

ANTIPASTI

FREDDI (COLD)

ANTIPASTO SUPREMO *Assorted Italian cold meats and cheeses accompanied with chilled roasted vegetables and caramelized shallots* **9.00**

FRESH MELON WITH PROSCIUTTO DI PARMA *juicy ripe melon presented with paper-thin slices of cured premier Italian ham* **9.00**

BRESAOLA CON ARUGOLA

Air-dried beef with arugula salad and Parmesan shavings in a light vinaigrette **9.00**

CALDI (HOT)

MOZZARELLA MARINARA

Fresh fior di latte mozzarella cheese lightly fried, ensconced in marinara sauce **8.00**

BAKED STUFFED MUSHROOMS

Large snow-white fresh mushroom caps stuffed with Italian cheese and spiced meat **8.00**

FRESH MUSSELS POSILLIPO *Sautéed in extra-virgin olive oil with garlic, marinara sauce and fresh herbs, served in the shell* **8.50**

BAKED CLAMS OREGANATA *Fresh-shucked clams seasoned with oregano, baked and presented on-the-half shell* **8.50**

ESCARGOT NINO'S *A gourmet delight – cooked in seasoned butter with garlic, laced with brandy and Pernod* **8.50**

CALAMARI FRITTI *Encased in a light batter, fried to a tender degree, served with marinara sauce* **9.00**

ZUPPE

MINISTRONE DI VERDURA *Italian vegetable soup with pasta* **7.00**

ZUPPA DEL GIORNO *Soup of the day* **7.00**

INSALATA

INSALATA DELLA CASA *Baby greens, ripe tomatoes, goat cheese cranberries roasted walnuts, served with a raspberry vinegarete* **5.50**

CESARE *Nino's signature Caesar salad* **5.50**

SPINACHI *Chilled spinach greens, sliced boiled eggs and mushrooms served with a Creamy Italian dressing (balsamic vinegarete available upon request)* **5.50**

INSALATA CAPRESE *Fresh fiordi latte mozzarella, tomatoes and fresh basil On a bed of arugula and served with balsamic vinaigrette dressing* **8.50**

PASTA CASALINGA

Vegetarian

MELANZANE PARMIGIANA *Slices of eggplant topped with mozzarella and ricotta cheese and marinara sauce* 17.00

PENNE GABRIELA *Tossed with eggplant and tomatoes, fior di latte mozzarella and fresh basil* 17.00

PENNE QUATTRO FORMAGGI *In a creamy sauce of Italian cheeses... Gorgonzola, Fontina, Parmesan and Romano* 17.00

RAVIOLI PESTO *Nino's ravioli stuffed with ricotta and parmesan cheese, light cream pesto sauce* 15.50

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* 17.00

NINO'S CANNELLONI *Crepes filled with tender veal, spinach and mozzarella cheese topped with marinara and béchamel sauces* 15.00

GNOCCHI ALLA CASALINGA *Potato dumplings served in a bolognese sauce with a splash of cream* 15.50

ORECCHIETTE CON SALSICCE E RAPINI *Small shell shaped pasta tossed with mild Italian sausage, rapini and tomato* 17.50

PENNE ALLA VODKA *Topped with prosciutto, prepared and served in a light tomato, creamy vodka sauce* 17.00

SPAGHETTI AL DENTE *Steaming pasta cooked to order, served with choice of bolognese or marinara sauce* 14.00

SPAGHETTI CON POLPETTE DI CARNE *Spaghetti with meatballs* 17.00

PASTA OF THE DAY *prepared as a Chef's specialty* **PRICED DAILY**

APPETIZER-SIZED PASTA DISHES

Pasta appetizer.....9.50 pasta appetizer with seafood...11.50

PASTA E FRUTTI DI MARE

CAPELLINI ELENA *Sautéed fresh shrimp and spinach tossed with angel hair pasta in a light Cream sauce* 17.50

PASTA CON CAPPE SANTE E CARCIOFI *Linguini with fresh sea scallops and hearts of artichokes in a light cream sauce* 17.50

FETTUCINE NINO'S *Accompanied with special scotch-smoked salmon in a delightful pink cream sauce* 17.00

FETTUCINE ALLA MICHELA *Fettuccine with fresh shrimp and scallops in a light Pernod and saffron cream sauce* 17.50

SPAGHETTI VONGOLE *Fresh Rhode Island Littleneck clams, choice of red or white clam sauce* 17.50

ORECCHIETTE CON GRANCHIO *Small shell shaped pasta tossed with julienne carrots, celery, Green peppercorns and crabmeat in a light cream sauce* 17.50

Whole-wheat pastas are available upon request for entrees only. Please allow ample time for these special orders to be prepared.

FRUTTI DI MARE

SCAMPI ALLA NINO'S *Giant scampi sautéed in wine, lemon butter, garlic and fresh herbs, marinara sauce* **22.50**

ZUPPE DI PESCE *Shrimp, scallops, clams, mussels and grouper in spicy marinara sauce with light garlic and fresh Italian herbs* **22.50**

LOBSTER FRA DIAVOLO *Twin succulent tender lobster tails artfully sautéed in spicy tomato sauce with extra-virgin olive oil and fresh garlic, presented on steaming linguini* **35.00**

SALMONE ALLA PAOLO *Fresh salmon marinated, and crusted in black pepper. Broiled and served on a bed of fresh sautéed spinach* **21.00**

FRESH CATCH OF THE DAY prepared as a Chef's specialty **MARKET PRICE**

POLLO FRESCO

PETTI DI POLLO ALLA ALESSANDRA *chicken breast topped with eggplant, mozzarella cheese and served in a Marsala wine sauce* **18.50**

PETTI DI POLLO VILLA D'ESTE *breast of fresh chicken topped with mozzarella and a creamy mushroom sauce then baked* **18.50**

VITELLO ALLA NINO'S

VITELLO PICCATA *Scaloppini veal skillfully trimmed and sautéed in fresh lemon Butter sauce* **20.50**

VITELLO MARSALA *Veal sautéed in a flavorful sauce with Marsala wine and Cremini mushrooms* **20.50**

VITELLO SALTIMBOCCA *Sautéed in seasoned white wine sauce, fresh sage, topped with prosciutto di parma* **20.50**

VITELLO PARMIGIANA *Sautéed, breaded veal topped with mozzarella, marinara sauce and grated Parmesan* **20.50**

VITELLO GORGONZOLA *Veal sautéed with Cremini mushrooms in a light cream and gorgonzola Cheese sauce* **20.50**

VITELLO CAPRESE *Sautéed veal with light white wine, mozzarella and fresh tomato* **20.50**

COSTATA DI VITELLO ROSMARINO *Thick veal chop skillfully trimmed and grilled with rosemary and roasted garlic* **28.50**

CARNE

FILETTO ST. MARCO *Filet mignon with a savory brandy sauce with, mushrooms and hearts of artichokes* **24.50**

FILETTO AL PEPE *Filet mignon embedded with peppercorns demi-glace, cream, flamed in brandy* **24.50**

18% gratuity will be added to parties of six or more