



NIZZA

RESTAURANT WEEK

JANUARY 20TH. - FEBRUARY 12TH.

THREE COURSE DINNER **\$45**

PRIMI PIATTI

roasted delicata

whipped ricotta, parmesan, mike's hot honey,
hazelnut gremolata

burrata

assorted Italian radicchio, arugula, winter citrus,
walnuts, olives, white balsamic vinaigrette

ribollita

thick Tuscan bread, vegetable & bean soup
with lacinato kale & parmesan

SECONDI PIATTI

risotto

mushrooms, peas, truffle butter, caciocavallo

lumache lamb sugo, sheep's milk cheese

spaghetti

shrimp, clams, calamari, cherry tomatoes,
calabrian chilies, white wine, parsley

DOLCE

nizza's classic tiramisu

panna cotta Italian jam, bisotti crumble

aborio rice pudding berries



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RESTAURANT WEEK

JANUARY 20TH. - FEBRUARY 12TH.

TWO COURSE LUNCH **\$30**

CHOICE OF APPETIZER & ENTREE

PRIMI PIATTI

zucchine fritte

fried zucchini & banana peppers
with spicy marinara

Italian radicchio salad

winter citrus, walnuts, olives, parmesan

zuppa del giorno our daily soup

SECONDI PIATTI

risotto

mushrooms, peas, truffle butter, caciocavallo

lumache lamb sugo, sheep's milk cheese

spaghetti

shrimp, clams, calamari, cherry tomatoes,
calabrian chilies, white wine, parsley

DOLCE

nizza's classic tiramisu

panna cotta Italian jam, bisotti crumble

aborio rice pudding berries

(supp. \$10)