

NICOLETTA

APPETIZERS

MEATBALLS \$12
brick oven baked pork neapolitan
meatballs, pomodoro, bread crumbs
this item contains nuts

SPICY CHICKEN WINGS \$14
double fried chicken wings, honey
calabrian chili glaze, blue cheese crema

BURRATA \$19
creamy mozzarella, radicchio, frisée, squash
brussels sprouts, pancetta, croutons, saba

PARMIGIANO POTATOES \$12
fried fingerling potatoes, fonduta

SALADS

NICOLETTA \$13
mixed lettuces, shaved vegetables
candied walnut, robiolina crostini
red wine vinaigrette

ROMANA \$13
romaine, garlic breadcrumbs
parmigiano, caesar dressing



HOUSE PIZZAS

CLASSICA pomodoro, whole milk mozzarella, aged parmesan, fresh basil \$18

PARMIGIANA fried eggplant, fior di latte, ricotta, marinated tomatoes, pomodoro, basil \$21

CALABRESE thick cut pepperoni, fennel sausage, red onions, pomodoro, mozzarella \$24

TARTUFATA prosciutto cotto, mushrooms, crema di tartufo, mozzarella \$24

FUNGHI mushrooms, sautéed spinach, garlic, porcini marsala mozzarella \$22

CAMPANACCIO fennel sausage, mushrooms, pomodoro, mozzarella, garlic oil \$22

LOW GLUTEN ** We offer a 10" Low Gluten Pizza Crust \$13

MAINS *all pastas made in-house*

SPAGHETTI
choice of classic pomodoro \$15
or with meatballs \$20

GNOCCHI \$20
ricotta dumplings, short rib ragu

MACARONI \$20
sweet pork sausage, tomato, cream

CHICKEN PARM \$20
breaded chicken breast, pomodoro, mozzarella
basil, served over a bed of sautéed spinach

BRANZINO \$35
mediterranean sea bass

BISTECCA \$47
14 oz prime ribeye

BUILD YOUR OWN PIZZA



build your own from any of the artisanal
toppings we have in house, starting with
POMODORO + MOZZARELLA \$18

VEGETABLES \$2

MEATS \$2.50

CHEESES \$2.50

BEVERAGES

BOTTLED WATER
or **CANNED SODA** \$3

*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