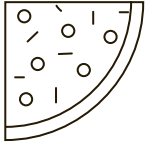


NICOLETTA



LUNCH SPECIAL \$12

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

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

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

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

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

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

LOW GLUTEN PERSONAL CRUST** \$12

PIZZA OF THE MONTH \$12 | \$22
PORKY PIE

spiced pork, caramelized onions, red chili crema, fontina, ricotta, arugula

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

roasted red peppers
pickled peppers
olives
garlic
arugula

CARNE 75¢ EA | \$2.25 EA

meatballs
chicken
anchovy
pepperoni
sausage
ham

FORMAGGI 50¢ EA | \$1.75 EA

ricotta
extra cheese

* 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



WINE

SPARKLING

Prosecco Brut, Casalini Veneto	GLASS	10		
Lambrusco Grasparossa, La Battagliola Emilia Romagna		10		

WHITE

	6 OZ	8 OZ	BOTTLE
Frulliano "Maculin", Veneto 2017	8	11	32
Pinot Grigio "Villa Alpini", Friuli 2017	10	13	37
Sauvignon Blanc "Scarbolo", Friuli 2018	14	18	52
Chardonnay "Vigilance", California 2017	10	13	37
White Zinfandel "Monte Rio Cellars", California 2018	11	15	42

RED

Pinot Nior "Route Stock", Sonoma Coast 2017	14	19	55
Chianti Classico "Bramosia", Donna Laura Toscana 2017	11	15	43
Montepulciano d'Abruzzo, "Politici Abruzzo" 2017 (1L)	9	12	48
Brunello Di Montalcino "Caparzo", Toscana 2014	20	27	70
Syrah "Horse Shoes & Handgranades", Mouton Noir Oregon	13	17	49
Super Tuscan "Valdisanti" Toscana 2012	17	22	64
Cabernet Sauvignon, "Kunde" California 2015	13	17	49

BEER

DRAUGHT

Peroni Lager Italy	7
Blue Moon	7
Spellbound Pale Ale	7
Terrapin Hopsecutioner IPA	8

BOTTLES & CANS

Sierra Nevada Pale Ale	7
Menabrea Bionda	7
Heineken Lager	6
Brooklyn Summer Ale	6
Yards Brewing Co. "George Washington" Porter	7
Brooklyn Lager	6
Harpoon IPA	8
White Claw Hard Seltzer Raspberry	6
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 / Dragonfly Green / English Breakfast /
Fruit Sangria / Chamomile / Lemon Ginger

ESPRESSO 5

Americano / Cappuccino / Latté / Double espresso

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

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