

Appetizers

Mozzarella Carrozza	16
Fresh sliced mozzarella coated in egg and deep fried served with tomato sauce on the side	
Fried Calamari	19
Fried squid in a light batter with a light tomato sauce on the side	
Mozzarella Caprese	17
Fresh mozzarella with tomato, roasted peppers, basil in vinegar and oil dressing	
Zuppa di Cozze	17
Mussels sautéed in garlic and white wine in a light tomato sauce	
Baked Clams	16
Baked little neck clams with seasoned breadcrumbs	
Portobello Mushrooms	18
Sautéed in balsamic vinegar, garlic & olive oil	
Cold Antipasto	20
Prosciutto, provolone, sopressata, olives and roasted peppers	
Hot Antipasto	22
Shrimps, clams, mozzarella carrozza and eggplant rollatini	
Artichokes alla Romana	24
Lightly breaded long stem artichoke hearts served with parsley sauce and parmesan shavings	
Pulpo	24
Grilled octopus with arugula, red beets, baby stemmed artichokes, roasted peppers, lemon dressing	

Salads

Nico Mixed Salad	14
Romaine lettuce, with provolone in a house dressing	
Caesar Salad	14
Romaine lettuce with classic caesar dressing	
Spinach Salad	14
Baby leaf spinach tossed with crispy pancetta, fresh mushrooms and orange segments	
Apple Beet Salad	15
Fresh apples, roasted beets, goat cheese in a vinaigrette dressing	
Tri Colore Salad	14
Endive, arugula, and radicchio in our house dressing	

Soup

Homemade Minestrone	14
Italian mixed vegetable soup	
Pasta Fagioli	14
Cannellini beans with mixed pasta in a light red sauce	
Stracciatella alla Romana	14
Roman egg drop soup with spinach	
Tortellini in Brodo	14
Tortellini pasta in chicken broth	

Pasta

Rigatoni alla Vodka	19
Rigatoni in a pink vodka sauce	
Fettuccine Alfredo	19
Fettuccine pasta in a white cream sauce	
Rigatoni Filetto di Pomodoro	19
Rigatoni with chopped prosciutto and onions in a tomato sauce and fresh basil	
Gnocchi alla Napoletana	19
Homemade potato gnocchi in a tomato sauce and melted mozzarella	
Ziti al Forno	19
Baked ziti with ricotta and mozzarella	
Lasagna	22
Homemade meat lasagna	
Ravioli Della Casa	19
Homemade cheese ravioli in light tomato sauce	
Fettuccine Bolognese	19
Fettuccine in a tomato sauce and ground beef	
Spaghetti Carbonara	20
Spaghetti with prosciutto and onions in a light creamy sauce	
Tortellini Romagnola	26
Cheese tortellini with prosciutto and mushrooms in a cream sauce	
Linguine Primavera	19
Linguine with zucchini, heirloom cherry tomato, evoo, garlic	
Spaghetti and Meatballs	19
Spaghetti pomodoro with homemade meatballs	
Linguine with Clams	26
Red or white	
Fettuccine Cacio e Pepe	25
Homemade fettuccine, pecorino romano cheese, black pepper	
Orecchiette Da Nico	28
Orecchiette with sausage and broccoli rabe, sautéed in garlic and olive oil	

*Gluten Free and Whole Wheat Pasta
Available Upon Request
Additional Charge \$4.00*

Heroes

Chicken Parmigiana	17
Veal Parmigiana	17
Sausage with Peppers & Onions	17
Meatball Hero	17
Grilled Chicken w/Broccoli Rabe	17
Potato, Egg & Mozzarella	17

Brick Oven Pizza

Pizza Margherita	19
Tomato sauce, mozzarella and basil	
Pizza Quattro Formaggi	22
Mozzarella, fontina, gorgonzola and parmesan cheese	
Pizza Prosciutto & Arugula	22
Tomato sauce, mozzarella, prosciutto and arugula	
Pizza Fiesta	22
Tomato sauce, mozzarella, sausage, peppers and onions	
Pizza Bianca	19
Mozzarella, ricotta, romano cheese and basil	
Pizza Vodka	20
Fresh mozzarella, basil and vodka sauce	
Pizza Quattro Stagioni	21
Roasted peppers, prosciutto, mushrooms and artichoke	
Pizza Piccante	20
Tomato sauce, mozzarella, spicy pepperoni	
Pizza Truffle	22
Mozzarella, prosciutto, arugula, parmesan shavings, truffle oil	
Pizza Miele	22
Mozzarella, hot sopressata and honey	
Pizza di Fichi	23
Fig spread, prosciutto, arugula, gorgonzola cheese, hot honey	

Panini Sandwich

(Italian Pressed)

Served with French Fries

Grilled Chicken	With broccoli rabe	17
Grilled Chicken		17
With mozzarella and roasted peppers		
Caprese Panini		17
Fresh mozzarella, sundried tomatoes, arugula and pesto		
Prosciutto, Mozzarella, Tomato		17
With balsamic glaze		
Grilled Eggplant		18
With zucchini, grana padano, balsamic, evoo		
Chicken Cutlet		18
Breaded chicken, provolone, arugula, hot sopressata, hot honey		

Vegetables

Fried Zucchini	12
Sliced breaded zucchini fried until golden brown	
Sautéed Broccoli di Rabe	15
Italian broccoli sautéed with garlic and olive oil	
Sautéed Spinach	12
Spinach sautéed with garlic and olive oil	

Entrees

(Served with Pasta)

Chicken Piccata	21
Sautéed in lemon and butter sauce	
Chicken Parmigiana	21
Breaded chicken cutlet topped with mozzarella and tomato sauce	
Chicken Scarpariello	24
Roasted chicken (bone or boneless), with sausage, cherry peppers, potatoes in a lemon garlic sauce with fresh herbs	
Chicken Marsala	21
Chicken sautéed with mushrooms in marsala wine	
Chicken Paillard	20
Thinly pounded grilled chicken with arugula, red onions and tomatoes	
Grilled Chicken	21
Served with broccoli rabe	
Veal Parmigiana	22
Breaded veal cutlet topped with mozzarella and tomato sauce	
Veal Francese	22
Sautéed in wine, lemon and butter sauce	
Veal Marsala	22
Veal scaloppini sautéed with mushrooms in marsala wine	
Eggplant Parmigiana	20
Breaded eggplant topped with mozzarella & tomato sauce	
Grilled Sausage	24
Grilled sausage with peppers and onions	
Grilled Salmon	26
Served with assorted grilled vegetables	
Filet of Sole	23
Piccata, Francese or Oreganata	
Shrimp Scampi	24
Pan seared shrimps finished with a lemon-garlic sauce served over linguine	
Shrimp fra Diavolo	24
Sautéed in a spicy tomato sauce served over linguine	
Shrimp Parmigiana	24
Shrimps topped with mozzarella and tomato sauce	
Calamari Luciana	23
Sautéed in a white wine and garlic sauce served over linguine	
Calamari fra Diavolo	23
Spicy tomato sauce, served over linguine	