



SNACKS

- OLIVES** \$6
marinated castelvetrano olives
- ARANCINI** \$7
fried porcini risotto, parmesan, chives
- PEPPERONI STICKS** \$6
breaded mozzarella & pepperoni, tomato sauce
- STUFFED PEPPERS** \$7
roasted, ground beef, filetto
spinach, onion, cheddar
- STROMBOLI** \$7
stuffed dough, mozzarella, pepperoni
parmesan, pomodoro

FIGATTOLA \$8
fried pizza dough, fresh mozzarella
prosciutto di parma

APPETIZERS

- MEATBALLS** \$11
brick oven baked neapolitan meatballs
pomodoro, bread crumbs
- SPICY CHICKEN WINGS** \$13
double fried chicken wings, honey
calabrian chili glaze, blue cheese crema
- CALAMARI** \$11
fried calamari, spicy pomodoro
charred lemon
- PATATE** \$9
crispy fingerling potatoes, pecorino
truffle oil, lemon, parmesan fonduta

QUARTERS AVAILABLE

CLASSICA - CALABRESE
PARMIGIANA - PEPPERONI
DINE IN: FRI - SUN 12PM-4PM
TAKEOUT: ALWAYS

PIZZAS

CUSTOM PIZZAS

Start with pomodoro and mozzarella
and the rest is up to you

PICK YOUR TOPPINGS BELOW

VERDURE *vegetables \$1.50 each*

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|--------------------|----------------------|
| kalamata olives | sliced jalapeños |
| mushrooms | calabrian chile |
| red onions | spinach |
| caramelized onions | marinated tomatoes |
| fried eggplant | roasted bell peppers |
| arugula | broccoli rabe |
| | artichokes |

CARNE *meat \$2.50 each*

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|----------------|--------------------------|
| fennel sausage | chicken |
| pepperoni | bacon |
| anchovy | prosciutto cotto |
| meatballs | prosciutto di parma +\$3 |

FORMAGGI *cheese \$2 each*

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| mozzarella | crumbled blue cheese |
| ricotta | fresh mozzarella +\$1 |

HOUSE PIZZAS

- CLASSICA** \$18
pomodoro, whole milk mozzarella, aged parmesan
fresh basil
- POLPETTINE** \$22
house-made meatballs, filetto, ricotta
roasted bell peppers, fresh basil
- PARMIGIANA** \$21
fried eggplant, fior di latte, ricotta
marinated tomatoes, pomodoro, basil
- BUFFALO CHICKEN** \$23
breaded chicken, buffalo sauce, blue cheese crema
- CALABRESE** \$24
thick cut pepperoni, fennel sausage, red onions
pomodoro, mozzarella
- TARTUFATA** \$24
prosciutto cotto, mushrooms, crema di tartufo
mozzarella
- PROSCIUTTO** \$24
prosciutto di parma, ricotta, caramelized onions
agrodolce
- FUNGHI** \$22
mushrooms, sautéed spinach, porcini marsala
mozzarella, garlic
- CAMPANACCIO** \$22
fennel sausage, mushrooms, pomodoro
mozzarella, garlic oil

SALADS

- NICOLETTA** \$10
romaine hearts, grapes
radicchio, parmesan croutons
light yogurt vinaigrette
- ARUGULA** \$10
wild arugula, granny smith apples
fennel, candied walnuts, lemon vinaigrette
- GREEN BEAN** \$10
house made croutons, pecorino romano
grainy mustard vinaigrette

FRESH PASTA

- SPAGHETTI & MEATBALLS** \$18
semolina pasta, neapolitan meatballs, pomodoro
garlic, parmesan
- RIGATONI** \$17
semolina pasta, basil pesto
chicken, ricotta, pistachios
- LASAGNA** \$18
fresh pasta ribbons, pomodoro
ragù antica, béchamel, parmesan

FROM THE OVEN

- CHICKEN PARMIGIANA** \$19
breaded chicken breast, pomodoro
mozzarella, sautéed spinach
- EGGPLANT PARMIGIANA** \$17
breaded eggplant, ricotta, mozzarella
pomodoro sautéed spinach

LOW GLUTEN At Nicoletta we are happy to offer a 10" Low Gluten Pizza Crust - \$13

LARGE PARTY FESTA MENU
Parties of 6+ {\$27pp Prix Fixe}
YOUR CHOICE OF THE FOLLOWING:
3 SNACKS • 2 APPETIZERS/SALADS
SELECTION OF SPECIALTY PIZZAS

**all menu items may contain traces of gluten as they are produced in an environment that is not certified gluten free

*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition