

WINE

SPARKLING

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

GLASS

10
 10

6 OZ 8 OZ BOTTLE

WHITE

Fruiliano "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

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	7
Spellbound Brewing 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 / Mint / 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

APPETIZERS

MEATBALLS \$7 | \$12

neopolitan-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 lettuces, ham
provolone, 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

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

** 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

TARTUFATA \$22

ham, mushrooms, truffle cream, mozzarella

FUNGHI \$20

mushrooms, sautéed spinach, marsala, mozzarella

LOW GLUTEN PERSONAL CRUST ** \$12

PIZZA OF THE MONTH \$22

PORKY PIE

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

KID'S MEAL \$12 Dine-in only

personal classica pizza, soft drink, vanilla gelato

