



NICOLETTA LUNCH SPECIAL

NICOLETTA NINE \$9

quarter with choice of one topping, choice of half nicoletta or caesar salad, choice of soft drink

PIZZA OF THE MONTH

BBQ CHICKEN \$20

chicken, barbeque sauce, red onion mozzarella, chives

SIGNATURE PIES

CALABRESE \$21

thick cut pepperoni, fennel sausage red onions, pomodoro, mozzarella

PARMIGIANA \$19

fried eggplant, fresh mozzarella, ricotta marinated tomatoes, pomodoro, basil

TARTUFATA \$22

prosciutto cotto, wild mushrooms truffle cream, mozzarella

FUNGHI \$20

wild mushrooms, spinach, marsala, mozzarella

QUARTERS & WHOLE PIES

CREATE YOUR OWN PIZZA

start with the **CLASSICA** crushed tomatoes, mozzarella, basil and the rest is up to you

Quarter \$4 | Whole Pie \$16

VERDURE vegetables		CARNE meats		FORMAGGIO cheeses
quarter 50¢ each whole pie \$1.50 each		quarter 75¢ each whole pie \$2.25 each		quarter 50¢ each whole pie \$1.75 each
spinach	olives	fennel sausage	chicken	fresh mozzarella
mushrooms	eggplant	pepperoni	anchovy	ricotta
red onions	garlic	meatballs		extra cheese
bell peppers	arugula	prosciutto cotto		shaved parmesan
pickled peppers				provolone

PASTA

MADE IN HOUSE; LOW GLUTEN AVAILABLE

WHITE TRUFFLE ALFREDO \$17
ribbon noodles, prosciutto, parmesan truffle cream

SPAGHETTI & MEATBALLS \$15
semolina pasta, nicoletta meatballs

PARMIGIANA

SERVED WITH RIGATONI POMODORO OR SPINACH

CHICKEN PARMIGIANA \$17
breaded chicken breast, mozzarella, pomodoro

EGGPLANT ROLLATINI \$15
baked eggplant, ricotta, mozzarella, pomodoro

APPETIZERS

NICOLETTA MEATBALLS \$9

neopolitan style meatballs, pomodoro pecorino, parsley

CALABRESE "HOT" WINGS \$8

honey calabrian chili glaze, blue cheese cream

ZUPPA \$7

potato leek soup, crispy pepperoni

FRITTO MISTO \$14

breaded and fried calamari, shrimp asparagus, lemon crema

SALADS

ADD GRILLED CHICKEN \$5

NICOLETTA \$7

mixed greens, shaved fennel, carrot, cucumber radish, ricotta crostini

CAESAR \$8

romaine lettuce, radicchio, parmesan croutons caesar dressing

CHOPPED \$9

romaine and radicchio lettuce, prosciutto cotto provolone cheese, olives, red bell peppers

ARUGULA \$8

wild arugula, Persian cucumber, radish primo sale, taggiasca olive, carta di musica



BEVERAGE LIST

SPARKLING WINE

Prosecco Brut, Casalini Veneto NV	GLASS	10
Lambrusco Grasparossa, La Battagliola Emilia Romagna 2013		10

WHITE WINE

	6 oz	8 oz	BOTTLE
Bauhouse Rose, California 2015	10	13	42
Alba Reisling, New Jersey 2015	9	12	34
Pinot Grigio, Villa Dugo Friuli 2016	11	15	42
Albana di Romagna, Tre Monti Emilia Romagna 2015	9	12	34
Fiano di Avellino Selevocorte, Contrada Campania 2014	10	13	38
Sauvignon Blanc, Scarbolo Friuli 2015	14	18	54
Chardonnay, Matthew Fritz California 2014	13	17	50

RED WINE

Pinot Nero, Calatroni Lombardia 2014	12	16	46
Barbera d' Asti, Michele Chiarlo Piemonte 2013	9	12	34
Chianti Classico "Bramosia", Donna Laura Toscana 2014	11	15	42
Montepulciano d'Abruzzo, Politici Abruzzo 2015	9	12	50 (1L)
Super Toscana "Al Passo", Tolaini Toscana 2012	15	19	58
Cabernet Sauvignon, Vigilance California 2015	13	17	50

BEER - DRAFT

Peroni Lager Italy	7
Goose Island Brewery 312 Urban Wheat Illinois	8
Sixpoint Brewery "Bengali" IPA New York	8
Riverhorse Brewery "Roly Poly" Pilsner New Jersey	7

BEER - BOTTLED

Heineken Pale Lager	6
Menabrea Amber	7
Menabrea Bionda	7
Moretti La Rossa Double Bock	7
Dogfish Head "90 Minute" IPA	8
Yards Brewing Co. "George Washington" Porter	8
Dogfish Brewery "Indian Brown Ale"	7
Rogue Brewery "Dead Guy Ale"	8

SOFT DRINKS \$2 GLASS

Unsweetened Iced Tea | Coca-Cola | Diet Coke | Sprite | Fanta Orange | Barq's Root Beer
 Fresh Squeezed Lemonade **\$4**

COFFEE & TEA \$4

Drip Coffee | Decaf Coffee
 Tea
 Earl Grey | Dragonfly Green | English Breakfast | Fruit Sangria | Chamomile
 Espresso **\$5**
 Americano | Cappuccino | Latté | Double espresso

VANILLA SOFT SERVE GELATO

OUR Gelato FAVORITES

SODA FLOATS \$5
 vanilla soft serve, choice of soda

B'VILLE SUNDAE \$6
 chocolate sauce, chocolate pearls,
 pistachio toffee, amarena cherries

PEANUT BUTTER EXPLOSION \$6
 chocolate sauce, roasted peanuts,
 reese's pieces

BIRTHDAY CAKE SUNDAE \$6
 brownie bites, whipped cream, sprinkles

BUILD YOUR OWN Gelato

VANILLA SOFT SERVE \$5 | TOPPINGS 75¢ EACH

dark chocolate sauce
 caramel sauce
 amarena cherries
 chocolate pearls
 pistachio toffee

rainbow sprinkles
 roasted peanuts
 amaretti cookies
 crushed oreo

brownie bites
 gummy bears
 reese's pieces
 whipped cream