

# NICOLETTA

## SNACKS

**OLIVES** \$6  
marinated castelvetrano olives

**ARANCINI** \$7  
fried porcini risotto, parmesan, chives

**STROMBOLI** \$7  
stuffed dough, mozzarella, pepperoni  
parmesan, pomodoro

**FRIED  
BABY POTATOES** \$8  
crispy fingerling potatoes, pecorino  
truffle oil, lemon, parmesan fonduta

## APPETIZERS

**MEATBALLS** \$12  
brick oven baked neapolitan meatballs  
pomodoro, bread crumbs

**CARCIOFI** \$10  
fried artichokes, lemon aioli

**SPICY CHICKEN WINGS** \$14  
double fried chicken wings, honey  
calabrian chili glaze, blue cheese crema

\*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** \$11  
romaine hearts, grapes  
radicchio, parmesan croutons  
light yogurt vinaigrette

**ARUGULA** \$10  
wild arugula, granny smith apples  
fennel, candied walnuts, lemon 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** \$20  
breaded chicken breast, pomodoro  
mozzarella, sautéed spinach

**EGGPLANT PARMIGIANA** \$17  
breaded eggplant, ricotta, mozzarella  
pomodoro sautéed spinach

## HOUSE PIZZAS

**CLASSICA** pomodoro, whole milk mozzarella, aged parmesan, fresh basil \$18

**POLPETTINE** house-made meatballs, filetto, ricotta, roasted bell peppers, fresh basil \$22

**PARMIGIANA** fried eggplant, fior di latte, ricotta, marinated tomatoes, pomodoro, basil \$21

**BUFFALO CHICKEN** breaded chicken, buffalo sauce, blue cheese crema \$23

**CALABRESE** thick cut pepperoni, fennel sausage, red onions, pomodoro, mozzarella \$24

**TARTUFATA** prosciutto cotto, mushrooms, crema di tartufo, mozzarella \$24

**PROSCIUTTO** prosciutto di parma, ricotta, caramelized onions, agrodolce \$24

**FUNGHI** mushrooms, sautéed spinach, garlic, porcini marsala mozzarella \$22

**CAMPANACCIO** fennel sausage, mushrooms, pomodoro, mozzarella, garlic oil \$22

**LOW GLUTEN \*\*** 10" Low Gluten Pizza Crust \$13

## BUILD YOUR OWN PIZZA

Start with pomodoro + mozzarella, the rest is up to you.

Add **artichokes, anchovies, calabrian chili** + more, ask your server \*supplemental pricing will apply

## PIZZA OF THE MONTH

**PIZZA AL PASTOR** pork shoulder, pineapple, avocado crema, sour cream, pico de gallo \$20

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



# WINE

## HOUSE WINE

Albana "Nicoletta Bianco", Tre Monti, Emilia Romagna 2015  
 Sangiovese "Nicoletta Rosso", Tre Monti Emilia Romagna 2016

GLASS	1/2 LITER	LITER
9	25	45
9	25	45

## SPARKLING

Prosecco "Extra Dry", Cima da Conegliano Veneto NV  
 Lambrusco Grasparossa "Gibe", Tenuta Pederzana Emilia Romagna 2015  
 Champagne Brut "Les 7 Crus", Agrapart France NV

GLASS	BOTTLE
10	40
10	40
-	75

## WHITE

Pinot Grigio, Villa Dugo Friuli Venezia Giulia 2016  
 Vermentino, Spinetta Toscana 2015  
 Sauvignon Blanc, Dipinti Alto Adige 2015  
 Roero Arneis, Prunotto Piemonte 2014

11	45
11	45
12	50
12	50

## RED

Pinot Nero, Calatroni Lombardia 2014  
 Barbera d'Asti, "Friulot", Prunotto Piemonte 2014  
 Chianti Classico, Castello di Selvole Toscana 2014  
 Cabernet Blend "Solengo", Argiano Toscana 2013  
 Brunello di Montalcino, La Togata Toscana 2011

11	45
11	45
13	50
-	70
-	75

# Gelato

## S'MORES \$8

toasted marshmallow  
 graham cracker, chocolate chunks

## CRACKER JACK \$8

peanut crumble, rosemary, caramel popcorn  
 roasted peanuts, caramel sauce

## PEANUT BUTTER CUP \$8

peanut butter, dark chocolate sauce, chocolate chunks

## STRAWBERRY SHORTCAKE \$6.50

strawberry jam, olive oil poundcake

## ESPRESSO BROWNIE \$8

fudge brownie, chocolate chunks, caramel sauce

\* or build your own

# BEER & CIDER

\$8 GLASS / \$17 GROWLER / \$27 PITCHER

## DRAUGHT

Victory, Prima Pilsner Adamstown, PA  
 Firestone, Luponic Distortion 007 IPA Pasa Robles, CA  
 Peroni, Nastro Azzuro Italy  
 Flying Dog, Summer Rental Radler Frederick, MD  
 Tröegs, DreamWeaver Wheat Hershey, PA  
 Sixpoint, Jammer Gose Brooklyn, NY

## BOTTLES & CANS

Brooklyn, Lager Brooklyn, NY 5  
 Braven, Black Pale Ale Brooklyn, NY 7  
 Wölffer Estate, No. 139 Dry Rosé Cider Long Island, NY 9

# LIQUOR

## SPIRITS

Stolichnaya Vodka  
 Absolut Citron Vodka  
 Bombay Gin  
 Maestro Dobel "Diamond" Tequila  
 Flor de Caña 4 year Rum  
 Evan Williams Black Bourbon  
 Russell's Reserve AMG Selection Bourbon  
 Rittenhouse Rye  
 Jameson Irish Whiskey

## DOLCI & AMARI

Antica Formula, Carpano Torino 9  
 Amaro, Cardamaro Piemonte 9

# COCKTAILS 12

**APEROL SPRITZ** aperol, prosecco, soda

**BAD & BOOZY** bourbon, cio chiaro, campari, bitters

**160 PIMM'S CUP** gin, pimm's no. 1, lemon thyme cordial, gingerale

**SPICY-RONI NEGRONI** pepperoni spice-infused gin, campari, sweet vermouth, bitters