# Nonna Rose Proves Supremacy in Okatie, SC

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August 2021, Okatie SC - Nonna Rosa Italian Restaurant is number one when people search for ?Best Italian Restaurants Near Me in Okatie, South Carolina? online.

The natural culinary fair and distinct ambiance of the Italian food restaurant attracts diners to the area. "Nonna Rosa is the perfect venue for customers to have a fantastic time and a great Italian supper," says Chef Peppe Gialone, the restaurant owner.

Gialone says Nonna Rosa?s menu is a family recipe. In truth, Nonna Rosa Italian Restaurant originated many years ago in Pozzuoli, on Italy's southern coast. "Well-loved recipes are passed down through generations, with each new generation contributing their particular skills and variations," he added.

This is how Chef Gialone learned to cook. Starting the restaurant also honors his grandmother's memories; thus, he named the restaurant after her. Over the years, Nonna Rosa has evolved into a restaurant that values family, cuisine, and of course, wine.

Popular daily menu items include Boscaiola, a blend of ground sausage, mushrooms, peas, and eggplant in a creamy blush sauce; and the Chicken Cacciatore, sautéed chicken breast with mushrooms and roasted red

peppers in a rich crimson sauce.

Meanwhile, Nonna Rosa's Seafood Fra Diavolo is a seafood lover's dream. It's a mix of calamari, shrimp, mussels, and clams in spicy marinara sauce. Another favorite is their Spaghetti Vongole, a pasta dish with Mediterranean little neck clams sautéed with fresh garlic and cherry tomatoes in a delicious white wine sauce. Just a light and simple dish.

Another star of the menu is their Veal Picatta, a fresh veal pounded thin, sautéed with capers and artichokes in a lemon sauce. Those who can't get enough meat also go for Veal Parmigiana, veal pounded thin and lightly breaded, baked to perfection, and topped with a marinara sauce and mozzarella.

The Best Authentic Italian Restaurant in Bluffton, SC likewise offers mouthwatering desserts from Italy. They have Bomba, a chocolate and vanilla gelato covered in a chocolate shell with a maraschino cherry and almond shavings. The restaurant also serves Cannoli, a chocolate-dipped cannoli shell filled with creamy ricotta and chocolate chips.

The original tiramisu is created with Italian mascarpone cheese, imported ladyfingers, and espresso at Nonna Rosa Italian Restaurant. For a hint of tartness, they also have Limoncello Cake. Many people enjoy this lemon layer cake with mascarpone filling. Profiteroles, a pastry ball filled with whipped cream, are also famous.

Nonna Rosa Italian Restaurant likewise offers a wide range of wines to complement each meal. Wines from Tuscany, Venice, and Sicily are available. Wines include reds, whites, sparkling, sweet, and rosé. Chef Peppe can even choose a wine for their visitors. Customers may view the full menu at https://nonnarosabluffton.com/.

To contact the Best Authentic Italian Restaurant Bluffton SC, customers may call 843 707-1750 or visit 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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