



Appetizers

SEAFOOD APPETIZERS

BAKED CLAMS OREGANATA

Fresh-shucked clams seasoned with oregano, baked and presented on-the-half shell

ESCARGOT NINO'S

A gourmet delight — cooked in seasoned butter with garlic, laced with brandy and Pernod

CALAMARI FRITTI

Encased in a light batter, fried to a tender degree, served with marinara sauce

BAKED STUFFED MUSHROOMS

Large snow-white fresh mushroom caps stuffed with seasoned crabmeat

FRESH MUSSELS POSILLIPO

Sautéed in extra-virgin olive oil with garlic, marinara sauce and fresh herbs, served in the shell

MEAT APPETIZERS

ANTIPASTO SUPREMO

Assorted Italian cold meats and cheeses accompanied with chilled roasted vegetables and caramelized shallots

FRESH MELON WITH PROSCIUTTO DI PARMA

Juicy ripe melon presented with paper-thin slices of cured premier Italian ham

BAKED STUFFED MUSHROOMS

Stuffed with Italian cheese and spiced meat

VEGATARIAN APPETIZERS

MOZZARELLA MARINARA

Fresh fior di latte mozzarella cheese lightly fried, ensconced in marinara sauce

Salad

INSALATA DELLA CASA

Baby greens, ripe tomatoes, goat cheese cranberries roasted walnuts, served with a raspberry vinegarette

INSALATA CAPRESE

Fresh fiordi latte mozzarella, tomatoes and fresh basil On a bed of arugula and served with balsamic vinaigrette dressing

CESARE

Nino's signature Caesar salad

SPINACHI

Chilled spinach greens, sliced boiled eggs and mushrooms served with a Creamy Italian dressing (balsamic vinaigrette available upon request)

BRESAOLA CON ARUGOLA

Air-dried beef with arugula salad and Parmesan shavings in a light vinaigrette

Pasta Casalinga

LASAGNA AL FORNO

Flat pasta layered with fresh ground meats and Italian cheeses with Nino's savory Bolognese sauce and sprinkled with grated Parmesan

NINO'S CANNELLONI

Crepes filled with tender veal, spinach and mozzarella cheese topped with marinara and béchamel sauces

GNOCCHI ALLA CASALINGA

Potato dumplings served in a bolognese sauce with a splash of cream

ORECCHIETTE CON SALSICCE E RAPINI

Small shell shaped pasta tossed with mild Italian sausage, rapini and tomato

PENNE ALLA VODKA

Topped with prosciutto, prepared and served in a light tomato, creamy vodka sauce

SPAGHETTI AL DENTE

Steaming pasta cooked to order, served with choice of bolognese or marinara sauce

SPAGHETTI CON POLPETTE DI CARNE

Spaghetti with meatballs

VEGATARIAN

MELANZANE PARMIGIANA

Slices of eggplant topped with mozzarella and ricotta cheese and marinara sauce

PENNE GABRIELA

Tossed with eggplant and tomatoes, fior di latte mozzarella and fresh basil

PENNE QUATTRO FORMAGGI

In a creamy sauce of Italian cheeses... Gorgonzola, Fontina, Parmesan and Romano

RAVIOLI PESTO

Nino's ravioli stuffed with ricotta and parmesan cheese, light cream pesto sauce

Pasta E Frutti Di Mare

CAPELLINI ELENA

Sautéed fresh shrimp and spinach tossed with angel hair pasta in a light Cream sauce

PASTA CON CAPPE SANTE E CARCIOFI

Linguini with fresh sea scallops and hearts of artichokes in a light cream sauce

FETTUCINE NINO'S

Accompanied with special scotch-smoked salmon in a delightful pink cream sauce

FETTUCINE ALLA MICHELA

Fettuccine with fresh shrimp and scallops in a light Pernod and saffron cream sauce

ORECCHIETTE CON GRANCHIO

Small shell shaped pasta tossed with julienne carrots, celery, Green peppercorns and crabmeat in a light cream sauce

Frutti Di Mare

SCAMPI ALLA NINO'S

Giant scampi sautéed in wine, lemon butter, garlic and fresh herbs, marinara sauce

SALMONE ALLA PAOLO

Fresh salmon marinated, and crusted in black pepper. Broiled and served on a bed of fresh sautéed spinach

Pollo Fresco

PETTI DI POLLO ALLA ALESSANDRA

Chicken breast topped with eggplant, mozzarella cheese and served in a Marsala wine sauce

PETTI DI POLLO VILLA D'ESTE

Breast of fresh chicken topped with mozzarella and a creamy mushroom sauce then baked

Vitello Alla Nino's

All veal dishes can be made with chicken

VITELLO PICCATA

Scaloppini veal skillfully trimmed and sautéed in fresh lemon butter sauce

VITELLO MARSALA

Veal sautéed in a flavorful sauce with Marsala wine and Cremini mushrooms

VITELLO SALTIMBOCCA

Sautéed in seasoned white wine sauce, fresh sage, topped with prosciutto di parma

VITELLO PARMIGIANA

Sautéed, breaded veal topped with mozzarella, marinara sauce and grated Parmesan

VITELLO GORGONZOLA

Veal sautéed with Cremini mushrooms in a light cream and gorgonzola Cheese sauce

Panini

All Sandwiches are served with a fresh green salad

CAPRESE

Fresh fiordi latte mozzarella, tomatoes, marinated eggplant, fresh basil and arugula served on fresh Italian bread with balsamic vinaigrette

PROSCIUTTO DI PARMA

Prosciutto, mozzarella, sliced tomatoes, arugula on fresh Italian Bread

POLLO ALLA GRIGLIA

Chicken, roasted red peppers and goat cheese on fresh Italian Bread

ITALIAN SAUSAGE

*Italian sausage, sautéed peppers, onions, mushrooms and provolone cheese on fresh Italian bread
Served w/ marinara sauce.*

SOPERSADA

Italian sopersada, provolone, roasted peppers and marinated eggplant on fresh Italian Bread

VITELLO or CHICKEN PARMIGIANA

*Sautéed, breaded veal or chicken topped with mozzarella, marinara sauce and grated Parmesan on
Fresh Italian Bread*