# Nonna Rosa Serves Italian Dinner Guide

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Okatie, South Carolina - Nonna Rosa Italian Restaurant announced the publication of its guide to a classic Italian dinner. In a new blog posted on its website, the restaurant takes readers on a journey to Italy. The article covers everything diners need to know about the Best Italian Food in Bluffton.

Nonna Rosa Italian Restaurant's article simplifies the elaborate world of Italian cuisine.

The first thing diners need to know is that traditional Italian meals are usually a no-cellphones-allowed activity. Families and friends gather and enjoy each other's company. Then, diners enjoy their full meal of mouth-watering Italian dishes over a lengthy conversation.

A traditional Italian meal starts with a classic aperitivo; a pre-meal drink meant to whet the appetite. It can be a light wine, prosecco, or spritz paired with nuts, cheeses, and olives. Diners can take a sip of their drinks while waiting for the delicious meal they are about to partake in. It is then followed by a little heavier selection of the best meats, such as a serving plate of salami, mortadella, and prosciutto.

For extra taste, diners can also try Melenzane Rollantini, a stuffed eggplant filled with ricotta cheese and topped with basil, marinara, and mozzarella cheese. Nonna Rosa Italian Restaurant also takes pride in its

Calamari Nonna Rosa - calamari sauteed with capers, garlic, and kalamata olives in a spicy red sauce.

For the formal course, The Best Italian Restaurant starts with a Primi Piatti, which will almost always include pasta. Nonna Rosa Italian Restaurant highly recommends its Spaghetti Vongole made of Mediterranean littleneck clams sautéed with fresh garlic and cherry tomatoes in a delicious white wine sauce.

The second course features varieties of meat and seafood such as veal and chicken. A few examples of delectable second Piatti offered by Nonna Rosa Italian Restaurant is the Veal Saltimbocca, a fresh veal loin pounded thin, sautéed in a white wine browned butter sauce, and topped with prosciutto, spinach, and mozzarella. Vegetarians can have their version of eggplant parmigiana.

Nonna Rosa Italian Restaurant also serves contorni, or side dishes, that can be paired with their second course. Among the options are polpetta, the Italian version of meatballs, and shrimp or spinach. Served after the second course and contorni is the salad. Their best option is their salad made of fresh pear, tomato, onion, dry cranberries, and gorgonzola cheese served on a bed of spring mix with their chef's white balsamic dressing.

And as they say, no Italian meal is complete without wine; Nonna Rosa also has a selection of wines from different regions in Italy, such as Tuscany, Lombardy, Sicily, and Veneto. Customers can visit https://nonnarosabluffton.com/ for their entire Italian Cuisine Menu.

For reservations, interested parties may call (843) 707-1750. They may dine at Nonna Rosa Italian Restaurant at 198 Okatie Village Drive, Suite 105, Okatie, South Carolina 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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