

## WINE

### SPARKLING

Prosecco Jeio, Bisol, Veneto/Friuli

### GLASS

10

### WHITE

Pinot Grigio "Villa Alpini", Friuli 2018

Sauvignon Blanc "Scarbolo", Friuli 2018

Chardonnay "Vigilance", California 2017

### 6 OZ

10

14

10

### 8 OZ

13

18

13

### BOTTLE

37

52

37

### RED

Pinot Nior "Route Stock", Sonoma Coast 2017

Chianti Classico "Bramosia", Donna Laura Toscana 2017

Super Tuscan "Valdisanti" Toscana 2012

14

11

17

19

15

22

55

43

64

# Gelato

## OUR FAVORITES

**SODA FLOATS \$5**

**B'VILLE SUNDAE \$6**

chocolate sauce, chocolate pearls  
pistachio toffee, amarena cherries

**BIRTHDAY SUNDAE \$6.50**

rainbow sprinkles, whipped cream, brownie bites

**S'MORES \$6.50**

graham cracker, chocolate sauce  
toasted marshmallow

## BEER

### BOTTLES & CANS

Yuengling Lager

Amstel Light

Heineken

7

6

6

## SOFT DRINKS

\$2.50 GLASS

Unsweetened Iced Tea / Coca-Cola / Diet Coke /

Sprite / Fanta Orange / Barq's Root Beer / Lemonade

## COFFEE & TEA

\$3

**DRIP COFFEE / DECAF**

**TEA**

Earl Grey / Scarlet Glow / English Breakfast /

Mint / Chamomile / Lemon Ginger

**ESPRESSO 5**

Americano / Cappuccino / Latté / Double espresso

## BUILD YOUR OWN

VANILLA SOFT SERVE \$5

TOPPINGS 75¢ EACH

**dark chocolate sauce**

**caramel sauce**

**amarena cherries**

**chocolate pearls**

**pistachio toffee**

**rainbow sprinkles**

**whipped cream**

# NICOLETTA

## DAILY SPECIALS

### MONDAY

#### CHICKEN FRANCAISE \$19

chicken cutlet, shallots, lemon butter  
parsley, white wine, spaghetti

### TUESDAY

#### CLASSICA PIZZA \$12

### WEDNESDAY

#### ALL DAY HAPPY HOUR

wine and beer only

### THURSDAY

#### ALL HOUSE SPECIALTY PIZZAS \$17

PLUS no corkage fee!

### FRIDAY

#### FOUR CHEESE LASAGNA \$18

semolina pasta, ricotta, mozzarella  
provolone, parmesan, pomodoro

### SATURDAY

#### STEAMED MUSSELS \$14

served with marinara or  
white wine sauce and crostini

### SUNDAY

#### KIDS EAT FREE

buy any specialty pizza  
and get a free kids pizza

\*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

\*\*all menu items may contain traces of gluten as they are produced in an environment that is not certified gluten free

## APPETIZERS

#### MEATBALLS \$7 | \$12

neopolitan-style meatballs  
pomodoro, pecorino, parsley

#### CALABRESE HOT WINGS \$7 | \$12

honey calabrian chili glaze  
blue cheese cream

#### ITALIAN CHEESE BALLS \$7 | \$12

crispy mozzarella fritters, pomodoro

## SALADS

add grilled chicken \$6

add grilled shrimp \$9

#### MISTA \$6 | \$11

mixed greens, shaved fennel, carrot, cucumber  
radish, red wine vinaigrette, ricotta crostini

#### ROMANA \$6 | \$11

romaine lettuce, radicchio  
parmesan croutons, caesar dressing

#### NICOLETTA \$7 | \$12

romaine and radicchio lettuces, ham  
provolone, olives, red bell peppers  
chickpeas, pepperoni, herb vinaigrette

#### KID'S MEAL \$12 Dine-in only

personal classica pizza  
soft drink, vanilla gelato for dessert

## PASTA

all pasta made in-house

#### RIGATONI & MEATBALLS \$16

semolina pasta, neopolitan meatballs  
pomodoro, garlic, parmesan

#### TRUFFLE TAGLIATELLE \$17

pasta ribbons, prosciutto  
parmesan, truffle cream

#### RIGATONI POMODORO \$14

rigatoni, pomodoro

\*\* low gluten pasta available upon request

## PARMIGIANA

served with rigatoni pomodoro or spinach

#### CHICKEN PARMIGIANA \$19

breaded chicken breast  
pomodoro, mozzarella

#### EGGPLANT ROLLATINI \$17

breaded eggplant, ricotta  
mozzarella, pomodoro

## PIZZAS

#### CLASSICA ..... \$16

whole milk mozzarella, aged parmesan, fresh basil

#### CALABRESE ..... \$23

thick-cut pepperoni, fennel sausage, red onions, mozzarella

#### PARMIGIANA ..... \$20

fried eggplant, fresh mozzarella, ricotta, marinated tomatoes, basil

#### CAMPANACCIO ..... \$21

mushrooms, fennel sausage, filetto tomato, mozzarella, shaved parmesan, parsley

#### RED AMATRICIANA ..... \$22

pancetta, red onion, garlic, filetto tomato, aged parmesan, parsley, mozzarella

#### FUNGHI ..... \$20

mushrooms, sautéed spinach, marsala, mozzarella

#### TARTUFATA ..... \$22

ham, mushrooms, truffle cream, mozzarella

#### WHITE ARROSTITO ..... \$20

roasted broccolini, roasted red peppers, roasted garlic, mozzarella, basil

#### LOW GLUTEN PERSONAL CRUST \*\* ..... \$12

#### PIZZA OF THE MONTH \$22

#### CURRY CHICKEN PIZZA

red pepper and garlic hummus, curried chicken, dill and cucumber crema, mozzarella, baby greens

