



# The History of Nonna Emilia



Emilia Ceccanti, right, shown with her mother, Electra.

My Nonna (Nonna is Italian for Grandmother) Emilia grew up in Florence, Italy where her mother and grandmother taught her to cook in the family cafe. In 1921, Nonna Emilia left Italy on a steamship to North America and six years later, opened one of Portland's first authentic Italian restaurants with her husband, Ernie Ceccanti.

Nonna always insisted on using the finest ingredients when she prepared her specialties. She put eleven herbs and spices and a special blend of meats in her famous sauce. Her pastry-like dough and freshly-ground cheeses made an extraordinary pizza. And, she took great pride in always serving enormous portions of every entrée she prepared.

In the family tradition, Nonna Emilia passed her recipes from "the old country" down to me. Years later, I've taught my sons Justin & Jordon the lessons Nonna had shared with me. Today, in the restaurant that bears her name, our family continues to prepare her Italian recipes with that same pride.

Buon-Appetito,

Stephen Ceccanti  
Proprietor and Loving Grandson  
Nonna Emilia Ristorante



## —Sandwiches—

*Served with French Fries or tossed green salad*

|   |      |      |
|---|------|------|
| Meat Ball in an Italian Bread Heel . . . . .                                    | 7.45 |      |
| Meat Ball Italiano . . . . .  | 7.95 |      |
| <i>Open-faced with melted cheese</i>  |      |      |
| Italian Sausage Italiano . . . . .  | 8.45 |      |
| <i>Open-faced with melted cheese</i>  |      |      |
| Meat Ball & Italian Sausage Combo . . . . .                                     | 8.25 |      |
| <i>Open-faced with melted cheese</i>  |      |      |
| Nonna's House Special . . . . .   | 7.95 |      |
| <i>1/2 lb. ground beef, meat sauce, cheese &amp; onions on Italian bread</i>    |      |      |
| Hamburger Deluxe . . . . .  | 6.95 |      |
| <i>1/2 lb. ground beef with lettuce, tomato &amp; pickle (cheese 50¢ extra)</i> |      |      |
| Grilled Chicken Breast Sandwich . . . . .                                       | 8.45 |      |
| <i>With lettuce &amp; tomato on homemade focaccia</i>                           |      |      |
| <i>With provolone cheese . . . . .</i>  |      | 8.95 |

## —Side Orders—

|   |      |
|---|------|
| Meat Balls (2) with meat sauce . . . . .      | 3.45 |
| Italian Sausage (2) with meat sauce . . . . . | 3.95 |
| French Fries . . . . .                        | 2.25 |
| Side of Ranch Dressing . . . . .              | .75  |

## —Beverages—

|                             |      |
|-----------------------------|------|
| Soda Pop (Single) . . . . . | 1.25 |
| Two Liter Pop . . . . .     | 2.50 |
| Six-pack Pop . . . . .      | 4.95 |

## —This 'n That—

*Available for Take-Out Only*

|   | Pint          | Quart          |
|---|---------------|----------------|
| Spaghetti with Nonna's Italian Meat Sauce . . . . .         | 4.25          | 7.95           |
| Beef Ravioli with Nonna's Italian Meat Sauce . . . . .      | 5.25          | 9.95           |
| Whole Wheat Spaghetti with Our Marinara Sauce . . . . .     | 4.75          | 8.45           |
| Tortellini (beef) with Nonna's Italian Meat Sauce . . . . . | 5.25          | 9.95           |
| Jumbo Cheese Ravioli with Our Marinara Sauce . . . . .      | 5.95          | 11.45          |
| Minestrone Soup . . . . .                                   | 3.75          | 6.95           |
| Nonna's Italian Meat Sauce or Marinara Sauce . . . . .      | 1/2 Pt. 2.75  | 4.75 8.95      |
| Salad Dressing . . . . .                                    | 4.25          | 7.95           |
| Parmesan Cheese grated . . . . .                            | 5.50          | 10.45          |
| Italian Bread . . . . .                                     | 1/2 Loaf 1.75 | Full Loaf 2.95 |
| Garlic Bread . . . . .                                      | 1/2 Loaf 2.45 | Full Loaf 4.25 |
| Lasagna <i>entrée only</i> . . . . .                        |               | 10.95          |
| Cannelloni <i>entrée only</i> . . . . .                     |               | 8.95           |
| Manicotti <i>entrée only</i> . . . . .                      |               | 8.95           |

## —Desserts—

|  |         |         |
|--|---------|---------|
| Ice Cream <i>Cappuccino, Italian Spumoni, Vanilla Bean or Peppermint</i> . . . . . | Pt 3.75 | Qt 6.95 |
| New York Style Cheesecake . . . . .  |         | 5.75    |
| Peanut Butter Pie . . . . .  |         | 5.75    |
| Tiramisu . . . . .   |         | 5.95    |
| Chocolate Overload Torte . . . . .   |         | 5.75    |



Established 1978

## Ristoranté Italiano

**Luncheon Buffet (Tues. - Fri) ♦ Take Out ♦ Catering ♦ Banquet Facilities**

17210 SW Shaw ♦ Aloha ♦ Oregon

Dining Room **(503) 649-2232** ♦ Orders to Go **(503) 649-8531**

Prices subject to change without notice ♦ We reserve the right to refuse service to anyone  
Not responsible for lost or stolen items ♦ 12/10



Established 1978

# Ristoranté Italiano

*Authentic Italian Food from Our Family's Recipes*

## Take-out Menu

**Orders to Go**  
**(503) 649-8531**

Dining Room (503) 649-2232  
17210 SW Shaw • Aloha • Oregon

[www.nonnaemilia.com](http://www.nonnaemilia.com)

## —Appetizers—

|  |      |                     |      |                     |      |
|--|------|---------------------|------|---------------------|------|
| Focaccia . . . . .   | 3.95 |                     |      |                     |      |
| <i>Homemade flat bread with herbs, olive oil, garlic and parmesan cheese</i>   |      |                     |      |                     |      |
| Roasted Garlic Bulb . . . . .  | 2.25 |                     |      |                     |      |
| <i>Great on Focaccia, Italian or Garlic Bread</i>  |      |                     |      |                     |      |
| Antipasto (per person) . . . . .   | 2.45 |                     |      |                     |      |
| <i>Sliced pepperoni, salami, provolone cheese and vegetables</i>   |      |                     |      |                     |      |
| Mozzarella Sticks . . . . .  | 6.45 |                     |      |                     |      |
| <i>Deep fried, served with our marinara sauce</i>  |      |                     |      |                     |      |
| Sautéed Mushrooms . . . . .  | 6.95 |                     |      |                     |      |
| <i>Seasoned and sautéed in a white wine sauce</i>  |      |                     |      |                     |      |
| Zucchini Fritti . . . . .  | 6.45 |                     |      |                     |      |
| <i>Lightly breaded, deep fried, served with ranch dressing</i>   |      |                     |      |                     |      |
| Portabella Mushroom Ravioli . . . . .  | 8.95 |                     |      |                     |      |
| <i>Oven roasted portabella mushroom filled ravioli in a marsala cream sauce</i>  |      |                     |      |                     |      |
| Calamari Fritti . . . . .  | 7.95 |                     |      |                     |      |
| <i>Calamari steak or traditional style breaded, fried, and served with our marinara sauce</i>                                  |      |                     |      |                     |      |
| Appetizer Trio . . . . .   | 9.95 |                     |      |                     |      |
| <i>Mozzarella Sticks, Zucchini Fritti &amp; Traditional Style Calamari served with ranch dressing &amp; our marinara sauce</i> |      |                     |      |                     |      |
| Cheese Garlic Bread 3 slices . . . . .   | 1.75 | Half Loaf . . . . . | 3.95 | Full Loaf . . . . . | 6.95 |
| Garlic Bread 3 slices . . . . .  | 1.00 | Half Loaf . . . . . | 2.45 | Full Loaf . . . . . | 4.25 |



Seaside, Oregon – 1959. Grandfather was the photographer. My Nonna kept this picture on her dining room wall. That’s my Dad, Elio; my Mom, Lorie; and my older brother, Michael. I’m the shortest one, unless you count our “wonder dog,” Tippy.

## —Soup & Salad—

|  |      |
|--|------|
| Homemade Minestrone Soup   |      |
| Pint . . . . .   | 3.75 |
| Quart . . . . .  | 6.95 |
| Dinner Salad . . . . .   | 2.50 |
| Dinner Pesto Caesar Salad . . . . .  | 4.00 |
| Nonna Emilia Antipasto Salad . . . . .   | 7.95 |
| <i>Served with bread &amp; butter</i>  |      |
| Large Pesto Caesar Salad . . . . .   | 6.95 |
| <i>Served with bread, butter &amp; fresh parmesan (add chicken tenderloins 3.25)</i> |      |

## —Pasta—

*Served with Antipasto, Soup or Salad, & Italian or Garlic Bread  
Substitute Pesto Caesar Salad – Add 1.50*

|  |       |
|--|-------|
| Spaghetti with Nonna’s Italian Meat Sauce . . . . .                  | 11.45 |
| <i>With two House Rolled Meat Balls - add 3.00</i>                   |       |
| <i>With two of our Homemade Italian Sausage - add 3.50</i>           |       |
| Whole Wheat Spaghetti with Our Garden Fresh Marinara Sauce . . . . . | 11.95 |
| Beef Ravioli with Nonna’s Italian Meat Sauce . . . . .               | 13.45 |
| <i>With two House Rolled Meat Balls - add 3.00</i>                   |       |
| <i>With two of our Homemade Italian Sausage - add 3.50</i>           |       |
| Spaghetti and Beef Ravioli with Nonna’s Italian Meat Sauce . . . . . | 12.75 |
| <i>With two House Rolled Meat Balls - add 3.00</i>                   |       |
| <i>With two of our Homemade Italian Sausage - add 3.50</i>           |       |
| Rigatoni with Nonna’s Italian Meat Sauce . . . . .                   | 11.95 |
| <i>With two House Rolled Meat Balls - add 3.00</i>                   |       |
| <i>With two of our Homemade Italian Sausage - add 3.50</i>           |       |

|  |       |
|--|-------|
| “The Pasta Plate” . . . . .  | 15.45 |
| <i>Spaghetti, Beef Ravioli, Rigatoni &amp; Meat Tortellini with Nonna’s Italian Meat Sauce</i> |       |
| <i>With one House Rolled Meat Ball and one of our Homemade Italian Sausage - add 3.25</i>      |       |

## —Nonna’s Classic Pizzas—

|   |               |                  |
|---|---------------|------------------|
|   | 14”<br>Medium | 17”<br>Ex. Large |
| Three Cheese <i>Tomato sauce &amp; cheese</i> . . . . .   | 14.25         | 19.00            |
| Pepperoni or Homemade Italian Sausage . . . . .   | 15.75         | 21.25            |
| Canadian Bacon with Fresh Tomato or Pineapple . . . . .   | 16.95         | 22.95            |
| Pepperoni, Mushroom & Olive . . . . .   | 18.25         | 24.45            |
| Vegetarian <i>Green peppers, onions, mushrooms, olives &amp; fresh tomato</i> . . . . .   | 18.95         | 24.95            |
| Taco <i>Beef, onions, cheese, lettuce &amp; fresh tomato - jalapeños optional</i> . . . . .                                       | 18.95         | 24.95            |
| Pizzaghetti™*** . . . . .   | 18.95         | 24.95            |
| <i>Sounds crazy, tastes great! Homemade pizza crust with meat sauce, spaghetti and our four cheese blend. A Nonna’s original.</i> |               |                  |
| Nonna Emilia Combination <i>Salami, sausage, pepperoni &amp; mushrooms</i> . . . . .  | 19.50         | 25.95            |
| Stephano & Giuseppe’s Special <i>Beef, onion, chili, green peppers &amp; pineapple</i> . . . . .                                  | 19.25         | 25.45            |
| Elio & Emilio’s Classico** . . . . .  | 19.25         | 25.45            |
| <i>Meat sauce, meat balls, mushrooms, olives &amp; onions</i>   |               |                  |
| That’s a Sara’s Pizza . . . . .   | 19.95         | 26.45            |
| <i>Canadian bacon, pepperoni, sausage, olives &amp; pineapple - jalapeños optional</i>  |               |                  |
| Jazzaruli . . . . .   | 19.95         | 26.45            |
| <i>Pepperoni, Italian sausage, beef, olives &amp; fresh tomato</i>  |               |                  |
| “Love Your Heart Pizza”™*** . . . . .   | 19.95         | 26.45            |
| <i>Vegetarian toppings on whole wheat crust with Soy-Sation cheese alternative</i>  |               |                  |

## —Gourmet Pizzas—

|   |       |       |
|---|-------|-------|
| Paesano . . . . .   | 20.95 | 28.45 |
| <i>Pesto sauce, roasted garlic, sundried tomatoes, capers, kalamata olives, artichoke hearts, feta &amp; mozzarella cheese</i>  |       |       |
| Pollo Pesto . . . . .   | 20.45 | 27.45 |
| <i>Pesto sauce, chicken, artichoke hearts, feta &amp; mozzarella cheese</i>   |       |       |
| Pollo Italiano . . . . .  | 21.45 | 29.45 |
| <i>Pesto sauce, roasted garlic, chicken, kalamata olives, sundried tomatoes, artichoke hearts, feta &amp; mozzarella cheese</i> |       |       |

No substitutions on Nonna’s Classics and Gourmet Pizzas. \*\*Not available on Half & Half pizzas.



My grandfather, Ernie Ceccanti (shown at right) was as proficient with a pool cue as he was in the kitchen. In 1961, he had the opportunity to play billiards legend Willie Mosconi (left). Mosconi won the lag and promptly pocketed the next 150 balls in a row. I asked Grandpa if he was disappointed with losing. “Why would I be?” he responded with a broad smile, “I had the best seat in the house.”

## —Create Your Own Pizza—

*Start with our Three Cheese pizza; then add for each ingredient*

|  |      |      |
|--|------|------|
| Meats or Veggies . . . . .   | 1.75 | 2.25 |
| Extra Cheese . . . . .   | 2.00 | 2.75 |
| Extra Sauce . . . . .  | .50  | .75  |
| Whole Wheat Oat Bran Crust . . . . .   | 1.00 | 1.25 |
| Soy-Sation (No cholesterol cheese alternative) . . . . .   | 1.75 | 2.25 |
| Feta, Sundried Tomatoes, Chicken, Artichoke Hearts, Romano Cheese Cream Sauce, Pesto Sauce . . . . . | 2.25 | 2.95 |
| Side of Ranch Dressing . . . . .   |      | .75  |

Pizzas to go 35¢ extra • Thin crust available upon request  
Half & Half pizza charged at price of higher half

## —Nonna’s Famous Calzones—

*Pocket Pizza – That’s a one big zone!*

|  |          |
|--|----------|
| Nonna’s Calzone . . . . .  | 14.95    |
| <i>Choice of sausage, meat ball or a combination of both with fresh mushrooms, olives, blend of cheeses &amp; meat sauce</i> |          |
| Veggie Calzone . . . . .   | 14.45    |
| <i>Filled with fresh mushrooms, olives, green peppers, onions, blend of cheeses &amp; marinara sauce</i>                     |          |
| Bowl of Meat Sauce . . . . .   | 3.45     |
| Extra Cheese or Sauce inside Calzone . . . . .   | add 1.25 |
| Whole Wheat Crust . . . . .  | add .75  |
| Soy-Sation (No cholesterol cheese alternative) . . . . .   | add 1.75 |

## —Specialties—

*Served with Antipasto, Soup or Salad, & Italian or Garlic Bread  
Substitute Pesto Caesar Salad – Add 1.50*

|   |       |
|---|-------|
| Capellini con Pomodoro . . . . .  | 12.95 |
| <i>Angel hair pasta in a light marinara sauce with roma tomatoes, fresh basil &amp; garlic (add chicken tenderloins 3.25)</i> |       |
| Fettuccine Alfredo . . . . .  | 13.95 |
| <i>Pasta sautéed in a cream sauce with mushrooms and parmesan cheese</i>  |       |
| <i>With tender slices of Chicken Breast or Our Homemade Italian Sausage - Add 2.50</i>  |       |
| Manicotti (Large Pasta Tubes Stuffed with Ricotta Cheese) . . . . .   | 14.45 |
| <i>Simmered in marinara sauce with mushrooms, covered with our cheese blend &amp; oven baked</i>                              |       |
| Cannelloni (Large Pasta Tubes Stuffed with Beef, Herbs and Spices) . . . . .  | 14.45 |
| <i>Simmered in meat sauce with mushrooms, covered with our cheese blend &amp; oven baked</i>                                  |       |
| Rigatoni con Salsiccia al Forno . . . . .   | 15.95 |
| <i>Pasta with meat sauce and Italian sausage, covered with our blend of cheeses &amp; oven baked</i>                          |       |
| Eggplant Parmigiana . . . . .   | 15.95 |
| <i>Breaded eggplant in marinara sauce, covered with our blend of cheeses, served with spaghetti in a marinara sauce</i>       |       |
| Lasagna alla Nonna Emilia . . . . .   | 16.95 |
| <i>Baked casserole layered with lasagna pasta, meat balls, Italian sausage, cheeses &amp; meat sauce</i>                      |       |
| Tortellini . . . . .  | 15.45 |
| <i>Bite-sized pasta rings stuffed with meats – Choice of meat sauce or cream sauce –</i>                                      |       |
| <i>With pesto cream sauce or Sauce Emilia (a blend of our Alfredo and meat sauce) – Add 2.00</i>                              |       |
| Gnocchi Di Patate . . . . .   | 14.95 |
| <i>Tender little potato-based dumplings sautéed in butter, garlic and a light meat sauce</i>                                  |       |
| Linguini al Pesto . . . . .   | 15.95 |
| <i>Pasta with fresh basil, garlic, olive oil, pine nuts, cream &amp; parmesan cheese</i>                                      |       |
| Linguine alla Vongole . . . . .   | 16.95 |
| <i>Pasta with clams, garlic, herbs and white wine with choice of a light cream sauce with bacon or marinara sauce</i>         |       |
| Spaghettini Carbonara . . . . .   | 16.95 |
| <i>Pasta sautéed in a cream sauce with prosciutto ham, egg, mushrooms &amp; parmesan cheese</i>                               |       |

|   |       |
|---|-------|
| Ravioli al Formaggio . . . . .  | 15.95 |
| <i>Jumbo cheese ravioli in a cream sauce with parmesan cheese topped with marinara</i>  |       |
| Calamari Parmigiana . . . . .   | 17.95 |
| <i>Breaded calamari steak in marinara sauce, covered with our own blend of cheeses, served with spaghetti in a marinara sauce</i> |       |



Always the height of fashion, my Nonna Emilia at the age of three.

## —Veal & Chicken—

*Served with Antipasto, Soup or Salad, Italian or Garlic Bread and choice of Spaghetti, Ravioli, Rigatoni or Pasta Aglio e Olio  
Substitute Pesto Caesar Salad – Add 1.50*

|   |       |
|---|-------|
| Veal Parmigiana . . . . .   | 20.95 |
| <i>Breaded filet of veal in marinara sauce, covered with our own blend of cheeses (Nonna Emilia uses only milk-fed veal)</i>  |       |
| Veal Scaloppine alla Emilia . . . . .   | 20.95 |
| <i>Medallions of veal in marinara sauce with fresh mushrooms, baby peas &amp; Sweet Vermouth (Nonna Emilia uses only milk-fed veal)</i>   |       |
| Manzo . . . . .   | 20.95 |
| <i>Tender medallions of veal in a rich gravy with fresh mushrooms and white wine (Nonna Emilia uses only milk-fed veal)</i>   |       |
| Roast Chicken Italiano . . . . .  | 16.45 |
| <i>Half a chicken roasted in our special herbs and spices</i>   |       |
| Chicken Parmigiana . . . . .  | 17.95 |
| <i>Breaded boneless chicken breast in marinara sauce, covered with our own blend of cheeses</i>   |       |
| Chicken Cacciatore . . . . .  | 17.95 |
| <i>Boneless breast of chicken simmered in a marinara sauce with fresh mushrooms, herbs &amp; white wine</i>   |       |
| Chicken Verdura . . . . .   | 17.95 |
| <i>(Served only with whole wheat spaghetti with olive oil, garlic &amp; parmesan cheese) Boneless breast of chicken sautéed with mushrooms, tomatoes, onions &amp; bell peppers in a light wine &amp; liqueur sauce</i> |       |
| Chicken Marsala . . . . .   | 17.95 |
| <i>Chicken tenderloins simmered in a marsala wine with fresh mushrooms</i>  |       |
| Chicken Stephano . . . . .  | 19.45 |
| <i>Chicken tenderloins simmered in a white wine sauce with prosciutto, artichoke hearts, capers &amp; feta cheese</i>   |       |

*All of our food is made fresh and with the same Tender Loving Care with which our Nonna Emilia cooked it for us. Just like Nonna, we are very particular of how our recipes are prepared and ask that you please not request changes to our entrées that have been a family tradition for generations.*

*Graze, The Ceccanti Family*