



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

.....
WE DELIVER!
CALL US AT
908.221.1177
.....

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, nicoletta 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
mushrooms, fennel sausage
filetto, shaved parmesan, parsley

TARTUFATA \$22
ham, mushrooms
truffle cream, mozzarella

FUNGHI \$20
mushrooms, spinach, marsala, mozzarella

PIZZA OF THE MONTH
BUFFALO CHICKEN \$21
roasted chicken, honey calabrian chili sauce
mozzarella, blue cheese crema, chives

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 SALTIMBOCA \$24

pork scaloppine, prosciutto, sage
mashed potatoes, cipollini onion, marsala

WEDNESDAY

SAUSAGE AND PEPPERS \$22

grilled fennel sausage, roasted potatoes
bell pepper and onion stufato

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

SHRIMP SCAMPI \$26

shrimp with garlic, white wine, lemon
parsley, served with spaghetti

SATURDAY

CHICKEN CACCIATORE \$26

chicken braised in tomato sauce, capers
cremini mushrooms, oregano, served with
creamy polenta

SUNDAY

\$12 PASTA NIGHT

*dine in only



BEVERAGE LIST

SPARKLING WINE

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

WHITE WINE

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

RED WINE

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

BEER - DRAFT

Peroni Lager Italy	7
Allagash White Maine	8
Troegs Brewery "Perpetual" IPA Pennsylvania	8
Goose Island Brewery Winter Ale Illinois	8

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
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

BUILD YOUR OWN Gelato

VANILLA SOFT SERVE \$5 | TOPPING \$75¢ EACH

dark chocolate sauce
 caramel sauce
 amarena cherries
 chocolate pearls

pistachio toffee
 rainbow sprinkles
 roasted peanuts

reese's pieces
 whipped cream