Nonna Rosa Italian Restaurant Tempts with Classic Italian Desserts

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June 2021, Okatie, SC - Nonna Italian Restaurant tempts its customers with its mouth-watering classic desserts from Italy.

Among its Italian Desserts Bluffton offering includes its classic homemade tiramisu made with Italian mascarpone cheese, imported ladyfingers, and espresso. Another favorite among Nonna Rosa patrons is their Bomba, chocolate, and vanilla gelato, encased in a chocolate shell around a maraschino cherry and almond shavings. Their version of the Italian pastry called Cannoli is also a best-seller. It is a cannoli shell dipped in chocolate, filled with a sweet ricotta filling and chocolate chips.

Also included in their dessert menu is their Limoncello cake, a lemon layer cake with mascarpone cheese filling. Their profiteroles, a pastry ball filled with whipped cream, are also a hit among customers.

Nonna Rosa Italian Restaurant is proud of its list of food that is inspired by a family menu passed down from generation to generation. Owner and Chef Peppe Gialone said the restaurant desires to honor the legacy of his grandmother and to bring their family tradition to the Bluffton community. This passing down of recipes is how Chef Peppe learned his craft from his grandmother, Nonna Rosa, hence the name of the restaurant.

The Best Italian Restaurant in Bluffton, SC is also well-loved for its melt-in-your-mouth dishes that'll satiate even the fussiest eaters. Nonna Rosa Italian Restaurant is proud of its Veal Picatta dish- a fresh veal pounded thin, sautéed with capers and artichokes in a lemon sauce. Another favorite among its customers is their Pollo Fiorentina -sauteed chicken breast with spinach and roasted red peppers in our famous red sauce.

Speaking of classic Italian dishes, Nonna Rosa also serves different pasta dishes. They have Rigatoni Sausage and Peppers, a classic Italian dish, sausage and peppers in a marinara sauce over rigatoni pasta. They also have the Pappardelle Bolognese, an original Italian recipe for meat lovers, a slow-cooked sauce

over pappardelle pasta. Another local favorite is their Spaghetti Vongole, with Mediterranean little neck clams sautéed with fresh garlic and cherry tomatoes in a delicious white wine sauce.

In addition to the gastronomic offering of Nonna Rosa Italian Restaurant, they also have a collection of red, white, sweets, and rosé wines from the different regions of Italy. They have wine collections that come from Tuscany, Venice, and Sicily, among others. For a complete list of food and wine menu of Nonna Rosa Italian Restaurant, 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 book a reservation at the Authentic Italian Restaurant in Bluffton, SC by calling 843 707-1750. Nonna Rosa Italian 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 RosaChef Peppe843-707-1750steven_milana@yahoo.com198 Okatie Village DrSte. 105Okatie, 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.

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