



306 South Avenue, Springfield
417.831.1222
www.nonnascafe.com



Julia Ferrell
(Pastry Chef)

Martin Almaraz
(Executive Chef)

Julia Ferrell graduated at the top of her class from Le Cordon Bleu's Los Angeles campus. In addition to her experience managing a popular wine bar in Pasadena, CA, she also worked in Wolfgang Puck's catering kitchen for such events as the Academy Awards. In addition, she ran a successful catering business, and worked in Los Angeles as a pastry assistant at an upscale steakhouse prior to her move to the midwest, where she is now Nonna's executive chef and owner.

Martin Almaraz received his culinary education at Le Cordon Bleu's Las Vegas campus. Singled out from his graduating class by celebrity chef Bobby Flay, he was hired as part of the opening team of Bobby Flay's Mesa Grill at Caesar's Palace in Las Vegas. Locally he has worked with Johnson Tan at Ocean Zen, and is now owner & executive chef of the new Nonna's Italian American Cafe.

Open Daily
Mon-Sat 11 a.m.-10 p.m.
Sun 11 a.m.-9 p.m.
Reservations accepted

Full-service bar
Wine list
Daily specials
Weekend entertainment
Catering available
Carryout available
Delivery available via QuickDine.com
Children's menu available



Traditional Italian-American food in a casual atmosphere

Sample Menu Selections

Appetizers

Crab-Stuffed Portobello Mushroom

A large, baked portobello cap filled with seasoned crab stuffing, topped with mozzarella. **7.25**

Belgian Endive with Gorgonzola and Toasted Walnut

Fresh, crisp endive leaves with a mild gorgonzola cheese filling, topped with toasted walnuts. **7.25**

Artichoke Bruschetta

Crostini brushed with olive oil, garlic and parmesan, and served with a fresh Italian salsa of tomato, onion, basil, artichoke hearts and garlic. **6.75**

Entrées

Beef Tenderloin Tips

Pan-seared tenderloin with beef demi-glace, rustic mashed red potatoes and asparagus. **14**

Chicken Marsala

Chicken breast and mushroom sautéed in a savory marsala sauce. Served with a side of fettuccine alfredo. **12.50**

Seafood

Seafood Lasagna

A signature dish. Homemade lasagna in a white clam, shrimp and mussel sauce sautéed with fresh spinach. **13.50**

Seafood Crêpes

Crab, clam, shrimp and spinach filled crêpes with a traditional mornay sauce. Served with a side of steamed vegetables. **13.50**

Pasta

Spaghetti

Spaghetti with our famous homemade marinara sauce. With marinara and homemade meatballs or Italian sausage from "The Hill" in St. Louis. **8.75**

Portobello Mushroom Ravioli

Ravioli filled with portobello mushroom, caramelized onion and cheese served with a roasted garlic cream sauce. **12**

Sausage & Polenta

Grilled Italian sausage from "The Hill" in St. Louis with sautéed peppers and onions. Served with grilled polenta. **10.50**

Lasagna al Arrabbiata

Lasagna with a lightly spiced tomato, cream and vodka sauce. **9.75**
With grilled chicken breast. **13**

Dessert

Tiramisu

Ladyfingers lightly soaked with coffee and Kahlua, layered with a marsala and mascarpone cream filling. **6**

Crème Brûlée

Classic, rich custard topped with a crisp caramel shell. **6**

Chocolate-Hazelnut Torte (Gianduja)

An almost flourless traditional Italian cake with rich flavors of dark chocolate and toasted hazelnuts. **5.50**



Beef Tenderloin Tips



PHOTOS BY TONY ZADNICK