



### APPETIZERS

**NICOLETTA MEATBALLS \$10**  
neopolitan style meatballs, pomodoro, pecorino, parsley

**ITALIAN WEDDING SOUP \$9**  
meatballs, pasta, spinach, carrots

**CALABRESE HOT WINGS \$11**  
honey calabrian chili glaze  
blue cheese cream

### SALADS

**ADD GRILLED CHICKEN \$6**  
**ADD GRILLED SHRIMP \$9**

**NICOLETTA \$9**  
mixed greens, shaved fennel  
carrot, cucumber, radish, ricotta crostini

**CAESAR \$9**  
romaine lettuce, radicchio  
parmesan croutons, caesar dressing

**CHOPPED \$11**  
romaine and radicchio lettuce  
ham, provolone cheese  
olives, red bell peppers

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**WE DELIVER!**  
**CALL US AT**  
**908.221.1177**  
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### PASTA

**ALL PASTA MADE IN-HOUSE**

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

add grilled chicken +\$6 | add grilled shrimp +\$9

**SPAGHETTI & MEATBALLS \$16**  
semolina pasta, nicoleтта meatballs

+ low gluten pasta available upon request

### PARMIGIANA

**SERVED WITH**  
**RIGATONI POMODORO OR SPINACH**

**CHICKEN PARMIGIANA \$18**  
breaded chicken breast, mozzarella, pomodoro

**EGGPLANT ROLLATINI \$16**  
baked eggplant, ricotta, mozzarella, pomodoro

## PIZZAS

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

**CALABRESE \$23**  
thick cut pepperoni, fennel sausage  
red onions, pomodoro, mozzarella

**PARMIGIANA \$20**  
fried eggplant, fresh mozzarella, ricotta  
marinated tomatoes, pomodoro, basil

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

**TARTUFATA \$22**  
ham, mushrooms  
truffle cream, mozzarella

**FUNGHI \$20**  
mushrooms, spinach, marsala, mozzarella  
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**PIZZA OF THE MONTH**  
**AMATRICIANA \$22**  
pomodoro, mozzarella, pancetta, red onion  
garlic, basil, parmesan, black pepper

**LOW GLUTEN** At Nicoletta we are happy to offer a 10" Low Gluten Pizza Crust \$12

all menu items may contain traces of gluten as they are produced in an environment that is not certified gluten free

### DAILY SPECIALS

#### MONDAY

**MEATBALL MONDAY**  
\$8 meatball appetizer  
\$12 meatball pizza  
\$12 spaghetti & meatballs

#### TUESDAY

**PORK CHOP \$26**  
grilled roaming acres farm pork chop with  
seasonal preparation

#### WEDNESDAY

**GRIGLIATA MISTA \$32**  
gmixed grill of sliced steak, pork coppa  
Luganeca sausage, lamb chop  
roasted fennel, cherry tomato, sugo

#### THURSDAY

**VEAL & VINO**  
**NO CORKAGE FEE!**  
\$28 each  
**milanese** with arugula salad -or-  
**parmigiano** with spaghetti pomodoro -or-  
**petroniana-style** with ham and black truffle  
cream, served with spinach

#### FRIDAY

**BRODETTO \$32**  
adriatic-style seafood soup with market fish  
clams, mussels, calamari, shrimp

#### SATURDAY

**OSSOBUCCO \$39**  
braised veal shank with  
risotto alla milanese, gremolata

#### SUNDAY

**\$12 PASTA NIGHT**  
\*dine in only



**BEVERAGE LIST**

**SPARKLING WINE**

Prosecco Brut, Casalini <b>Veneto</b>	<b>GLASS</b>	10
Lambrusco Grasparossa, La Battagliola <b>Emilia Romagna</b>		10
Prosecco Rosé <b>Veneto</b>		9
Grapefruit Wine Cooler <b>Ramona</b>		10(can)

**WHITE WINE**

	<b>6 oz</b>	<b>8 oz</b>	<b>BOTTLE</b>
Bauhouse Rose, <b>California</b> 2016	10	13	37
Alba Reisling, <b>New Jersey</b> 2015	9	12	34
Pinot Grigio, Guiseppe E Luigi Anselmi "Zellina" <b>Friuli</b> 2016	11	15	43
Albana di Romagna, Tre Monti <b>Emilia Romagna</b> 2015	9	12	34
Fiano di Avellino Selevvecorte, Contrada <b>Campania</b> 2015	10	13	37
Sauvignon Blanc, Scarbolo <b>Friuli</b> 2016	14	18	52
Chardonnay, Matthew Fritz <b>California</b> 2014	13	17	49

**RED WINE**

Pinot Nero, Calatroni <b>Lombardia</b> 2015	12	16	46
Chianti Classico "Bramosia", Donna Laura <b>Toscana</b> 2015	11	15	43
Montepulciano d'Abruzzo, Politici <b>Abruzzo</b> 2015	9	12	48(1L)
Super Toscana "Al Passo", Tolaini <b>Toscana</b> 2012	15	19	55
Cabernet Sauvignon, Vigilance <b>California</b> 2015	13	17	49

**BEER - DRAFT**

Peroni Lager <b>Italy</b>	7
Ramstein Brewery Oktoberfest <b>New Jersey</b>	8
Troegs Brewery "Perpetual" IPA <b>Pennsylvania</b>	8
Troegs 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

pistachio toffee  
 rainbow sprinkles  
 roasted peanuts  
 crushed oreo

brownie bites  
 reese's pieces  
 whipped cream