



APPETIZERS

NICOLETTA MEATBALLS \$9
neopolitan style meatballs,
pomodoro, pecorino, parsley

CALABRESE "HOT" WINGS \$8
honey calabrian chili glaze
blue cheese cream

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, olives
roasted bell peppers
provolone cheese

PIZZAS

CUSTOM PIZZAS

Start with the CLASSICA (crushed tomatoes,
mozzarella, basil) and the rest is up to you

PICK YOUR TOPPINGS BELOW

VERDURE *vegetables \$1.50 each*

spinach	pickled peppers
mushrooms	olives
red onions	eggplant
roasted red	garlic
peppers	arugula

CARNE *meat \$2.25 each*

fennel sausage	meatballs
pepperoni	chicken
anchovy	prosciutto cotto

FORMAGGI *cheese \$1.75 each*

fresh mozzarella	shaved parmesan
ricotta	
extra cheese	

HOUSE PIZZAS

CLASSICA \$16
pomodoro, whole milk
mozzarella, aged parmesan, basil

CALABRESE \$21
thick cut pepperoni, red onions
fennel sausage, pomodoro
mozzarella

PARMIGIANA \$19
fried eggplant, fresh mozzarella,
ricotta, marinated tomatoes
pomodoro, basil

CAMPANACCIO \$21
wild mushrooms, fennel sausage,
filetto, shaved parmesan, parsley

TARTUFATA \$22
prosciutto cotto, wild mushroom
truffle cream, mozzarella

FUNGHI \$20
wild mushrooms, spinach
marsala, mozzarella

PIZZA OF THE MONTH

PERA E NOCE \$20
roasted pear, gorgonzola, mozzarella
caramelized onions, walnuts, balsamic

PARMIGIANA

SERVED WITH
RIGATONI POMODORO OR SPINACH

CHICKEN PARMIGIANA \$17
breaded chicken breast
mozzarella, pomodoro

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

PASTA

ALL PASTA MADE IN-HOUSE

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

SPAGHETTI & MEATBALLS \$15
semolina pasta, nicoletta meatballs

LOW GLUTEN At Nicoletta we are happy to offer a 10" Low Gluten Pizza Crust

* all menu items may contain traces of gluten as they are prepared in a kitchen that is not certified gluten free



BEVERAGE LIST

SPARKLING WINE

- Prosecco Brut, Casalini **Veneto**
- Lambrusco Grasparossa, Pederzana **Emilia Romagna**
- Prosecco Rosé "Jeio" **Veneto**

GLASS

- 10
- 10
- 9

WHITE WINE

- Bauhouse Rose, California 2016
- Alba Reisling, **New Jersey** 2015
- Pinot Grigio, Villa Dugo **Friuli** 2016
- Albana di Romagna, Tre Monti **Emilia Romagna** 2015
- Fiano di Avellino Selevectorte, Contrada **Campania** 2014
- Sauvignon Blanc, Scarbolo **Friuli** 2016
- Chardonnay, Matthew Fritz **California** 2016

6 oz 8 oz BOTTLE

- 10 13 37
- 9 12 34
- 11 15 43
- 9 12 34
- 10 13 37
- 14 18 52
- 13 17 49

RED WINE

- Pinot Nero, Calatroni **Lombardia** 2015
- Barbera d' Asti, Michele Chiarlo **Piemonte** 2013
- Chianti Classico "Bramosia", Donna Laura **Toscana** 2015
- Montepulciano d'Abruzzo, Politici **Abruzzo** 2015
- Super Toscana "Al Passo", Tolaini **Toscana** 2012
- Cabernet Sauvignon, Vigilance **California** 2015

- 12 16 46
- 9 12 34
- 11 15 43
- 9 12 48 (1L)
- 15 19 55
- 13 17 49

BEER - DRAFT

- Peroni Lager **Italy** 7
- Ramstein Brewery Blonde Hefeweizen **New Jersey** 8
- Riverhorse Brewery "Hippotizing" IPA **New Jersey** 8
- Troeg's Brewery "Sunshine" Pilsner **Pennsylvania** 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 \$2.50 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

rainbow sprinkles
roasted peanuts
pistachio toffee
crushed oreo

brownie bites
reese's pieces
whipped cream