

NICO & VALI

Italian Eatery

DINNER MENU

SMALL PLATES

OLD WORLD CALAMARI 8

SAUTÉED WITH HUNGARIAN HOT PEPPERS & CAPERS IN A WHITE WINE SAUCE
(ALSO AVAILABLE FRIED)

BRUSCHETTA 6

TOASTED HOMEMADE BREAD TOPPED WITH YOUR
CHOICE OF PEPPERONATA, CAPONATA, OR FRESH
TOMATO & BASIL

CAPRESE 8

TOMATO, FRESH MOZZARELLA, FRESH BASIL DRESSED
WITH EV OLIVE OIL & BALSAMIC GLAZE

FRUTTI DI MARE 9

CHILLED OCTOPUS, SCALLOPS, MUSSELS, CLAMS, &
CALAMARI TOSSED WITH OLIVE OIL & RED WINE VINEGAR

LAMB PORTERS 12

GRILLED LAMB PORTERHOUSES SERVED WITH
CAPONATA

FORMAGGI 12

DAILY SELECTION OF ITALIAN CHEESES &
ACCOMPANIMENTS (SERVES 2)

ADD PER PERSON \$4

ARTICHOKES & CHILIES 8

FRIED ROMAN ARTICHOKES, FRESNOS & JALAPENOS
TOSSED WITH FRESH BASIL IN A WHITE WINE SAUCE

ARANCINI 8

ITALIAN BREADED RICE BALL STUFFED WITH ANGUS
BEEF, PEAS, CARROTS, & TOMATO, FRIED TO
PERFECTION

MUSSELS SICILIANO 8

TOSSED WITH TOASTED CIABATTA BREAD & ALMONDS,
SERVED IN A TOMATO BROTH

SAUSAGE PEPPERONATA 7

ITALIAN SAUSAGE WITH ROASTED PEPPERS & CHILIES IN
A LIGHT TOMATO SAUCE

ANTIPASTI 12

DAILY SELECTION OF ITALIAN MEATS AND
ACCOMPANIMENTS (SERVES 2)

ADD PER PERSON \$4

SOUPS

PASTA É FAGIOLI 4

NORTHERN BEANS, CELERY & ONIONS IN A TOMATO
BASE SOUP, GARNISHED WITH DITALINI NOODLES

LA STRACCIATELLA 4

SHREDDED CHICKEN, SPINACH, PARMIGIANO, PASTINA
NOODLES & EGG IN CHICKEN BROTH

SALADS

HOUSE 7

TOMATOES, CUCUMBERS, & RED ONION WITH BALSAMIC
VINAIGRETTE

ANTIPASTO 10

MIXED GREENS, SALAMI, MORTADELLA, CAPICOLA,
PROVOLONE CHEESE, PEPPERONCINI, CHERRY
TOMATOES & ARTICHOKES IN A RED WINE VINAIGRETTE

SPINACH 10

MIXED GREENS, GOAT CHEESE, DRIED FIGS, HARDBOILED
EGG & TOMATO TOSSED WITH OUR BACON BALSAMIC
DRESSING

CAESAR 7

ROMAINE LETTUCE TOSSED WITH SHREDDED
PARMIGIANO, HOMEMADE CROUTONS & CAESAR
DRESSING

FRESCA 10

MIXED GREENS, TOASTED WALNUTS, GORGONZOLA
CHEESE, APPLES, DRIED CRANBERRIES & BALSAMIC
VINAIGRETTE

ARUGULA FENNEL 10

FRESH ARUGULA, SHAVED FENNEL, ROASTED TOMATOES
& CARAMELIZED MUSTARD ONIONS TOSSED WITH BACON
BALSAMIC VINAIGRETTE

ADD-ONS

SHRIMP 3/6

SALMON FLAKES 3/5

WHITE OR BLACK ANCHOVIES 2/4

FRUTTI DI MARE 3/6

GRILLED PANINI

(ALL PANINI SERVED WITH HOMEMADE CHIPS)

THE MASSIMO 8

MORTADELLA, CAPICOLA, SALAMI & PROVOLONE CHEESE WITH PEPPERONATA

REUBEN 8

CORNERED BEEF OR TURKEY, SAUERKRAUT, SWISS
CHEESE, RUSSIAN DRESSING ON GRILLED MULTI-
GRAIN OR JEWISH RYE

PROSCIUTTO 8

SHAVED PARMIGIANO, ARUGULA DRIZZLED WITH
EXTRA VIRGIN OLIVE OIL ON CIABATTA OR PIADINA

MEATBALL 8

WITH MARINARA SAUCE AND MELTED PROVOLONE
CHEESE ON CIABATTA

ALESSIA'S MEDITERRANEAN CHICKEN 8

WITH PEPPERONATA & PROVOLONE CHEESE WITH A
PESTO AIOLI SPREAD ON CIABATTA OR PIADINA

SAUSAGE 8

TOSSED WITH PEPPERONATA ON CIABATTA

PORTABELLA MUSHROOM 8

ARUGULA, MELTED PROVOLONE CHEESE WITH BACON
BALSAMIC DRESSING ON CIABATTA OR PIADINA

CAPRESE 8

FRESH MOZZARELLA CHEESE, TOMATO & BASIL WITH
OLIVE OIL ON CIABATTA

GIULIANA'S VEGGIE & FETA 8

GRILLED EGGPLANT & ZUCCHINI, PEPPERONATA, FETA
CHEESE AND RED ONION WITH PESTO AIOLI SPREAD
ON CIABATTA OR PIADINA

GOURMET BURGERS

(ALL BURGERS SERVED WITH HOMEMADE CHIPS)

NICO BURGER 10

1/2 LB ANGUS BURGER WITH SWISS, CARAMELIZED ONIONS, TOMATO, ARUGULA, AND OUR SUNDRIED TOMATO SPREAD ON A BRIOCHE BUN

PORTOBELLO BURGER 9

EVERYTHING YOU LOVE ABOUT THE NICO BURGER, ONLY PORTOBELLO MUSHROOMS SUBSTITUTE FOR ANGUS BEEF

SALMON BURGER 10

MADE IN HOUSE, SERVED WITH LETTUCE, TOMATO, RED ONION, AND DILL SAUCE ON A BRIOCHE BUN

HOMEMADE PIZZA/PANZEROTTI

BY THE PAN 11

EIGHT LARGE SLICES WITH CHEESE
ADDITIONAL TOPPINGS \$2 EACH

PANZEROTTI 7

STUFFED PIZZA WITH SAUCE, MOZZARELLA AND YOUR CHOICE OF UP TO THREE TOPPINGS

PASTA

(SERVED WITH SOUP, HOUSE OR CAESAR SALAD)

SEAFOOD PASTA 18

SPAGHETTI TOSSED WITH OCTOPUS, SCALLOPS, MUSSELS, CLAMS, & CALAMARI IN RED OR WHITE SAUCE

MEAT LASAGNE 13

PASTA SHEETS LAYERED WITH MEAT SAUCE, RICOTTA, MOZZARELLA, PARMIGIANO & HARDBOILED EGG

SPAGHETTI POMODORO 12

CHERRY TOMATOES, EXTRA VIRGIN OLIVE OIL, GARLIC & FRESH BASIL

LINGUINE WITH CLAMS 14

YOUR CHOICE OF RED, OR WHITE SAUCE

SPAGHETTI CARBONARA 13

PANCETTA, SAUTÉED ONIONS, EGG & PARMIGIANO CHEESE

MEAT RAVIOLI* 12

PASTA SQUARES STUFFED WITH A BEEF AND VEAL MIXTURE WITH YOUR CHOICE OF SAUCE

SPAGHETTI* 10

LONG, THIN PASTA TOSSED WITH YOUR CHOICE OF SAUCE

VEGETABLE LASAGNE 13

PASTA SHEETS LAYERED WITH ROASTED VEGETABLES, ALFREDO SAUCE, MOZZARELLA & PARMIGIANO

PENNE CAPONATA 12

PENNE TOSSED WITH SICILIAN STYLE CAPONATA (EGGPLANT STEW)

SHRIMP LINGUINE PRIMAVERA 16

SAUTÉED EGGPLANT, ZUCCHINI, RED ONION, BROCCOLI, YELLOW SQUASH IN AGLIO É OLIO SAUCE

GNOCCHI* 13

POTATO, RICOTTA AND PARMIGIANO DUMPLING

SPINACH & RICOTTA RAVIOLI* 12

(ALSO AVAILABLE GLUTEN FREE) ADD \$1

PASTA STUFFED WITH SPINACH & RICOTTA WITH YOUR CHOICE OF SAUCE

PENNE* 10

TUBE-SHAPED PASTA TOSSED WITH YOUR CHOICE OF SAUCE

*CHOOSE FROM MEAT SAUCE, MARINARA, ARRABBIATA, ALFREDO, BUTTER & SAGE, BLUSH OR AGLIO É OLIO

ADD-ONS

MEATBALLS 5
SCALLOP PIECES 6

CHICKEN 4
SALMON FLAKES 5

SAUSAGE 4
MUSSELS 3

SHRIMP 6
CLAMS 6

ENTREES

(SERVED WITH SOUP, HOUSE OR CAESAR SALAD, POLENTA AND ITALIAN VEGETABLES)

TOMATO STEWED PORK & BEEF 15

TRADITIONAL STEWED MEAT IN A TOMATO SAUCE

CHICKEN POTACCHIO 15

PAN SEARED CHICKEN BREAST SAUTÉED WITH ONIONS AND FRESH CHILIES IN A TOMATO WHITE WINE SAUCE

RISOTTO WITH TROUT FILET 18

PAN SEARED SEASONAL TROUT FILET OVER SAFFRON RISOTTO TOSSED WITH FRESH MUSSELS & CLAMS, GARNISHED WITH A BABY OCTOPUS

VERMOUTH LAMB PORTERHOUSE 22

MARINATED AND GRILLED TO PERFECTION, SERVED IN A SWEET VERMOUTH SAUCE WITH ROASTED TOMATOES

CHICKEN SALTIMBOCCA 17

PAN SEARED CHICKEN BREAST WITH PROSCIUTTO, FRESH SAGE, AND BAKED FONTIAGO CHEESE SERVED IN A GARLIC WHITE WINE SAUCE

VEAL CURATO 17

VEAL SCALLOPINI ENCRUSTED WITH FRESH HERBS, PAN SEARED AND SERVED IN A WHITE WINE LEMON SAUCE

SWORDFISH BRACIOLE 22

GRILLED SWORDFISH ROLLED WITH A CAPER & WHITE ANCHOVY TAPENADE IN AN ARTICHOKE LEMON SAUCE

PARMIGIANA: SERVED WITH SIDE OF SPAGHETTI MARINARA

EGGPLANT 11

CHICKEN 12

VEAL 15

UPGRADE YOUR SIDE SALAD \$2

*CONSUMING UNDER-COOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Amici... Benvenuti a Casa Nostra! FRIENDS... WELCOME TO OUR HOME!