried Chicken Wrap
Golden fried chicken cutlet, fresh mozzarella, lettuce, roasted peppers, red onions with balsamic dressing

Italian Wrap
Ham, salami, provolone, pepperoni, lettuce, tomato, onions, oil & vinegar

PRIMI
Pastas — 17

Choose Linguine, Spaghetti, Rigatoni, Capellini or Penne, Then a Sauce. Served With Garlic Knots and a Can of Soda or Bottle of Water. Tortellini or Gnocchi $3.00 · Whole Wheat Penne $2.00 · Gluten Free Pasta $2.00 · Add Grilled or Fried Chicken $5.00 · Blackened Chicken $6.00 · Add Shrimp $7.00.

Garlic & Oil
Olive oil, garlic and a little chili

Marinara
Plum tomato, garlic and basil

Meat Sauce
Slow cooked tomato and beef

Alla Vodka
Pink cream and tomato sauce. Spicy available

Alfredo
Cream and parmesan

Carbonara
Egg, cheese and bacon in a cream sauce

Pesto
Basil, garlic, pine nuts and parmesan

Mushroom Sauce
Sautéed mushrooms in a light sauce

Broccoli
Broccoli sautéed in garlic and oil

Sausage
Italian sausage in tomato sauce

Meatballs
Meatballs in tomato sauce

Baked Ziti With Ricotta
Ziti baked with ricotta, tomato sauce and mozzarella

COMBINAZIONI
Chef's Combination Platters — 24

All Served With Salad and Garlic Knots.

#1 Combo
Eggplant Parmigiana & stuffed shells

#2 Combo
Chicken Parmigiana, penne alla vodka

#3 Combo
Chicken Parmigiana, baked lasagna

#4 Combo
Sausage & meatballs Parmigiana over spaghetti

#5 Combo
Eggplant rollatini with baked manicotti

#6 Combo
Grilled chicken with mixed vegetables

#7 Combo
Grilled chicken with broccoli rabe

#8 Combo
Grilled chicken with spinach or broccoli

Feed the Office **Group Lunch Deals From $85** ◆ *Call a Day Ahead*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.







PER COMINCIARE
To Start the Table

ANTIPASTI Appetizers

Garlic Knots ..... 6 PC 6 / 12 PC 7
Pizza dough tied by hand, baked, then tossed hot in garlic, oil and parsley. Sauce on the side

Garlic Bread ..... 6 / PARM 7
Split loaf brushed with garlic butter and baked until the edges crisp

French Fries 8
Cut thick, crisp outside and soft in the middle, salted hot

Stuffed Mushrooms 13
Mushroom caps filled with seasoned breadcrumb and baked

Chicken Fingers 12
With honey mustard

Buffalo Chicken Bites 15
Boneless chicken poppers

Fried Zucchini 13
Zucchini cut into sticks in a light golden crumb

Fried Ravioli (8) 13
Cheese ravioli in a crisp golden crumb, with marinara for dipping

Mozzarella Sticks (10) 17
Golden crust, molten center, with marinara for dipping

Baked Clams (6) 17
Whole clams stuffed with house made bread crumbs and baked

Coconut Shrimp (8) 16
Butterflied shrimp in a golden coconut crumb

Buffalo Wings (10) 16
Mild, BBQ, spicy or Wing Scout sauce. Blue cheese dressing

Mozzarella Caprese 18
Fresh mozzarella, roasted peppers, fresh sliced tomatoes & basil with balsamic dressing

Fried Calamari 17
Light crumb, cooked fast so it stays tender, with sauce on the side

Calamari Arrabiata 19
Fried calamari with fra diavolo sauce

Mussels 17
Red or white sauce

Chicken Fingers & Fries 12
With French fries and honey mustard

ZUPPE Homemade Soups — 8

Made in house, every morning.

Pasta Fagioli
Small pasta and cannellini beans simmered in a tomato broth — thick enough to eat with a fork

Chicken Noodle
Pulled chicken, carrot, celery and noodles in a clear broth

Minestrone
Vegetables, beans and small pasta in a tomato broth

Tortellini in Brodo
Cheese tortellini floated in a clear broth

Lentil
Lentils simmered down with carrot, celery and onion

Il Bar **Specialty Cocktails $15** ◆ *Ask for Our Bar Card*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





DAL GIARDINO

Fresh From the Garden

INSALATE

Gourmet Salads

Tossed Garden Salad ..... SM 12 / LG 14
Crisp lettuce, cucumbers, tomatoes, red onions, carrots & black olives

Greek Salad Bowl 14
The greek salad in a bowl size — roasted red peppers and feta over house salad. Served in a garlic bread crust bowl

Chicken Caesar Bowl 16
The Caesar in a bowl size, with chicken. Romaine, croutons and shaved parmesan. Served in a garlic bread crust bowl

Greek Salad 16
Roasted red peppers & feta cheese over our house salad

Caesar Salad 16
Crisp romaine, croutons, shaved parmesan tossed with our Caesar dressing

Gorgonzola Salad 17
Fried onions, craisins, gorgonzola cheese & walnuts over mixed greens

Antipasto Salad 21
Salami, pepperoni, ham, provolone & giardiniera over our house salad

Nonna's Salad 17
Cubed fresh mozzarella, marinated cannellini beans & craisins over our house salad

Mesclun Salad 17
Mixed greens, fresh mozzarella, sliced almonds, cucumbers, tomatoes, red onion & dressing

Buffalo Chicken Salad 20
House salad topped with buffalo chicken bites, tossed in blue cheese dressing

Spinach Avocado Salad 20
Spinach, red onion, strawberry, cranberry, avocado, gorgonzola cheese

Make It a Meal Add Chicken +5 · Blackened Chicken +6 · Shrimp +7 · Avocado +3.50 · Chopped +2

Dressings *House Italian, Creamy Italian, Ranch, Blue Cheese, Balsamic Vinaigrette, Caesar or Raspberry Vinaigrette*

CONTORNI

On the Side

Broccoli or Spinach 12
Sautéed in garlic & oil

Side of Shrimp (5) 12
A side of sautéed shrimp

Side of Vegetables 12
A side of sautéed vegetables

Sausage (3) or Meatballs (4) 11
Three sausage links or four meatballs in tomato sauce

Fried / Grilled / Blackened Chicken 15
A side of chicken, cooked the way you want it

Broccoli Rabe 13
Sautéed in garlic & oil

Private Events From $55 Per Person ◆ *Our Dining Room, Your Occasion*

Before placing your order, please inform us if a person in your party has a food allergy.





FATTA IN CASA

Nonna’s Pasta, Made to Order

PRIMI

Nonna’s Pasta

Sauced to order, finished in the pan and brought to the table hot.

Spaghetti & Tomato Sauce 18
Spaghetti in plum tomato sauce

Spaghetti With Marinara Sauce 19
Spaghetti in marinara

Penne Garlic & Oil 19
Penne tossed in garlic and olive oil

Pasta With Butter Sauce 16
Your choice of pasta tossed in butter

Spaghetti & Meatballs (3) 21
Spaghetti in tomato sauce with meatballs

Spaghetti With Sausage (3) 21
Spaghetti in tomato sauce with Italian sausage

Spaghetti With Meat Sauce 21
Spaghetti in a slow cooked meat sauce

Fettucini Alfredo 21
Fettucini in a cream and parmesan sauce

Pasta Primavera 22
Your choice: sautéed in garlic & extra virgin olive oil or pink cream sauce with garden vegetables

Rigatoni Bolognese 23
Chopped meat, peas & mushrooms in a pink cream sauce

Penne Alla Vodka 21
Penne in a pink vodka cream sauce

Linguine With Fresh Clam Sauce 24
Fresh top neck clams sautéed in garlic & extra virgin olive oil, then seasoned with fresh Italian herbs

Linguine Carbonara 24
Onion, cheese & bacon in a white cream sauce

Pasta Puttanesca 24
Plum tomatoes, roasted garlic, black olives, capers & artichokes with a touch of anchovies

Rigatoni Catania 24
Fresh grilled chicken, spinach & sun dried tomatoes sautéed in light garlic & extra virgin olive oil over rigatoni

Penne With Grilled Chicken & Broccoli 24
Sautéed in garlic & extra virgin olive oil

Gnocchi With Pesto Sauce 21
Potato gnocchi in basil pesto

Spicy Rigatoni Alla Vodka 23
Our famous vodka sauce with hot cherry peppers over rigatoni

Rigatoni Romano 24
Plum tomatoes, black olives, artichokes & basil sautéed in garlic & extra virgin olive oil topped with melted mozzarella

Nonna's Pasta ..... SM 22 / LG 25
Broccoli rabe, sausage & cannellini beans sautéed in garlic & extra virgin olive oil

Swap the Pasta Whole Wheat or Gluten Free +2 · Tortellini or Gnocchi +4

Add a Protein Grilled or Fried Chicken +5 · Blackened Chicken +6 · Shrimp +7

Catering Packages From $195 ◆ *Trays for Every Party*

Before placing your order, please inform us if a person in your party has a food allergy.

PASTA AL FORNO

Baked Pasta

Baked Ziti 21
With ricotta

Baked Ravioli 21
Ravioli baked under tomato sauce and mozzarella

Baked Tortellini 21
Tortellini baked under tomato sauce and mozzarella

Baked Lasagna 21
Layered with meat, ricotta, tomato sauce and mozzarella

Baked Ziti Sicilian Style 21
With eggplant

Baked Stuffed Shells 20
Ricotta filled shells baked under tomato sauce and mozzarella

Baked Manicotti 20
Ricotta filled manicotti, baked under tomato sauce and mozzarella





SECONDI

The Main Event

POLLO

Chicken Entrées

Every entrée comes with your choice of pasta or salad, and bread or garlic knots.

Chicken Francese 25
Lightly battered chicken, white wine & lemon butter sauce

Chicken Marsala 25
With mushrooms sautéed in a Marsala wine sauce

Chicken Bruschetta 25
Golden fried chicken cutlets, topped with diced fresh tomatoes & red onions, seasoned with fresh Italian herbs & extra virgin olive oil. Make it Cil's way: add cubed fresh mozzarella +$3

Chicken Parmigiana 25
Breaded chicken cutlet, tomato sauce and mozzarella

Chicken Fa Caldo 28
Our classic chicken Parmigiana with alla vodka sauce, hot cherry peppers & fresh mozzarella

Chicken Piccata 26
Sautéed with artichokes & capers in butter, lemon, white wine sauce

Nonna's Chicken 26
Chicken sautéed with mushrooms in a Marsala wine sauce, covered with mozzarella and topped with spinach

Chicken Rollatini 26
Rolled with prosciutto & provolone in a brown sauce

Chicken Sorrentino 26
Layered with eggplant & prosciutto in a Marsala wine sauce topped with mozzarella

Chicken Verde 26
Battered chicken breast topped with fresh broccoli & melted provolone in a Francese sauce

Chicken Pizzaiola 26
Sautéed with peppers, onions & mushrooms in a plum tomato sauce

Chicken Tuscano 26
Sautéed chicken cutlet, artichoke hearts, sundried tomato, fresh mushroom in a pink cream sauce, red onions and Italian spices

Ricky's Chicken 26
Golden fried chicken breast topped with fresh mozzarella, sliced balsamic tomatoes, red onions and Italian spices

Chicken Scarpariello 28
Chicken & sausage in a cherry pepper sauce with onions and peppers

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DAL MARE E DALLA TERRA

From the Sea & the Farm

FRUTTI DI MARE
Seafood Entrées

Every entrée comes with your choice of pasta or salad, and bread or garlic knots.

Calamari Marinara or Fra Diavolo Over Linguine 26
Calamari in marinara, or in a spicy fra diavolo, over linguine

Mussels Marinara or Fra Diavolo Over Linguine 26
Prince Edward Italian mussels in a marinara or fra diavolo sauce

Shrimp Marinara or Fra Diavolo Over Linguine 27
Sautéed shrimp in a marinara or fra diavolo sauce

Shrimp Parmigiana 26
Breaded shrimp, tomato sauce and mozzarella

Shrimp Francese 28
Shrimp sautéed in white wine, lemon and butter sauce

Shrimp Oreganata 28
With seasoned bread crumbs in a white wine, lemon & butter sauce

Shrimp Ala Nonna Bella's 28
Broccoli or spinach, sundried tomatoes in a pink cream sauce

Shrimp Scampi 28
Sautéed in a fresh garlic, white wine lemon butter sauce

Shrimp Piccata 29
Sautéed with artichokes & capers in a lemon white wine sauce

Nonna's Specialty Seafood Dinner 32
Shrimp, mussels, clams & calamari sautéed in garlic marinara

VITELLO & SALSICCIA
Veal & Sausage

Veal Parmigiana 27
Breaded veal cutlet, tomato sauce and mozzarella

Veal Marsala or Francese 28
Veal sautéed with fresh mushrooms in a Marsala sauce, or in white wine, lemon and butter

Veal Pizzaiola 28
Sautéed with peppers, onions and mushrooms in a plum tomato sauce

Veal Sorrentino 28
Layered with eggplant, prosciutto in a Marsala wine sauce topped with mozzarella

Nonna's Veal 28
Veal with spinach, mushroom in a Marsala wine sauce covered with mozzarella

Sausage & Peppers Dinner 25
Red or white

MELANZANE
Eggplant

Eggplant Parmigiana 23
Breaded eggplant layered with tomato sauce and mozzarella

Eggplant Rollatini 24
Stuffed with ricotta & mozzarella

Stuffed Eggplant 24
Stuffed with sautéed spinach & mozzarella

DOLCI
Desserts

Cannoli 5
Crisp fried shell filled to order with sweetened ricotta

Tiramisu 6
Espresso soaked sponge layered with mascarpone

Cheesecake 6
Plain New York cheesecake, dense and cold

Rice Pudding 6
Made in house, served cold

Zeppoles ..... 6 PC 7 / 12 PC 11
Warm Italian dough balls dusted with powdered sugar

Gelato 8
Cookie dough, cookie monster, cannoli chip, banana & nutella or rainbow cookie; lemon, mango or raspberry sorbet

Call It In (631) 669-1250 ◆ *Takeout & Delivery, Open 7 Days*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



IL BAR
Raise a Glass



LE FESTE
Your Party, Our Room

IL BAR
Cocktails & Wine

Seven house cocktails, shaken to order. Ask for the bar card.

Specialty Cocktails	15
Mixed Drinks	15
Draft Beer	7
Bottled Beer	8
House Wine GLASS	10
Premium Wine GLASS	12

PRIVATE EVENTS
Book the Room

Birthdays, showers, communions, rehearsal dinners, holiday parties and business luncheons.

Silver Package	PP 55
Gold Package	PP 60
Premium Open Bar	PP +25

Pick the Date. We'll Handle the Rest.

Call (631) 669-1250 *and it's on the calendar.*

CATERING
Feed the Whole Party

Hot trays, party heros and full packages, delivered hot and set up.

From $195	Serve 8–10	Serve 18–20
Catering Packages	*Half Trays*	*Full Trays*

Take Nonna Home **NONNABELLAS.COM** ◆ *Order ahead for takeout & delivery*

Find Us
765 Deer Park Ave
North Babylon, NY 11703

Open 7 Days
Mon–Sat 11–9:30
Sunday 11am–9pm

Call Us
(631) 669-1250
Takeout, Delivery & Catering

Follow Along @nonnabellas_pizzacafe ◆ *Specials, New Pies & Events*

Before placing your order, please inform us if a person in your party has a food allergy.

Nonna Bella's

RISTORANTE · PIZZERIA

Grazie

Thank you for sitting at Nonna's table. Come back hungry.

765 DEER PARK AVENUE

North Babylon, New York 11703

(631) 669-1250

Takeout, Delivery, Catering & Private Events

NONNABELLAS.COM

Order Online · @nonnabellas_pizzacafe

OPEN 7 DAYS

Mon–Sat 11am–9:30pm · Sunday 11am–9pm

BUON APPETITO