

BATTILARDO

{ CURED MEATS AND ITALIAN CHEESES
SERVED WITH GRILLED BREAD AND MOSTARDA }

17 FOR THREE 24 FOR FIVE 30 FOR SEVEN

SALUMI

Prosciutto di Parma

Emilia Romagna, 18 month

Mortadella

delicate pork roll from Bologna

Coppa

cured pork shoulder

Felino

King of Salame

FORMAGGIO

Extra Aged Gouda

The Netherlands, cow's milk, aged 26 months

Parmigiano Reggiano

Emilia Romagna, cow's milk, grana style

Cambazola

Germany, cow's milk, soft

Squacquerone

Emilia Romagna, cow's milk, creamy, tangy

ANTIPASTI

{ APPETIZERS }

ARUGULA 11

arugula, citrus, radish, taggiasca olives
carta di musica, parmigiano
moscato vinaigrette

CHOPPED 11

romaine and radicchio lettuce
ham, provolone cheese, olives, red peppers

NICOLETTA WINGS 11

honey calabrian chili glaze, blue cheese

CACIO E UOVA 12

smoked mozzarella and pepperoni fritters
calabrian chili aioli

PROSCIUTTO E BURRATA 16

black truffle burrata, prosciutto
persimmons, saba

ZUPPA 10

black lentil soup, cotechino, herb oil

FRITTO MISTO 15

crispy calamari and shrimp, cauliflower
fried herbs, lemon crema

POLIPO 16

grilled octopus, potatoes, olives, capers
fennel, parsley-vinaigrette

POLPETTINE 14

prosciutto and mortadella meatballs braised
in pomodoro, fonduta, rustic bread

SALMONE 27

fennel and coriander crusted salmon, farro, turnip greens
baby turnips, red wine reduction

BRANZINO 28

grilled mediterranean sea bass, market beans
tomato soffritto, sweet garlic purée, salsa verde
garlic bread crumbs

DAILY SPECIALS

MONDAY

MEATBALL MONDAY

polpettine appetizer 8

meatball pizza 12

spaghetti & meatballs 12

TUESDAY

pork chop 26

grilled roaming acres farm pork chop
with seasonal preparations

WEDNESDAY

Grigliata Mista 32

mixed grill of sliced steak, pork coppa

Luganeca sausage, lamb chop

roasted fennel, cherry tomato

red wine sugo

THURSDAY

VEAL & VINO

NO CORKAGE FEE!

28 each

milanese with arugula salad

parmigiano with

spaghetti pomodoro

petroniana-style with

ham and black truffle cream

served with spinach

FRIDAY

fish of the day MP

with seasonal preparations

SATURDAY

ossobucco 39

braised veal shank

risotto, gremolata

SUNDAY

\$12 pasta night

*excluding spaghetti & lasagna

dine-in only

SECONDI

{ SIMPLY PREPARED FISH AND MEAT }

POLLO AL FORNO 28

roasted marinated chicken, brussels sprouts, squash
mushrooms, pancetta ragù, sugo di arrosto

AGNELLO 27

marinated grilled lamb loin, grilled broccolini
oven-roasted tomatoes, crispy rosemary potatoes, sugo

PASTA

{ ALL PASTAS MADE IN HOUSE }

MEZZALUNA 11 | 22

squash-filled ravioli, brown butter, sage
toasted pistachios, aged balsamic

CAPPELLETTI 12 | 24

truffle ricotta-stuffed pasta hats
prosciutto di Parma, melted butter

GNOCCHI 11 | 22

ricotta dumplings, Jersey tomatoes
fresh basil, fresno chili

TAGLIATELLE 11 | 22

pasta ribbons, ragù antica, parmigiano reggiano

SPAGHETTI 14 | 28

alla chitarra, lobster, shrimp
pomodoro, chili, garlic

GARGANELLI 12 | 24

pasta quills, roasted mushroom
prosciutto di parma, black truffle

LASAGNA ALLA BOLOGNESE 22

layered spinach pasta, ragù antica
béchamel, parmigiano reggiano

GRAMIGNA 11 | 22

spinach and semolina pasta curls
sausage ragù della casa, pomodoro

CRESTE 11 | 22

crest-shaped pasta, pancetta and leek ragù
carbonara, black pepper, scallions

NICOLETTA SIGNATURE PIZZAS

{ 14" BRICK OVEN ROUNDS }

CLASSICA 16

pomodoro, whole milk mozzarella
aged parmesan, fresh basil

FUNGHI 20

mushrooms, spinach
marsala, mozzarella

TARTUFATA 22

ham, mushrooms
truffle cream, mozzarella

CALABRESE 23

thick-cut pepperoni, fennel sausage
red onion, pomodoro, mozzarella

PARMIGIANA

{ SERVED WITH RIGATONI POMODORO OR SPINACH }

CHICKEN PARMIGIANA 18

breaded chicken breast, mozzarella, pomodoro

EGGPLANT ROLLATINI 16

baked eggplant, ricotta, mozzarella, pomodoro

CONTORNI { SIDES } 7

crispy rosemary potatoes | sautéed spinach | roasted brussels sprouts, squash, pancetta ragù