



NIZZA

RESTAURANT WEEK

JULY 20TH. - LABOR DAY

THREE COURSE DINNER **\$45**

PRIMI PIATTI

bruschetta

caponata, broccoli rabe, ricotta, pecorino

pappa al pomodoro

thick Tuscan bread & tomato soup, fiore sardo

summer bean salad

tomatoes, potatoes, onions, olives, capers

SECONDI PIATTI

lumache

clams, corn, spring onions, garlic, basil,
roasted cherry tomatoes, white wine, parmesan

papardelle

basil pesto, burrata, cream, parmesan

goat cheese & herb ravioli

yellow tomato sauce, roasted cherry tomatoes,
zucchini blossoms, butter, micro basil

DOLCE

nizza's classic tiramisu

panna cotta raspberry marmellata

limoncello mascarpone cake

amarena cherries



NIZZA

RESTAURANT WEEK

JULY 20TH. - LABOR DAY

TWO COURSE LUNCH **\$30**

CHOICE OF APPETIZER & ENTREE

PRIMI PIATTI

bruschetta

caponata, broccoli rabe, ricotta, pecorino

arugula salad shaved parmesan, radish

zuppa del giorno our daily soup

SECONDI PIATTI

risotto

chicken, corn, spring onions, garlic, basil,
roasted cherry tomatoes, cream, parmesan

papardelle

basil pesto, burrata, cream, parmesan

Insalata di tonno

imported tuna, tomatoes, potatoes,
onions, olives, capers, salsa verde

DOLCE (supp. \$10)

nizza's classic tiramisu

panna cotta raspberry marmellata

limoncello mascarpone cake

amarena cherries