

# **Nonna Rosa Treats South Carolina Diners With Traditional Italian Desserts**

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Okatie, SC - Nonna Rosa Italian Restaurant makes authentic Italian desserts available to South Carolina locals.

Peppe Gialone, the restaurant's Italian-born chef, shares his Italian Dessert Recipes to treat SC locals and visitors. His desserts are made with only the finest ingredients and are sure to satisfy even the most discerning sweet tooth.

On top of their dessert list is the classic homemade Tiramisu, made with Italian mascarpone cheese, imported ladyfingers, and espresso. They also have Bomba ? made of chocolate and vanilla gelato, encased in a chocolate shell around a maraschino cherry and almond shavings.

Another must-try dessert at Nonna Rosa Italian Restaurant is their Cannoli. This Italian pastry is made of a cannoli shell dipped in chocolate, filled with a sweet ricotta filling and chocolate chips. Another favorite is their Profiteroles, a pastry filled with whipped cream. Their version of the Limoncello cake, a lemon layer cake with mascarpone cheese filling, is also something guests would want to try.

Nonna Rosa Italian Restaurant's classic sweets are sure to please any palate and become new favorites. Besides the mouthwatering desserts, the main dishes of the Authentic Italian Restaurant in SC are popular too. One of the chef's specialties is their Veal Saltimbocca ? fresh veal loin pounded thin and sautéed in a white wine browned butter sauce with prosciutto, spinach, and mozzarella. The Pollo Marsala is another popular restaurant dish made of chicken sautéed with wild mushrooms in a delicious marsala sauce.

Pasta dishes are also a must in Italian restaurants. Nonna Rosa Italian Restaurant is proud of its Spaghetti Vongole, made with Mediterranean littleneck clams sautéed with fresh garlic and cherry tomatoes in a white wine sauce. Meat lovers will also love their Pappardelle Bolognese, made with a slow-cooked sauce over pappardelle pasta.

To pair with each dish, Nonna Rosa Italian Restaurant also offers a wide range of wines. They have wines from Tuscany, Lombardy, Sicily, and Veneto. There is a perfect wine to suit every dish they serve. To check out the restaurant's full menu, visit <https://nonnarosabluffton.com>.

Nonna Rosa Italian Restaurant has delicious food, excellent service, and a great atmosphere. "The people, the cuisine, and the setting make Nonna Rosa the perfect venue for customers to enjoy a fantastic time and a delicious Italian meal," they say.

To reserve a date at the Local Italian Restaurant in Okatie, SC, guests may call 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  
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## **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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