

# **South Carolina Diners Get A Taste of Authentic Italian Desserts at Nonna Rosa**

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Okatie, SC ? There?s no need for residents of South Carolina to leave the town to get a taste of authentic Italian desserts anymore with the help of Nonna Rosa Italian Restaurant.

The restaurant is known for its most authentic Italian Desserts Bluffton, SC created by its Italian-born chef Peppe Gialone. The restaurant?s dessert menu includes classic Italian sweets. First on the list is the classic Italian tiramisu, made with Italian mascarpone cheese, imported ladyfingers, and espresso.

Nonna Rosa Italian Restaurant also creates profiteroles, pastry balls filled with whipped cream. They also have Cannoli or the cannoli shell dipped in chocolate, filled with a sweet ricotta filling and chocolate chips. The local Italian restaurant is also proud of their version of Bomba, a chocolate and vanilla gelato encased in a chocolate shell around a maraschino cherry and almond shavings. Those who prefer a less sweet option also have a choice at Nonna Rosa Italian Restaurant. They have Limoncello Cake, a lemon layer cake with mascarpone cheese filling.

Besides desserts, Nonna Rosa Italian Restaurant?s main menu is well-loved by the people. They have the

best-tasting and mouth-watering dishes that are truly Italian. The restaurant has its version of the classic lasagna, made of layers of fresh pasta, mozzarella, and ricotta with their hearty meat sauce. Another specialty from the restaurant is their Spaghetti Vongole, made with Mediterranean littleneck clams sautéed with fresh garlic and cherry tomatoes in a delicious white wine sauce.

For their main entree, their Veal Saltimbocca -fresh veal loin pounded thin, sautéed in a white wine browned butter sauce, topped with prosciutto, spinach, and mozzarella is a crowd favorite. Nonna Rosa Italian Restaurant also serves Pollo Marsala, sautéed chicken with wild mushrooms in a sweet marsala sauce.

Nonna Rosa Italian Restaurant also has a vast selection of wines to complement each dish they serve. They have reds, whites, bubbles, sweets, and rosés from the different regions of Italy, including Tuscany, Lombardy, Sicily, and Veneto. ?There is a perfect wine to complement every meal we serve,? the company says. To check the complete list of the restaurant?s menu, customers may visit <https://nonnarosabluffton.com>.

The Best Italian Restaurant in Bluffton, SC is also known not only for its mouth-watering food but also for its ambiance and excellent service. Nonna Rosa Italian Restaurant has a team of dedicated staff who offer an incredible dining experience.

?The people, the food, and the location make Nonna Rosa the perfect place for customers to have a great time and a great Italian meal.?

Customers may reserve a table at the Local Italian Restaurant 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 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.*

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