

Soups

- Soup of the Day** \$3.75 cup \$5.00 bowl
Chicken Escarole \$3.75 cup \$5.00 bowl
Pasta e Fagioli \$4.00 cup \$5.50 bowl



Appetizers

- Garlic Bread** \$3.95 - (add cheese \$1.00 extra)
Bruschetta Bread topped with diced tomatoes, onions, garlic, basil and Pecorino Romano cheese \$7.95
Buffalo Wings hot or mild \$7.95
Stuffed Mushrooms \$7.95
Fried Mozzarella with marinara sauce \$6.95
Mozzarella Caprese fresh mozzarella, tomatoes, roasted red peppers and basil \$8.95
Shrimp Cocktail with cocktail sauce \$9.95
Clams Casino peppers, onions & cracker stuffing topped with bacon \$7.95
Fried Calamari served with marinara sauce \$10.95
Calamari Siciliano fried calamari tossed with hot cherry peppers & gorgonzola cheese \$12.95
Fried Clam Strips served with fries \$12.95
Broccoli Rabe and Sausage grilled Italian sausage served over a bed of sautéed broccoli rabe \$11.95
Escarole and Beans sautéed with fresh garlic and extra virgin olive oil 8.95
Hot Peppers, Sausage and Potatoes pan fried with extra virgin olive oil \$10.95
Platter One (family style) Serves 4-6 People; Fried Mozzarella, Fried Calamari, Clams Casino, Stuffed Mushrooms \$38.00
Platter Two (family style) Serves 4-6 People; Broccoli Rabe, Grilled Sausage, Fried hot peppers, Sausage & Potato \$38.00

Salads

- House Salad** fresh greens with tomatoes, carrots, red cabbage and cucumbers \$4.25
Baby Spinach, Pear & Goat Cheese tossed in a honey balsamic dressing topped with walnuts \$10.95
Caesar Salad romaine hearts tossed with Parmesan cheese & croutons \$8.95
Mescalun Salad grilled portobello mushrooms, walnuts & goat cheese; dressed with a balsamic glaze \$10.95

Italian Specialties

- Soffritto** veal hearts sautéed in a spicy tomato sauce \$9.95
Tripe simmered in a marinara sauce \$9.95
Baccala and Potatoes (salted cod) with potatoes, onions, celery, basil & olive oil in a plum tomato sauce 15.95
Fried Smelts served with fresh lemon 10.95

Pasta

(Served with Salad)

Spaghetti-Penne-^{}Gemelli-^{*}Whole Wheat Gemelli-^{*}Fettuccini-Linguini-Capellini*
(Cavatelli and Gnocchi \$2.00 extra) ^{*}indicates house-made pasta

Marinara meatless tomato sauce (add meatball or sausage \$3.00) \$11.95

House Sauce meat based tomato sauce (add meatball or sausage \$3.00) \$11.95

Spaghetti al Pomodoro fresh basil, onions, extra virgin olive oil & plum tomatoes 14.95

Spaghetti Parmigiana parmigiana cheese, accented with whiskey & a touch of marinara sauce \$14.95

Spaghetti Garlic & Olive Oil extra virgin olive oil & fresh garlic \$14.95

Penne alla Vodka prosciutto, scallions, vodka, cheese in a pink cream sauce \$14.95

Angel Hair Puttanesca onions, olives, capers, anchovies, fresh basil and plum tomatoes 14.95


Gemelli Primavera assorted vegetables with garlic and extra virgin olive oil, or in a creamy Alfredo sauce \$15.95

Gemelli Bolognese a hearty mix of sausage and ground beef, house sauce and a touch of cream \$14.95

Gemelli al Pesto Cream gemelli pasta tossed in a fresh pesto sauce and a touch of cream \$15.95

Fettuccini Alfredo heavy cream & Romano cheese sauce \$14.95

Gnocchi al Gorgonzola sautéed with broccoli & sausage in a gorgonzola cream sauce 15.95

 **Cavatelli alla Nino** hot peppers, chicken, broccoli rabe, garlic and extra virgin olive oil \$17.95

Cavatelli Con Rabe broccoli rabe sautéed with garlic & extra virgin olive oil; served over cavatelli \$15.95

Stuffed Pasta

(Served with Salad)

Boiled Ravioli Our Own Made with a fresh ricotta filling and topped with house sauce \$14.95

Baked Ravioli with house sauce & baked with mozzarella \$14.95

Ravioli Bolognese cheese ravioli topped with a hearty meat sauce with a touch of cream \$16.95

Baked Ziti baked with ricotta cheese and topped with mozzarella & house sauce \$13.95

Stuffed Shells fresh ricotta filling and topped with mozzarella cheese and house sauce 14.95

Baked Lasagna meat and cheese filled, house sauce and baked with mozzarella \$14.95

Pasta Combo Stuffed Shells, Ravioli and Lasagna, house sauce and baked with mozzarella \$14.95

Fra Diavolo

(Served with Salad)

Sautéed in a red or white sauce, hot or mild

Served over Linguini

Mussels \$15.95

Clams or Calamari \$16.95

Shrimp or Scallops \$20.95

Combo of two any two choices of above seafood \$21.95

Combo of Three any three choices of above seafood \$23.95

Zuppa Di Pesce shrimp, scallops, clams, calamari & mussels with a red or white sauce; served over linguini \$26.95



Entrées

(Served with Salad)

- Meatball or Sausage Parmigiana** with mozzarella cheese and house sauce; served with gemelli \$15.95
- Eggplant Parmigiana** with mozzarella cheese and house sauce; served with gemelli \$16.95
- Sausage, Pepper, and Onion** sautéed with extra virgin olive oil; served with a side of gemelli \$16.95
- Italian Smorgasbord** meatballs, sausage & eggplant parmigiana; served with gemelli \$16.95
- Fried Shrimp** fresh breaded, served with fries \$18.95
- Scrod al Forno** baked with a cracker crumb topping; served with vegetables \$19.95
- Sole Florentine** egg-battered & sautéed in lemon, wine & butter, over spinach; served with a side of gemelli \$19.95
- Salmon Positano** cherry tomatoes, artichokes, kalamata olives & asparagus in white wine, garlic and olive oil \$19.95
- Baked Stuffed Jumbo Shrimp** with seafood and cracker stuffing served with fresh vegetables \$21.95
- Shrimp and Broccoli Alfredo** shrimp and broccoli florets in a creamy Alfredo sauce, over angel hair pasta \$22.95
- Roasted Free-Range Chicken** baked with spices, sprinkled with rosemary; served with a side of gemelli \$16.95
- Chicken Parmigiana** breaded chicken cutlet with mozzarella cheese and house sauce; served with gemelli \$15.95
- Chicken Marsala** sautéed with mushrooms in a Marsala wine sauce; served with gemelli \$16.95
- Chicken Florentine** sautéed with egg-batter, lemon, white wine and butter, over spinach; served with a side of gemelli \$17.95
- Chicken Provolone** egg-battered, topped with broccoli & provolone cheese finished with a lemon, white wine & butter sauce; 17.95
- Veal Parmigiana** breaded veal with mozzarella cheese and house sauce; served with gemelli \$18.95
- Veal Marsala** sautéed with mushrooms in a Marsala wine reduction; served with a side of gemelli \$19.95
- Veal Rosemary** fresh garlic, extra virgin olive oil & rosemary, served with angel hair \$18.95
- Veal Saltimbocca** egg-battered, with prosciutto & mozzarella, in a lemon, white wine, butter sauce; served with a side of pasta \$21.95
- Pork Chops Siciliano** sweet & hot vinegar peppers, garlic and extra virgin olive oil; served with a baked potato \$19.95
- Pork Chop con Rabe** grilled, served with sautéed broccoli rabe \$19.95
- New York Sirloin** grilled and served with a baked potato \$23.95

Single order for two as main course add \$3.00

Side Orders

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| French Fries \$2.95 | Baked Potato \$3.95 |
| Vegetable of The Day \$3.50 | Fried Hot Peppers \$5.95 |
| Broccoli Rabe \$5.95
sautéed with garlic and oil | Fried Potatoes \$4.50
sliced, pan fried in extra virgin olive oil |

****Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness****

Pizza

*topping: extra cheese-pepperoni-sausage-mushrooms-meatballs-bacon-ham-onions
broccoli-eggplant-spinach-fresh basil-fresh tomatoes-anchovies*

Size : *Personal 10" ~ Medium 14" ~ Large 18"*

Mozzarella *Personal \$8.95 ~ Medium \$10.95 ~ Large \$12.95*

Additional Toppings *Personal \$1.50 ~ Medium \$2.00 ~ Large \$2.50*

3 Item Special *choice of any three items listed above Personal \$10.95*

Nino's Special *extra cheese, pepperoni, peppers, onions, sausage, mushrooms, meatballs Personal \$13.95*

Veggie Pizza *broccoli, eggplant, tomatoes, onions, peppers, mushrooms, garlic & olive oil (Red or White) Personal \$13.95*

Chicken and Broccoli *mozzarella, garlic and extra virgin olive oil (Red or White) Personal \$11.95*

Clam & Bacon (White) *fresh garlic & extra virgin olive oil Personal \$12.95*

Pizza con Crostaci *shrimp, baby clams, garlic, rosemary, extra virgin olive oil (Red or White) Personal \$14.95*

Hawaiian Pizza *ham, pineapple & mozzarella (Red or White) Personal \$11.95*

Margarita *plum tomatoes, fresh basil, oregano, mozzarella, garlic & extra virgin olive oil Personal \$11.95*

Quattro Formaggi *basil and plum tomato topped with mozzarella, ricotta, gorgonzola, parmigiana Personal \$11.95*

Medium \$4.00 Extra Large \$7.00 Extra

Calzone and Stuffed Breads

Calzone *fresh dough stuffed with our own ricotta filling and mozzarella \$9.95 additional items \$1.00 each*

Stuffed Bread *mozzarella and a choice of one item: Pepperoni, Broccoli, or Sausage \$9.95 each additional item \$1.00*

Stuffed Bread alla Nino *long hot peppers, broccoli rabe, sausage & mozzarella \$12.95*

Oven Baked Grinders

Topped with house sauce and mozzarella cheese

Sausage Parmigiana

\$8.95

Meatball Parmigiana

\$8.95

Eggplant Parmigiana

\$9.95

Chicken Parmigiana

\$10.95