

# NINO'S ANTIPASTI

ANTIPASTO *della CASA* *small or large plate, served to the table* 12 / 20

ANTIPASTO CART *self-serve antipasto cart, Friday and Saturday evenings* 12

*aged asiago, fontina, pecorino pepato, ricotta salata, fresh mozzarella caprese  
marinated mushrooms, artichokes, peppers, olives, anchovy crostini, tomato pie  
tuna and white bean, hot soppressata, mild salami, peppered salami, prosciutto*

## TAVERNA

GRILLED SALMON SALAD *mixed greens, tomato, onion, egg, roasted potatoes* 15

GRILLED CHICKEN SALAD *mixed greens, tomato, onion, fries, provolone* 12

FRIED SCROD SANDWICH *hand breaded, toasted bun, lemon, tartar, fries* 12

CHICKEN SALAD CROISSANT *toasted croissant, fresh fruit* 11

FILET BURGER *fresh ground beef broiled with your choice of fixings and fries* 9

## PIATTI PICCOLI

SIDE of PASTA ♠  
*tomato sauce, meat sauce  
or olive oil and garlic*

ZUCCHINI FRITTI ♠  
*hand breaded and fried  
pomodoro and horseradish*

FRESH CUT FRIES ♠  
*homemade with herb mayo*

TOMATO PIE ♠  
*focaccia, sweet tomato, basil*

BEANS & GREENS  
*sautéed, garlic oil, pomodoro*

RISOTTO  
*arborio rice with soffritto  
and parmigiano reggiano*

POLPETTE  
*two homemade meatballs*

\$6 each or three for \$15!

ARANCINI di RISO  
*"little oranges of rice"  
fried risotto dumplings filled with  
fresh mozzarella, peas, pomodoro*

CALAMARI FRITTI  
*hand breaded in panko crumbs  
and fried, marinara and lemon*

STUFFED CLAMS  
*tender clams broiled in their shells  
with buttered breadcrumbs, lemon*

FRIED SHRIMP  
*hand breaded shrimp  
cocktail sauce and lemon*

SHRIMP & GRITS  
*cajun spice, cheddar, green onion*

POLENTA & SAUSAGE  
*asiago polenta baked with pomodoro  
homemade hot sausage and peppers*

\$9 each or two for \$15!

*We proudly support the slow food movement. Our menu is seasonally inspired and sourced from local artisan purveyors.  
Please enjoy our relaxed atmosphere as we prepare each meal to order with raw ingredients.*

# ZUPPE e INSALATE

ITALIAN WEDDING SOUP <i>cup or bowl</i>	5 / 7
ONION SOUP <i>baked with toasted croutons and provolone cheese</i>	7
HOUSE ♠ <i>mixed greens, marinated peppers, cannellini beans, onion, asiago</i>	6
CAESAR <i>romaine hearts, toasted croutons, garlic, anchovy, parmigiano</i>	8
ICEBERG WEDGE <i>tomato, onion, bacon, creamy and crumbled bleu</i>	8
SPINACH <i>bacon, tomato, onion, mushrooms, egg, hot bacon dressing</i>	9

# PIZZETTE HOMEMADE THIN CRUST

POMODORO, BASIL & FRESH MOZZARELLA ♠ <i>parmigiano, romano</i>	11
SPINACH, MUSHROOM & FETA ♠ <i>olive oil and garlic</i>	12
PEPPERONI & PROVOLONE <i>pomodoro, parmigiano, romano</i>	12
PROSCIUTTO, ONION & ARUGULA <i>garlic oil, fontina</i>	14
HOT SAUSAGE & PEPPERS <i>pomodoro, provolone</i>	14

# PASTA e SECONDI

SPAGHETTI <i>al POMODORO</i> ♠ <i>pasta in our delicate plum tomato sauce add a homemade meatball</i>	14 16
SPAGHETTI <i>alla BOLOGNESE</i> <i>our specialty meat sauce, cream, parmigiano</i>	18
HOT PEPPER LINGUINE ♠ <i>sweet and hot peppers, garlic oil or pomodoro add homemade hot sausage</i>	18 20
LINGUINE <i>con VONGOLE</i> <i>tender clams in olive oil and garlic or pomodoro</i>	20
FETTUCCINE ALFREDO ♠ <i>egg noodles, butter, and parmigiano reggiano</i>	20
EGGPLANT <i>alla PARMIGIANA</i> ♠ <i>pomodoro, regional cheeses, side of pasta</i>	18
PESCE <i>del GIORNO</i> <i>fresh fish of the day, pecan butter, risotto, arugula</i>	30
LUMP CRABMEAT IMPERIAL <i>roasted potatoes, wilted spinach with lemon</i>	30
CHICKEN <i>or</i> VEAL <i>alla MILANESE</i> <i>scaloppine, herb egg wash, breadcrumbs pan fried in olive oil, with lemon, asiago polenta, and seasonal vegetables</i>	22 / 28
CHICKEN <i>or</i> VEAL <i>alla PARMIGIANA</i> <i>pomodoro, provolone, parmigiano with a side of pasta and seasonal vegetables</i>	22 / 28
FILET MIGNON * <i>hand cut prime beef tenderloin broiled to your specifications with roasted potatoes and marinated mushrooms</i>	30

♠ Indicates vegetarian selection. Please notify your server of any dietary preferences or food allergies.

\* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.