



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

PESTO PRIMAVERA \$21
spring vegetables, pesto, mozzarella
shaved parmesan, arugula

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

STRACOTTO \$34

red wine braised short rib, gremolata
seasonal preparations

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 (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, Guiseppe E Luigi Anselmi "Zellina" Friuli 2016	11	15	43
Albana di Romagna, Tre Monti Emilia Romagna 2015	9	12	34
Fiano di Avellino Selevvecorte, Contrada Campania 2015	10	13	37
Sauvignon Blanc, Scarbolo Friuli 2016	14	18	52
Chardonnay, Matthew Fritz California 2014	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
Troegs Brewery "Perpetual" IPA Pennsylvania	8
Double Nickle "Below Zero" New Jersey	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 \$2.50 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 | TOPPINGS 75¢ EACH

dark chocolate sauce
caramel sauce
amarena cherries
chocolate pearls

pistachio toffee
rainbow sprinkles
roasted peanuts

reese's pieces
whipped cream