



# 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

### BUFFALO CHICKEN \$22

roasted chicken, mozzarella, calabrian chili blue cheese crema, chives

## SIGNATURE PIES

### CALABRESE \$23

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

### PARMIGIANA \$20

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

### TARTUFATA \$22

ham, mushrooms truffle cream, mozzarella

### FUNGHI \$20

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
roasted red peppers	arugula	ham		shaved parmesan
pickled peppers				

## APPETIZERS

### ITALIAN WEDDING SOUP \$9

meatballs, spinach, pasta, carrots

### NICOLETTA MEATBALLS \$10

neopolitan style meatballs, pomodoro pecorino, parsley

### CALABRESE "HOT" WINGS \$11

honey calabrian chili glaze, blue cheese crema

## PASTA

MADE IN HOUSE; LOW GLUTEN AVAILABLE

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

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

## PARMIGIANA

SERVED WITH RIGATONI POMODORO OR SPINACH

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

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

## SALADS

ADD GRILLED CHICKEN \$6

### 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



**BEVERAGE LIST**

**SPARKLING WINE**

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

**WHITE WINE**

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

**RED WINE**

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

**BEER - DRAFT**

Peroni Lager <b>Italy</b>	7
Allagash White <b>Maine</b>	8
Goose Island Brewery Winter Ale <b>Illinois</b>	8
Troeg's Brewery "Perpetual" IPA <b>Pennsylvania</b>	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 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 | 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 | TOPPINGS 75¢ EACH**

dark chocolate sauce	rainbow sprinkles	reese's pieces
caramel sauce	roasted peanuts	whipped cream
amarena cherries	pistachio toffee	
chocolate pearls		