



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

PESTO PRIMAVERA \$21

spring vegetables, pesto, mozzarella arugula, shaved parmesan

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

WHITE WINE

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

RED WINE

Pinot Nero, Calatroni Lombardia 2015	12	16	46
Chianti Classico "Bramosia", Donna Laura Toscana 2015	11	15	43
Merlot, Maeli Veneto 2013	11	15	43
Syrah "Horse Shoes & Handgranades", Mouton Noir Oregon	13	17	49
Montepulciano d'Abruzzo, Politici Abruzzo 2016	9	12	48(1L)
Super Toscan "Yantra", Tenuta Sette Cieli Toscana 2016	15	19	55
Aglianico, La Capranera Campania 2016	11	15	43
Cabernet Sauvignon, Vigilance California 2015	13	17	49

BEER - DRAFT

Peroni Lager Italy	7
Allagash White Maine	8
Double Nickle "Below Zero" New Jersey	8
Troeg's Brewery "Perpetual" IPA Pennsylvania	8

BEER - BOTTLED

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		