



BUILD A BOARD

12 FOR ONE, 33 FOR THREE, 45 FOR FIVE

CURED SLICED MEATS

Prosciutto di Parma
24-month

Mortadella
delicate pork roll

Sopressata
sweet cured pork sausage

Bresaola
air dried beef

CHEESES

Gorgonzola Dolce
cow, semi-soft

Parmigiano Reggiano
cow, hard, raw

SPREADS

Parmigiano "Gelato"
parmigiano-reggiano vecchio, nutmeg

Smoked Trout
sour cream, castelvetrano olive, chive

SMALL PLATES

MISTA 15
mixed lettuces, endive, shaved vegetables, candied walnut shallot red wine vinaigrette, robiolina crostini

ROMANA* 17
romaine lettuce, garlic breadcrumbs parmigiano, anchovy vinaigrette

BURRATA 19
creamy mozzarella, mixed heirloom tomatoes basil seeds & toasted filone bread

ADD TO ANY SALAD

GRILLED JUMBO SHRIMP 16

ATLANTIC SALMON 13

CHICKEN BREAST 14

PROSCIUTTO DI PARMA 12

SKIRT STEAK 16

PASTAS

TAGLIATELLE 25
bolognese ragù, parmigiano

CAPPELLETTI 25
truffled ricotta ravioli, prosciutto, butter

GRAMIGNA 25
macaroni, sweet pork sausage, tomato, cream

RIGATONI 25
wild mushroom ragù, rosemary

OCTOPUS 22
grilled octopus salad, peppers, celery, red onion olive, potatoes, lemon vinaigrette

MARE 21
chilled adriatic-style seafood salad, olive lemon, caper, celery

TORTELLINI IN BRODO 16
traditional meat-filled ravioli, rich chicken broth

CALAMARI FRITTI 18
sicilian-style fried calamari, pomodoro, calabrian chili

MEATBALLS 18
prosciutto & mortadella meatball simmered in tomato sauce, parmigiano

FUSILLI 25
neopolitan pork shoulder ragù, robiolina

TROFIE 25
squid ink pasta, seppia & shrimp ragù

SPAGHETTI
choice of classic pomodoro & basil 15
or with meatballs 25

** low gluten pasta available on request

SANDWICHES 22

MORTADELLA
taleggio, provolone, arugula, balsamic served with potato salad

CLASSIC DOUBLE CHEESE BURGER
american cheese, pickle, ketchup mustard, potato bun, served with parmigiano fingerling potatoes

GRILLED & LARGE PLATES

JUMBO SHRIMP 32
grilled skewered prawns, orzo salad, salsa verde

BRANZINO 33
mediterranean sea bass, spring salad, salsa verde

***SALMON 26**
atlantic salmon, spring pea puree, chanterelle mushrooms sautéed sunchokes

***VEAL CHOP 48**
16 oz bone-in amish veal chop, cipollini agrodolce pancetta, cream

***TAGLIATA 48**
16 oz strip steak, caramelized onion, roasted mushroom jus

***RIBEYE FORTWO 145**
40 oz, 40 day dry aged tomahawk ribeye bordelaise, horseradish crema, truffle butter

ROASTED CHICKEN 29
brick oven-roasted half chicken, fingerling potatoes pearl onion, mixed peppers, caper berries & salsa verde

CHICKEN PARM 25
breaded chicken breast, pomodoro, mozzarella & basil served on house-made rigatoni pomodoro

PETRONIANA 35
crispy veal cutlet, prosciutto cotto, spinach, parmigiano truffle cream

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

SIDES 13

SAUTÉED SPINACH
PARMIGIANO FINGERLING POTATOES
VEGETABLE ORZO SALAD basil pesto

BROCCOLI RABE & FENNEL SAUSAGE
SHISHITO PEPPERS lemon juice, saba
CORN calabrian chile, bacon crumbles

NICOLETTA

PIZZERIA

SPICY CHICKEN WINGS 14
double-fried chicken wings
honey-calabrian chili glaze
blue cheese crema

ASK ABOUT LOW-GLUTEN PIZZA

10" PIZZA CRUST 13

PIZZAS

CLASSICA 18
crushed tomato, mozzarella, fresh basil

MUSHROOM 22
mushroom, sautéed spinach, garlic porcini marsala, mozzarella

MEATBALL 22
house-made meatballs, filetto, ricotta roasted bell pepper, basil

BUFFALO CHICKEN 23
buffalo sauce, breaded chicken cutlet, blue cheese crema

SAUSAGE 22
fennel sausage, mushroom, pomodoro mozzarella, garlic oil

CALABRESE 24
thick-cut pepperoni, fennel sausage red onion, pomodoro mozzarella

BUILD YOUR OWN PIZZA

build your own pizza using any of our artisanal toppings

start with **POMODORO & MOZZARELLA 18**
VEGETABLES 2 • MEATS 2.5 • CHEESES 2.5

***All menu items may contain traces of gluten as they are produced in an environment that is not certified gluten-free*