



SNACKS

- OLIVES** \$6
marinated castelvetrano olives
- ARANCINI** \$7
fried porcini risotto, parmesan, chives
- PEPPERONI STICKS** \$6
breaded mozzarella & pepperoni, tomato sauce
- BRUSSELS SPROUTS** \$7
pan roasted, bacon, caramelized onions
- STROMBOLI** \$7
stuffed dough, mozzarella, pepperoni
parmesan, pomodoro
- PATATE** \$8
crispy fingerling potatoes, pecorino
truffle oil, lemon, parmesan fonduta

APPETIZERS

- MEATBALLS** \$11
brick oven baked neapolitan meatballs
pomodoro, bread crumbs
- CARCIOFI** \$10
fried artichokes, lemon aioli
- ZUPPA** \$12
cannellini bean, macaroni, bacon
spinach, pecorino romano
- SPICY CHICKEN WINGS** \$13
double fried chicken wings, honey
calabrian chili glaze, blue cheese crema
- CALAMARI** \$11
fried calamari, spicy pomodoro
charred lemon

HOUSE PIZZAS

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| <ul style="list-style-type: none"> 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 | <ul style="list-style-type: none"> TARTUFATA \$24
prosciutto cotto, mushrooms,
crema di tartufo, mozzarella PROSCIUTTO \$24
prosciutto di parma, ricotta,
caramelized onions, agrodolce FUNGHI \$22
mushrooms, sautéed spinach, garlic
porcini marsala mozzarella, CAMPANACCIO \$22
fennel sausage, mushrooms, pomodoro
mozzarella, garlic oil CONTADINO \$22
potato, fennel sausage, broccoli rabe,
crema di tartufo |
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BUILD YOUR OWN PIZZA

Start with pomodoro + mozzarella, the rest is up to you. Add **artichokes, broccoli rabe calabrian chili** + more, ask your server
*supplemental pricing will apply

PIZZA OF THE MONTH

BANDIERA \$20
fresh mozzarella
basil pesto, pomodoro

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

**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

SALADS

- NICOLETTA** \$10
romaine hearts, grapes
radicchio, parmesan croutons
light yogurt vinaigrette
- ARUGULA** \$10
wild arugula, granny smith apples
fennel, candied walnuts, lemon vinaigrette
- BEEF** \$10
roasted beet, ricotta, pickled red onion
whole grain 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

LARGE PARTY FESTA MENU

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

..... **QUARTERS**
DINE IN: FRI - SUN 12^{PM}-4^{PM}
TAKEOUT: ALWAYS **AVAILABLE**
CLASSICA • CALABRESE • PARMIGIANA • PEPPERONI