



## 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

**FALL HARVEST \$21**  
roasted chicken, mozzarella  
butternut squash crema, sage

### 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 <b>Veneto</b>	10
Lambrusco Grasparossa, Pederzana <b>Emilia Romagna</b>	10
Prosecco Rosé "Jeio" <b>Veneto</b>	9

**WHITE WINE**

Bauhouse Rose, California 2016	9	12	34
Alba Reisling, <b>New Jersey</b> 2015	11	15	43
Pinot Grigio, Villa Dugo <b>Friuli</b> 2016	9	12	34
Albana di Romagna, Tre Monti <b>Emilia Romagna</b> 2015	10	13	37
Fiano di Avellino Selevecorte, Contrada <b>Campania</b> 2014	14	18	52
Sauvignon Blanc, Scarbolo <b>Friuli</b> 2016	13	17	49
Chardonnay, Matthew Fritz <b>California</b> 2016			

**RED WINE**

Pinot Nero, Calatroni <b>Lombardia</b> 2015	9	12	34
Barbera d' Asti, Michele Chiarlo <b>Piemonte</b> 2013	11	15	43
Chianti Classico "Bramosia", Donna Laura <b>Toscana</b> 2015	9	12	48 (1L)
Montepulciano d'Abruzzo, Politici <b>Abruzzo</b> 2015	15	19	55
Super Toscana "Al Passo", Tolaini <b>Toscana</b> 2012	13	17	49
Cabernet Sauvignon, Vigilance <b>California</b> 2015			

**GLASS**

**6 oz      8 oz      BOTTLE**

**BEER - DRAFT**

Peroni Lager <b>Italy</b>	7
Ramstein Brewery Blonde Hefeweizen <b>New Jersey</b>	8
Riverhorse Brewery "Hippotizing" IPA <b>New Jersey</b>	8
Troeg's Brewery "Sunshine" Pilsner <b>Pennsylvania</b>	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