

# 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

# NIZZA

## 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)