



Nonna Rosa Italian Restaurant Treats Okatie Community With Mouthwatering Italian Desserts

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Okatie, SC ? Residents of Okatie, South Carolina are lucky to be among those who can experience the classic Italian desserts without leaving town. They can get Italian Desserts in Okatie straight from Nonna Rosa Italian Restaurant.

The Italian restaurant serves the best tasting and mouth-watering desserts from Italy. Nonna Rosa Italian Restaurant serves Bomba ? chocolate, and vanilla gelato, encased in a chocolate shell around a maraschino cherry and almond shavings. The restaurant also offers the famous Italian pastry called Cannoli, a cannoli shell dipped in chocolate, filled with a sweet ricotta filling and chocolate chips.

Nonna Rosa Italian Restaurant also offers its version of the classic tiramisu, made with Italian mascarpone cheese, imported ladyfingers, and espresso. Those who prefer a slight tanginess can try the Limoncello cake by Nonna Rosa. This lemon layer cake with mascarpone cheese filling is a favorite by many. Also, a hit among their customers is the profiteroles, a pastry ball filled with whipped cream.

Owner and Chef Peppe Gialone said their desserts are the perfect complement to the restaurant's delicious dishes. Nonna Rosa Italian Restaurant offers melt-in-your-mouth dishes that will satiate even the fussiest eaters. For starters, Le Vongole, littleneck clams in a white wine sauce with cherry tomatoes or marinara sauce, is a must-try.

Another specialty from Nonna Rosa Italian Restaurant is their Veal Saltimbocca, made of fresh veal loin pounded thin, sautéed in a white wine browned butter sauce, topped with prosciutto, spinach, and mozzarella. Their Spaghetti Cozze, mussels sautéed with fresh garlic and cherry tomatoes, a Neapolitan specialty in a white wine sauce, is also a hit.

Nonna Rosa Italian Restaurant is also open for vegetarians. They have Eggplant Parmigiana, a lightly fried eggplant topped with marinara sauce and mozzarella. They also have Gnocchi Sorrentina, potato dumplings in a cherry tomato sauce with melted mozzarella.

To partner with their delectable Italian food in Okatie, Nonna Rosa Italian Restaurant has a collection of red, white, sweets, and rosé wines from the different regions of Italy. They also have wines from Tuscany, Venice, and Sicily, among others. For a complete list of food and wine menu of Nonna Rosa Italian Restaurant, customers may visit <https://nonnarosabluffton.com/>.

"The people, the food, and the location make Nonna Rosa the perfect place for our customers to have a great time and a great Italian meal," says Chef Peppe.

Customers may contact Nonna Rosa Italian Restaurant at 843 707-1750 or email at peppe@hargray.com. The restaurant is located at 198 Okatie Village Drive Suite 105, Okatie SC 29909.

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For more information about Nonna Rosa, contact the company here: Nonna Rosa Chef Peppe 843-707-1750 steven_milana@yahoo.com 198 Okatie Village Dr Ste. 105 Okatie, SC 29909

Nonna Rosa

Welcome to Nonna Rosa Italian Restaurant in Bluffton SC. We are located in the Foodlion shopping center on Okatie Village drive by Sun City. Please come in and let us show you a wonderful Italian experience.

Website: <https://www.nonnarosabluffton.com/>

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