

BATTILARDO

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

17 FOR THREE 24 FOR FIVE 30 FOR SEVEN

SALUMI

Prosciutto

emilia romagna, 18 month

Mortadella

delicate pork roll from bologna

Felino

king of salame

Bresaola

top round aged beef, italy

FORMAGGIO

Extra Aged Gouda

the netherlands, cow's milk, aged 26 months

Parmigiano Reggiano

emilia romagna, cow's milk, grana style

Ricotta

herb-whipped ricotta

Squacquerone

emilia romagna, cow's milk, creamy, tangy

ANTIPASTI

{ APPETIZERS }

ARUGULA 12

arugula, berries, radish, hazelnuts
ricotta salata, caramelized shallot vinaigrette

CHOPPED 11

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

ZUPPA 10

mushroom soup, cream, chives

CACIO E UOVA 12

smoked mozzarella fritters
calabrian chili aioli

CALABRESE WINGS 12

calabrian chili-glazed chicken wings
blue cheese crema

PROSCIUTTO E BURRATA 16

creamy burrata, prosciutto, strawberries, saba

FRITTO MISTO 15

crispy calamari and shrimp, artichoke
fried herbs, lemon crema

POLPETTINE 14

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

DAILY SPECIALS

MONDAY

MEATBALL MONDAY

polpettine appetizer 8
meatball pizza 12
spaghetti & meatballs 12

TUESDAY

roaming acres farm pork MP
seasonal preparations

WEDNESDAY

sausage and peppers 22
grilled fennel sausage
bell pepper and onion stufato
roasted potatoes

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

shrimp scampi 26
shrimp, spaghetti
garlic white wine sauce
lemon, parsley

SATURDAY

fish of the day MP
chef's selection of fish
seasonal preparations

SUNDAY

\$12 pasta night
*excluding spaghetti & lasagna
dine-in only

PASTA

{ ALL PASTAS MADE IN HOUSE }

RADIATORE 12 | 24

radiator-shaped pasta, slow roasted cherry tomatoes
guanciale, red onion, black pepper fonduta

GNOCCHI 11 | 22

ricotta dumplings, jersey tomatoes
fresh basil, fresno chili

SEDANINI 11 | 22

hot sausage, roasted red pepper, basil crema, parmigiano

TAGLIATELLE 11 | 22

pasta ribbons, ragù bolognese, parmigiano reggiano

SPAGHETTI 14 | 28

alla chitarra, lobster, shrimp
pomodoro, chili, garlic

GARGANELLI 12 | 24

pasta quills, english peas
prosciutto di parma, black truffle

LASAGNA ALLA BOLOGNESE 22

layered spinach pasta, ragù bolognese
béchamel, parmigiano reggiano

GRAMIGNA 11 | 22

spinach and semolina pasta curls
sausage ragù della casa, black pepper, pomodoro

CAPPELLETTI 12 | 24

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

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

SECONDI

{ SIMPLY PREPARED FISH AND MEAT }

CAPELANTE 29

pan-seared scallops, creamy grains
grilled zucchini, lemon caper sugo, herbs

BRANZINO 28

grilled mediterranean sea bass, ramp pesto
spring vegetable panzanella

POLLO AL FORNO 28

roasted marinated chicken, spring vegetables
mushrooms, pancetta ragù, sugo di arrosto

BISTECCA 29

marinated grilled hanger steak, asparagus
crispy rosemary potatoes, red wine sugo

CONTORNI { SIDES } 7

crispy rosemary potatoes | sautéed spinach | grilled asparagus, parmesan fonduta, bread crumbs