

NINO'S

since 1971

53 YEARS AGO, NINO BARSOTTI OPENED NINO'S RESTAURANT AT THE SITE OF LAUREL GARDENS— A HAUNTED TAVERN, CONVERTED FARMHOUSE & FORMER SPEAKEASY.

THE HISTORIC BUILDING THEN BECAME A DINING LANDMARK IN THE LAUREL HIGHLANDS.

WE PROUDLY SUPPORT THE SLOW FOOD MOVEMENT. OUR SEASONAL ITALIAN MENU IS SOURCED FROM LOCAL ARTISAN PURVEYORS.

PLEASE ENJOY OUR RELAXED ATMOSPHERE AS WE PREPARE EACH MEAL TO ORDER WITH FRESH INGREDIENTS. GRAZIE E BUON APPETITO!

daily specials

FRIDAY FRUTTI DI MARE
FRESH FISH & SEAFOOD

SATURDAY REGIONAL
ITALIAN SPECIALTIES
WILD MUSHROOMS

SUNDAY FAMILY STYLE
BRUNCH 11AM TO 2PM
SUPPER 2PM TO 7PM

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

IN ORDER TO PROVIDE EFFICIENT SERVICE, WE ARE UNABLE TO ACCOMMODATE SEPARATE CHECKS.

bar

APEROL SPRITZ
RHUBARB APERITIVO, PROSECCO,
SODA, ORANGE / 14

NEGRONI
HENDRICK'S GIN, CAMPARI,
SWEET VERMOUTH, TWIST / 16

BLEU GREY MARTINI
GREY GOOSE, DIRTY, BLEU CHEESE
STUFFED OLIVES / 16

CRANBERRY MULE
STOLI VODKA, CRANBERRY,
GINGER BEER, LIME / 13

NINO'S MARGARITA
TEREMANA REPOSADO, SOURS
GRAN FINALE, LIME, SALT / 15

RYE OLD FASHIONED
BULLEIT RYE, BITTERS, SUGAR, SODA
CHERRY, ORANGE / 15

ESPRESSO MARTINI
STOLI VANIL, KAHLUA, ESPRESSO
LEMON TWIST / 15

caffè

ESPRESSO
LA PRIMA ESPRESSO BAR ITALIA / 5

CAPPUCCINO
ESPRESSO, STEAMED MILK FOAM / 7

AFFOGATO
ESPRESSO, VANILLA ICE CREAM / 8

SAN PELLEGRINO
ACQUA MINERALE 750ML BOTTLE / 5
ARANCIA & FICO D'INDIA CAN / 3
ARANCIATA ROSSA CAN / 3

dolci

HOMEMADE ICE CREAM / 6

PECAN BALL
WITH HOT FUDGE / 8



ZUPPE e INSALATE

ITALIAN WEDDING SOUP CUP OR BOWL / 6 / 8

HOUSE SALAD MIXED GREENS, TOMATO, ONION
MARINATED PEPPERS / 8

CAESAR ROMAINE HEARTS, CROUTONS, ANCHOVY
GARLIC, PARMIGIANO / 12

ICEBERG WEDGE TOMATO, ONION, BACON, BLEU / 14

PASTA

IMPORTED DECECCO SEMOLINA NOODLES

PASTA AL POMODORO PLUM TOMATO SAUCE / 18
ADD A HOMEMADE MEATBALL / 22

HOT PEPPER LINGUINE SWEET & HOT PEPPERS
GARLIC OIL OR POMODORO / 22
ADD HOMEMADE HOT SAUSAGE / 26

PAPPARDELLE BOLOGNESE WIDE EGG NOODLES
MEAT SAUCE, BUTTER, CREAM, PARMIGIANO / 27

LINGUINE CON VONGOLE TENDER SEA CLAMS
GARLIC OIL OR POMODORO / 29

PIATTI PICCOLI

BEANS & GREENS WHITE BEANS, ESCAROLE
ENDIVE, SPINACH, GARLIC OIL, POMODORO
ROMANO, PARMIGIANO / 14
ADD HOMEMADE HOT SAUSAGE / 18

WILTED SPINACH GARLIC OIL, LEMON / 8

POLPETTE TWO HOMEMADE MEATBALLS
POMODORO, ROMANO, PARMIGIANO / 8

TAVERNA

FRESH CUT FRIES / 6

HOMEMADE POTATO CHIPS / 6

ZUCCHINI FRITTI HAND BREADED
POMODORO, LEMON / 12

STUFFED CLAMS BROILED
BUTTER & BREADCRUMBS, LEMON / 14

CAJUN SHRIMP CAJUN BUTTER, LEMON / 15

TAVERNA BURGER* FRESH GROUND BEEF
BROILED TO YOUR SPECIFICATIONS, BRIOCHE BUN
PROVOLONE, AMERICAN, BLEU, OR FONTINA
LETTUCE, TOMATO, ONION, PICKLE
HOMEMADE CHIPS OR FRESH CUT FRIES / 19

FISH & CHIPS WILD ATLANTIC COD
HAND BREADED & FRIED, LEMON, TARTAR
HOMEMADE CHIPS OR FRESH CUT FRIES / 25

PIZZETTE

HOMEMADE THIN CRUST

POMODORO, BASIL & FRESH MOZZARELLA / 15

SPINACH, MUSHROOM & FETA GARLIC OIL / 16

OLIVE & ANCHOVY KALAMATA & CASTELVETRANO OLIVES
POMODORO, FONTINA / 18

PEPPERONI & PROVOLONE POMODORO / 16

HOT SAUSAGE & PEPPERS POMODORO, PROVOLONE / 18

SECONDI

EGGPLANT ALLA PARMIGIANA HAND BREADED & FRIED
POMODORO, CHEESE, SIDE OF PASTA / 26

CHICKEN ALLA MILANESE HERB EGG WASH & BREADCRUMBS
PAN FRIED IN OLIVE OIL, LEMON, WILTED SPINACH / 29

CHICKEN ALLA PARMIGIANA HERB EGG WASH & BREADCRUMBS
PAN FRIED IN OLIVE OIL, POMODORO, CHEESE, SIDE OF PASTA / 29

FILET MIGNON* SIX OUNCE BEEF TENDERLOIN
BROILED TO YOUR SPECIFICATIONS
WILTED SPINACH, FRESH CUT FRIES / 42

hours

BAR & LOUNGE OPEN
RESERVATIONS REQUIRED
PLEASE CALL 724-547-2900

FRIDAY & SATURDAY 4PM TO 8PM
SUNDAY 11AM TO 7PM

MAIN DINING ROOM
HOURS MAY VARY

birre

DRAFT BEER

BLUE MOON / 5
HELLTOWN BUFFY / 6
MILLER LITE / 4

DOMESTIC BOTTLES / 5

BELL'S TWO HEARTED ALE
BUDWEISER
IRON CITY LIGHT
MICHELOB ULTRA
MILLER LITE
SIERRA NEVADA
YUENGLING

LOCAL CANS / 6

BELLA TERRA HOP CIDER
HELLTOWN BROWN ALE
HELLTOWN PILSNER
HELLTOWN HOP WATER NA

IMPORTED BOTTLES / 6

AMSTEL LIGHT
CORONA
HEINEKEN
HEINEKEN 0.0 NA
MODELO ESPECIAL
PERONI
STELLA ARTOIS

liquore

APERITIVI

APEROL
CAMPARI
MARTINI & ROSSI FIERO
MARTINI & ROSSI ROSSO
STARLINO ROSSO
VERMOON

DIGESTIVI

AMARO AVERNA
AMARO MONTENEGRO
CYNAR
FERNET AMARO
LA VALDOTAINE AMARO
LAZZARONI AMARO
MIRTO DEL CONTADINO
NONINO AMARO
ROMANA SAMBUCA

vini

HOUSE WINE GLASS / 8
HALF CARAFE / 14

IMPERIALE PINOT GRIGIO
COLLEFRISIO CHARDONNAY
COLLEFRISIO MOSCATO
IMPERIALE PINOT NOIR
IMPERIALE CABERNET SAUVIGNON
COLLEFRISIO ROSSO MERLOT

SPARKLING WINE GLASS / BOTTLE

CUPCAKE PROSECCO VENETO
REFRESHING, WHITE PEACH &
GRAPEFRUIT / 12 / 46

CASALINI TREVISO EXTRA DRY
PROSECCO VENETO
APPLE, GINGER, CITRUS / 48

MUMM NAPA BRUT ROSÉ
CALIFORNIA
ROSES, ORANGE BLOSSOM / 46

ALBERICI CASALONE LAMBRUSCO
EMILIA-ROMAGNA
FRUITY SPARKLING RED / 48

CANTINE FEDERICIANE
GRAGNANO CAMPANIA
INTENSE SPARKLING RED / 58

WHITE WINE GLASS / BOTTLE

TERREGAIE CLARIS PINOT GRIGIO
VENETO / 10 / 40

TAONGA SAUVIGNON BLANC
NEW ZEALAND / 12 / 48

ANTON ZIMMERMANN RIESLING
GERMANY / 12 / 48

KENDALL JACKSON CHARDONNAY
CALIFORNIA / 12 / 48

RIO FLORIANO SAUVIGNON
BLANC FRIULI-VENEZIA GIULIA / 38

MASTROBERARDINO LACRYMA
CHRISTI CAMPANIA / 55



RED WINE GLASS / BOTTLE

BELL'AGIO CHIANTI TOSCANA
TRADITIONAL STRAW-COVERED FIASCO / 10 / 46 LITER

CARPINETO DOGAJOLO ROSSO TOSCANA
DELICATE BLEND OF SANGIOVESE & CABERNET / 11 / 42

ETICHETTA BLU ROSSO TOSCANA
SYRAH, CABERNET, MERLOT, SANGIOVESE / 13 / 50

BLACK CABRA MALBEC ARGENTINA
INKY RED, DARK PLUM / 10 / 40

OAK FARM CABERNET SAUVIGNON CALIFORNIA
BLUEBERRY, BLACK CURRANT & CEDAR / 12 / 48

BOGLE OLD VINE ZINFANDEL CALIFORNIA
SPICY PEPPER & RIPE FRUIT / 10 / 38

OREGON TRAILS PINOT NOIR OREGON
CRANBERRY, WARM SPICE, FOREST FLOOR / 12 / 48

ZENA CROWN PINOT NOIR OREGON
BLACK PEPPER, EVERLASTING BRAMBLE / 200

COPAIN TOUS ENSEMBLE SYRAH CALIFORNIA
FLORAL, FIG & BLACKBERRY NOTES / 50

DOMAINE COSTE-CAUMARTIN PINOT NOIR
BOURGOGNE
DENSE, SMOKY & FRUITY / 75

I FABBRI LAMOLE CHIANTI CLASSICO TOSCANA
ORGANIC SANGIOVESE, SOUR CHERRY & SAGE / 50

TENUTA BUON TEMPO BRUNELLO DI MONTALCINO
TOSCANA
WILD STRAWBERRIES, TRUFFLE, FLOWERING HERBS / 150

ROSSO

LAGREIN PERL ALTO ADIGE
SOFT & HARMONIOUS / 50

LUPI ORMEASCO DI PORNASSIO
LIGURIA
DOLCETTO GRAPES / 72

CANTINA ROCCAFIGLIORE
MONTEFALCO SAGRANTINO UMBRIA
RED FRUITS WITH SPICY VIBRATIONS / 104

SANTA SOFIA VALPOLICELLA RIPASSO VENETO
PRUNE, CINNAMON & CLOVE / 60

BAVA RUCHÈ DI CASTAGNOLE MONFERATTO PIEMONTE
ROSE, VIOLET, WHITE PEPPER / 55

FONTANAFREDDA BRICCOTONDO BARBERA PIEMONTE
SLIGHTLY SPICY, AROMAS OF BERRIES & PLUM / 38

FONTANAFREDDA SERRALUNGA D'ALBA BAROLO PIEMONTE
VIBRANT FLORAL NOSE, TRACES OF AUTUMN LEAVES / 125

TENUTA SANTI GIACOMO E FILIPPO LA FOGLIOLA ROSSO MARCHE
SUMMER BERRIES WITH A HINT OF VANILLA BEAN / 42

CANTINA ZACCAGNINI MONTEPULCIANO D'ABRUZZO
FRAGRANT TOBACCO & LEATHER / 50

COLLEFRISIO APPASSIMENTO ABRUZZO
MONTEPULCIANO, MERLOT, SANGIOVESE / 75

ROCCO DEI SANNITI AGLIANICO CAMPANIA
DUSTY CHERRY & LEATHER / 55

TERRA DEI RE AGLIANICO DEL VULTURE BASILICATA
BOLD & STRUCTURED, VOLCANIC SOIL / 65

FEMAR VINI GRAN APPASSO PUGLIA
COMPLEX, FULL-BODIED, RAISIN & PLUM / 42

PLANETA LA SEGRETA IL ROSSO SICILIA
INTENSE, RED CURRANT, MULBERRY, SLIGHTLY SPICY / 40

PLANETA BURDESE CABERNET SAUVIGNON SICILIA
WILD GAME, SCORCHED EARTH / 80

CIVIAS ACANTEO NERO D'AVOLA SICILIA
RED PLUM, BLACK PEPPER, SEAWEED & EUCALYPTUS / 44

Nino's Vino

LISTA DEI VINI

REGIONAL ITALIAN
WINES & SPIRITS

MONTHLY WINE TASTING

FIRST THURSDAY 6PM
RESERVATIONS REQUIRED
PLEASE CALL
724-547-2900