



APPETIZERS

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

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

CALABRESE HOT WINGS \$12
honey calabrian chili glaze
blue cheese cream

SALADS

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

NICOLETTA \$11
mixed greens, shaved fennel
carrot, cucumber, radish, ricotta crostini

CAESAR \$11
romaine lettuce, radicchio
parmesan croutons, caesar dressing

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

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

PULLED PORK PIZZA \$22
slow-roasted pork, red onion, cheddar
barbeque sauce, mozzarella

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

ROAMING ACRES FARM PORK MP

seasonal preparations

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

FISH OF THE DAY MP

chef's selection of fish
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) | |

ROSÉ

| | | | |
|----------------------------|-------------|-------------|---------------|
| Rosé Parüss, Piemonte 2017 | 6 oz | 8 oz | BOTTLE |
| | 11 | 15 | 45 |

WHITE WINE

| | | | |
|---|----|----|----|
| Alba Reisling, New Jersey 2015 | 9 | 12 | 34 |
| Pinot Grigio, Guiseppe E Luigi Anselmi "Zellina" Friuli 2017 | 11 | 15 | 43 |
| Albana di Romagna, Tre Monti Emilia Romagna 2016 | 9 | 12 | 34 |
| Fiano di Avellino Selevectorte, 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 2016 | 12 | 16 | 46 |
| Chianti Classico "Bramosia", Donna Laura Toscana 2016 | 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 Franc, Alba Vineyard New Jersey 2014 | 9 | 12 | 35 |
| Cabernet Sauvignon, Kunde California 2014 | 13 | 17 | 49 |

BEER - DRAFT

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|--|---|
| Peroni Lager Italy | 7 |
| Allagash White Maine | 8 |
| Troegs Brewery "Perpetual" IPA Pennsylvania | 8 |
| Southern Tier "8 Days A Week" Blonde Ale New York | 8 |

BEER - BOTTLED

| | |
|--|---|
| Heineken 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 |
| Hacke Beck's NA | 6 |

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