

The Best Brick Oven Pizza

Pizza Margherita 20

Fresh mozzarella, tomato sauce, and basil

Pizza Vodka 21

Fresh mozzarella, vodka sauce and basil

Pizza Prosciutto & Arugula 22

Fresh mozzarella, tomato sauce, prosciutto and arugula

Pizza di Fichi 23

Fig spread, prosciutto, arugula, gorgonzola cheese, hot honey

Pizza Quattro Stagioni 24

Fresh mozzarella, tomato sauce, roasted peppers, prosciutto, artichokes and mushrooms

Pizza Fiesta 22

Fresh mozzarella, tomato sauce, sausage, roasted peppers and onions

Pizza Quattro Formaggi 22

Fresh mozzarella, fontina, gorgonzola and parmesan cheeses

Pizza Piccante 21

Fresh Mozzarella, tomato sauce, spicy pepperoni

Pizza Truffle 24

Fresh mozzarella, prosciutto, arugula, parmesan shavings, truffle oil

Pizza Miele 22

Fresh mozzarella, hot sopressata and honey

Bruschetta 20

Flat oven-baked bread topped with fresh chopped tomato, onions and fresh basil drizzled w. EVOO

Focaccia 17

Flat oven-baked bread topped with rosemary drizzled with EVOO

We will gladly prepare your special requests

Antipasti

Mozzarella en Carrozza 16

Golden crusted mozzarella served with tomato sauce on the side

Vongole Oreganata 19

Baked little neck clams with seasoned breadcrumbs

Calamari Fritti 19

Fried Calamari served with tomato sauce on the side

Buffalo Mozzarella Caprese 21

Buffalo mozzarella, tomatoes, roasted red peppers and fresh basil

Antipasti Freddi 25

Prosciutto, provolone, soppressata, olives and roasted red peppers

Zuppa Di Cozze 20

Mussels sautéed in a garlic with a white wine sauce or a light tomato sauce

Zucchini Fritti 14

Sliced breaded zucchini fried until golden brown

Portobello Mushrooms 19

Sautéed in balsamic vinegar, garlic & olive oil

Antipasto Da Nico 34

Traditional Italian style hot antipasto (for two)

Pulpo 24

Grilled Octopus with arugula, red beets, baby stemmed artichokes, roasted peppers and lemon dressing

Polpette 16

Homemade meatballs in our fresh tomato sauce topped with ricotta cheese

Artichokes alla Romana 24

Lightly breaded long stem artichoke hearts served with parsley sauce and parmesan shavings

Zuppa

Homemade Minestrone 15

Italian mixed vegetable soup

Pasta Fagioli 15

Cannellini beans with pasta in a light red sauce

Tortellini in Brodo 15

Tortellini pasta in a chicken broth

Insalata

Insalata Da Nico 15

Mixed green salad with provolone and tomatoes

Insalata Caesar 15

Romaine lettuce with classic caesar dressing

Insalata Spinaci 15

Baby leaf spinach tossed with crispy pancetta, fresh mushrooms and orange segments

Tri Colore Salad 15

Endive, arugula, and radicchio in our house dressing

Apple & Beet Salad 17

Fresh apples, roasted beets and goat cheese in a vinaigrette dressing

Pasta

Lasagna 26

Homemade meat lasagna

Rigatoni alla Vodka 26

Rigatoni in a pink creamy vodka sauce

Gnocchi Napoletana 25

Homemade potato gnocchi with fresh mozzarella in a marinara sauce

Fettuccine Alfredo 24

Fettuccine in white cream sauce with pecorino cheese

Fusilli alla Boscaiola 26

Fusilli with arugula, black olives, fresh tomatoes, buffalo mozzarella and sweet basil

Linguine Vongole 30

Linguine with clams in our fresh red or white sauce

Rigatoni alla Nonna 32

Shrimp, chicken & shitaki mushrooms sautéed in olive oil, garlic and fresh tomato sauce

Ravioli Della Casa 25

Cheese ravioli in a light tomato sauce

Spaghetti and Meatballs 28

Spaghetti and meatballs in tomato sauce

Bucatini Filetto di Pomodoro 27

Bucatini with chopped prosciutto, onions in tomato sauce with fresh basil

Spaghetti alla Carbonara 27

Spaghetti with prosciutto, pancetta, onions, egg yolks and pecorino cheese

Tortellini Romagnola 28

Cheese tortellini with prosciutto and mushrooms in a cream sauce

Fettuccine Porcini Freschi 30

Fettuccine tossed with porcini mushrooms and prosciutto sautéed in garlic and EVOO finished with truffle oil

Fettuccine Cacio e Pepe 33

Homemade fettuccine pecorino romano cheese, black pepper

Fettuccine Pulpo 36

Homemade fettuccine tossed with octopus and shrimp in marinana sauce

Orecchiette Da Nico 29

Orecchiette with sausage and broccoli rabe, sautéed in garlic and olive oil

Paccheri with Veal Ragu 33

Shredded, braisted veal, tossed in red wine and vegetables with homemade paccheri

Risotto Di Pesce 39

Clams, mussels, shrimp, calamari, over risotto in a light tomato sauce

Whole Wheat and Gluten Free Pasta Available Upon Request - \$4 additional charge

Contorni

Broccoli Rabe 15

Italian broccoli sautéed with garlic and olive oil

Patate del Ciabattino 12

Potatoes and onions

Spinaci Saltati 12

Spinach sautéed with garlic and olive oil

Secondi Piatti

Pollo

Pollo Marsala 29

Chicken breast sautéed with mushrooms in marsala wine

Pollo Bruschetta 30

Pan seared chicken breast topped with heirloom cherry tomatoes, red onions and basil served over spinach and drizzled with balsamic glaze and EVOO

Pollo Scarpariello 32

Roasted chicken (bone or boneless), with sausage, cherry peppers, potatoes in a lemon garlic sauce with fresh herbs

Pollo alla Nico 30

Chicken breast breaded & pan seared with artichokes, asparagus, lemon white wine

Pollo Rollatini 30

Chicken breast stuffed with prosciutto and mozzarella in a marsala mushroom sauce

Pollo Paillard 29

Thinly pounded grilled chicken topped with arugula, red onions and tomatoes

Carne

Vitello Marsala 32

Veal scallopini sautéed with mushrooms in a marsala wine sauce

Vitello a Modo Nostro 32

Veal scallopini with prosciutto, fontina cheese in fresh porcini brandy cream sauce

Vitello Sorrentino 32

Veal scallopini topped with prosciutto, eggplant and mozzarella in white wine sauce

Vitello Capricciosa 32

Breaded and pan fried, topped with baby arugula salad finished with our homemade Da Nico dressing

Salsiccia della Casa 30

Homemade sweet sausage ring served with peppers, onions and broccoli rabe

Pork Chop Calabrese 39

Double cut oven roasted Berkshire pork chop with hot and sweet cherry peppers

Pesce

Gamberi Scampi 34

Pan seared jumbo shrimps in a garlic lemon sauce served over linguine

Gamberi Fra Diavolo 34

Jumbo shrimps in a spicy marinara sauce served over linguine

Salmone alla Griglia 36

Grilled salmon served with assorted grilled vegetables

Calamari Fra Diavolo 30

Calamari in a spicy red sauce served over linguine

Filet of Sole 32

Piccata, Francese or Oreganata

Chilean Sea Bass al Peperoncino 44

Pan roasted, wrapped with prosciutto with hot cherry peppers in a lemon white wine sauce served over broccoli rabe

Parmigiani

Melanzane Parmigiana 28

Fried breaded eggplant topped with mozzarella and tomato sauce, served with spaghetti

Pollo Parmigiana 29

Fried breaded chicken cutlet topped with mozzarella and tomato sauce, served with spaghetti

Vitello Parmigiana 32

Fried breaded veal cutlet topped with mozzarella and tomato sauce, served with spaghetti

Gamberi Parmigiana 34

Fried breaded shrimps topped with mozzarella and tomato sauce, served with spaghetti

Da Nico's food is known for its freshness and flavor. If you have a favorite dish that is not on the menu, please ask your server for assistance. Our sincere thanks to our wonderful and distinguished clientele who chose to dine with us. It is our pleasure to serve you on so many wonderful occasions, we appreciate your loyalty.

-Annette & Nicky-