

# **Nonna Rosa Italian Restaurant Wows Bluffton Community with Authentic Flare**

*September 28, 2021*

September 28, 2021 - PRESSADVANTAGE -

September 2021, Okatie, SC - Local Italian Restaurant Nonna Rosa continues to wow the Bluffton community with its authentic flair. The Bluffton Restaurant remains a local favorite for Italian food.

Back from its short hiatus, customers are now back to Nonna Rosa Italian Restaurant to taste authentic dishes from Italian Chef Peppe Gialone. Chef Peppe says their menu has been passed down from generation to generation, originally from his family in Pozzuoli, Italy. Chef Peppe says the menu remains authentic despite its long history, allowing their guests to travel to Italy through their palate.

The Italian restaurant also stands firm on its commitment to creating melt-in-your-mouth dishes that'll satiate even the fussiest eaters. As a traditional Italian restaurant, they offer dinner menus that have five sections. Diners may start with an antipasti. Their most popular is the Le Vongole- littleneck clams in a white wine sauce with cherry tomatoes or marinara sauce.

For the first course, Nonna Rosa Italian Restaurant offers several pasta dishes. One of which is the Pappardelle Bolognese, an original Italian recipe for meat lovers, a slow-cooked sauce over pappardelle

pasta. Next is the second course or the main entrée. A favorite from Nonna Rosa Italian Restaurant is their Veal Saltimbocca -fresh veal loin pounded thin, sautéed in a white wine browned butter sauce, topped with prosciutto, spinach, and mozzarella.

The Best Authentic Italian Restaurant in Bluffton, SC also has side dishes to pair with their main entrées. They have sausage and peppers, vegetables, and seafood options. After the main course, they also offer classic Italian desserts. On top of the list is the famous tiramisu. Their tiramisu is made with Italian mascarpone cheese, imported ladyfingers, and espresso.

Since no Italian dinner is complete without wine, Nonna Rosa Italian Restaurant also offers a wide selection of wines from the different regions of Italy. Chef Peppe's special wine collection includes wines from Tuscany, Lombardy, Sicily, and Veneto. Check their full authentic Italian menu at <https://nonnarosabluffton.com/>.

Those who missed Nonna Rosa Italian Restaurant can now visit the restaurant from Wednesdays to Sundays from 4:00 PM to 10:00 PM. The restaurant management says they will go back to regular hours once the Governor's orders have been lifted. The restaurant also delivers in the area.

To book a reservation at Bluffton SC Best Authentic Italian Restaurant, customers may call 843 707-1750. They can find Nonna Rosa Italian Restaurant at 198 Okatie Village Drive Suite 105, Okatie SC 29909.

###

For more information about Nonna Rosa, contact the company here: Nonna Rosa Chef  
Peppe 843-707-1750 [steven\\_milana@yahoo.com](mailto: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/>

Email: [steven\\_milana@yahoo.com](mailto:steven_milana@yahoo.com)

Phone: 843-707-1750