

# NICOLETTA

## APPETIZERS

**MEATBALLS** \$7 | \$12  
neapolitan-style meatballs, pomodoro  
pecorino, parsley

**ITALIAN CHEESE BALLS** \$7 | \$12  
crispy mozzarella fritters, pomodoro

**CALABRESE HOT WINGS** \$7 | \$12  
honey calabrian chili glaze, blue cheese cream

**POLENTA STICKS** \$6 | \$10  
crispy polenta and pecorino, pomodoro

**ITALIAN WEDDING SOUP** \$10  
neapolitan-style meatballs, chicken broth  
pasta shreds, onion, spinach

## 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 lettuce, ham  
provolone cheese, olives, red bell peppers  
chickpeas, pepperoni, herb vinaigrette

\* 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

## LUNCH SPECIAL \$12

personal classica pizza  
choice of ½ salad or ½ appetizer  
choice of soft drink

## PASTA

all pasta made in-house

**RIGATONI & MEATBALLS** \$16  
semolina pasta, neapolitan-style meatballs  
pomodoro, garlic, parmesan

**TRUFFLE TAGLIATELLE** \$17  
pasta ribbons, prosciutto  
parmesan, truffle cream

+ low gluten pasta available upon request

## PARMIGIANA

served with rigatoni pomodoro or sautéed spinach

**CHICKEN PARMIGIANA** \$19  
breaded chicken breast, pomodoro  
mozzarella, basil

**EGGPLANT ROLLATINI** \$17  
breaded eggplant, ricotta, mozzarella, pomodoro

## SANDWICHES

served with parm fries

**CHICKEN PARMIGIANA** \$12  
breaded chicken breast, pomodoro  
mozzarella, basil

**MEATBALL PARMIGIANA** \$12  
2 nicoleтта meatball patties, roasted tomato  
stracciatella, basil and garlic spread

## HOUSE PIZZAS

PERSONAL | REGULAR

**CLASSICA** \$10 | \$16  
whole milk mozzarella, aged parmesan, fresh basil

**CALABRESE** \$12 | \$23  
thick cut pepperoni, fennel sausage, red onions, mozzarella

**PARMIGIANA** \$12 | \$20  
fried eggplant, fresh mozzarella, ricotta, marinated tomatoes, basil

**CAMPANACCIO** \$12 | \$21  
mushrooms, fennel sausage, filetto tomato, mozzarella, shaved parmesan, parsley

**RED** **AMATRICIANA** \$12 | \$22  
pancetta, red onion, garlic, filetto tomato, aged parmesan, parsley, mozzarella

**TARTUFATA** \$12 | \$22  
ham, mushrooms, truffle cream, mozzarella

**WHITE** **FUNGHI** \$12 | \$20  
mushrooms, sautéed spinach, marsala, mozzarella

**ARROSTITO** \$12 | \$20  
roasted broccolini, roasted red peppers, roasted garlic, mozzarella, basil

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

**PIZZA OF THE MONTH** \$12 | \$22

**BUFFALO CHICKEN PIZZA**  
marinated chicken, calabrian chili sauce, jalapenos, mozzarella, blue cheese crema, chives

## CREATE YOUR OWN PIZZA PERSONAL \$10 | REGULAR \$16

Start with the **CLASSICA** (pomodoro, mozzarella, basil) & the rest is up to you!

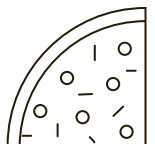
In addition to the toppings on our house pizzas, we also offer the following:

**VERDURE** 50¢ EA | \$1.50 EA    **CARNE** 75¢ EA | \$2.25 EA    **FORMAGGI** 50¢ EA | \$1.75 EA

roasted red peppers  
pickled peppers  
olives  
garlic  
arugula

meatballs  
chicken  
anchovy  
pepperoni  
sausage  
ham

ricotta  
extra cheese



## WINE

### SPARKLING

Prosecco Jeio, Bisol, Veneto/Friuli  
Lambrusco Grasparossa, La Battagliola Emilia Romagna

### GLASS

10  
10

### WHITE

Frulliano "Maculin", Veneto 2017  
Pinot Grigio "Villa Alpini", Friuli 2018  
Sauvignon Blanc "Scarbolo", Friuli 2018  
Chardonnay "Vigilance", California 2017  
White Zinfandel "Monte Rio Cellars", California 2018

### 6 OZ

### 8 OZ

### BOTTLE

8 11 32  
10 13 37  
14 18 52  
10 13 37  
11 15 42

### RED

Pinot Nior "Route Stock", Sonoma Coast 2017  
Chianti Classico "Bramosia", Donna Laura Toscana 2017  
Brunello Di Montalcino "Caparzo", Toscana 2014  
Montepulciano D' Abruzzo Podere  
Syrah "Horse Shoes & Handgranades", Mouton Noir Oregon  
Super Tuscan "Valdisanti" Toscana 2012

14 19 55  
11 15 43  
20 27 70  
9 12 36  
13 17 49  
17 22 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

### DRAUGHT

Peroni - Lager, Italy 7  
Blue Moon - Belgian White, Colorado 7  
Spellbound - Porter, New Jersey 8  
Goose Island - IPA, Chicago 7

### BOTTLES & CANS

Brooklyn Winter Ale 7  
Stone Delicious IPA (7.7 ABV) 8  
Yuengling Lager 7  
Amstel Light 6  
Downeast Original Cider 7  
Hacke Becks NA 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**