

# Da Nico

== R I S T O R A N T E ==

## ***The Best Brick Oven Pizza***

<b><i>Pizza Margherita</i></b>	<b>14</b>
Tomato sauce, mozzarella and basil	
<b><i>Pizza Vodka</i></b>	<b>15</b>
Fresh mozzarella, basil, vodka sauce	
<b><i>Pizza Prosciutto &amp; Arugula</i></b>	<b>17</b>
Tomato sauce, fresh mozzarella, prosciutto and arugula	
<b><i>Pizza Salsiccia</i></b>	<b>15</b>
Tomato sauce, mozzarella and sausage	
<b><i>Pizza Bianca</i></b>	<b>15</b>
Mozzarella, ricotta, omano cheese and basil	
<b><i>Pizza Primavera</i></b>	<b>15</b>
Tomato sauce, mozzarella and seasonal vegetables	
<b><i>Pizza Funghi</i></b>	<b>15</b>
Tomato sauce, mozzarella and mushrooms	
<b><i>Pizza Quattro Stagioni</i></b>	<b>16</b>
Tomato sauce, mozzarella, roasted peppers, prosciutto, artichokes and mushrooms	
<b><i>Pizza Fiesta</i></b>	<b>16</b>
Tomato sauce, mozzarella, sausage, roasted peppers and onions	
<b><i>Pizza Quattro Formaggi</i></b>	<b>16</b>
Mozzarella, fontina, gorgonzola and parmigiana cheeses	
<b><i>Bruschetta</i></b>	<b>14</b>
Pizza bread topped with fresh chopped tomato, onions and fresh basil drizzled w. EVOO	
<b><i>Focaccia</i></b>	<b>10</b>
Flat oven-baked bread topped with rosemary drizzled with EVOO	

***Additional toppings, \$2.00 each***

***We will gladly prepare your special requests***

## *Antipasti*

### ***Mozzarella in Carrozza***

Golden crusted mozzarella served with light tomato sauce on the side

### ***Vongole Oreganata***

Baked little neck clams with seasoned breadcrumbs

### ***Calamari Fritti***

Fried Calamari served with tomato sauce on the side.

### ***Panino di Bosco***

Grilled vegetables sandwiched between roasted portobello mushrooms and goat cheese

### ***Involtini Di Melanzane***

Stuffed eggplant with ricotta cheese topped with mozzarella and tomato sauce

### ***Buffalo Mozzarella Caprese***

Buffalo mozzarella, tomatoes, roasted red peppers and fresh basil

### **13 *Antipasti Freddi***

Prosciutto, provolone, soppressata, olives and roasted red peppers

### **14 *Vongole Posillipo***

Manila clams simmered in white wine with grape tomatoes, basil and crostini

### **18 *Zuppa Di Cozze***

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

### **15 *Zucchini Fritti***

Sliced breaded zucchini fried until golden brown

### **15 *Portobello Mushrooms***

Sautéed in balsamic vinegar, garlic & olive oil

### **17 *Antipasto Da Nico***

Traditional Italian style hot antipasto (for two)

**18**

**16**

**16**

**12**

**14**

**28**

## *Zuppa*

### ***Homemade Minestrone***

Italian mix vegetable soup

### ***Pasta Fagioli***

Canellini beans with mixed pasta in a light red sauce

### **12 *Stracciatella alla Romana***

Roman egg drop soup with spinach

### **12 *Tortellini in Brodo***

Tortellini pasta in a chicken broth

**12**

**12**

## *Insalata*

### ***Insalata Cesare***

Romaine lettuce with classic dressing

### ***Insalata Tri-Colore***

Arugula, endive and radicchio in a vinaigrette dressing

### ***Insalata Spinaci***

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

### **12 *Insalata Da Nico***

Mixed green salad topped with provolone

### **12 *Strawberry Salad***

Baby greens, fresh strawberries, gorgonzola cheese in a vinaigrette dressing

### **13 *Apple & Beet Salad***

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

**12**

**13**

**14**

## *Risotti*

### ***Risotto Porcini***

Risotto with porcini mushrooms

### **25 *Risotto Frutti Di Mare***

Risotto with mix seafood

**32**

## Paste

<b>Lasagna</b> Homemade meat lasagna	<b>20</b>	<b>Ravioli Della Casa</b> Cheese ravioli in a light tomato sauce	<b>19</b>
<b>Rigatoni alla Vodka</b> Rigatoni in a pink creamy vodka sauce	<b>20</b>	<b>Spaghetti and Meatballs</b> Meatballs and pasta in tomato sauce	<b>20</b>
<b>Gnocchi Napoletana</b> Homemade potato gnocchi with fresh mozzarella in a marinara sauce	<b>19</b>	<b>Rigatoni alla Melanzane</b> Tube shaped pasta with eggplant, tomatoes and ricotta salada	<b>19</b>
<b>Fettuccine Alfredo</b> Fettuccine in white cream sauce with pecorino cheese	<b>19</b>	<b>Bucatini Filetto di Pomodoro</b> Pasta with chopped prosciutto, onions in tomato sauce with fresh basil	<b>20</b>
<b>Fusilli alla Boscaiola</b> Fusilli with arugula, black olives, fresh tomatoes, buffalo mozzarella and sweet basil	<b>21</b>	<b>Spaghetti alla Carbonara</b> Spaghetti with prosciutto, pancetta, onions, egg yolks and pecorino cheese	<b>19</b>
<b>Linguine Vongole</b> Linguine with clams in our fresh red or white sauce	<b>22</b>	<b>Tortellini Romagnola</b> Cheese tortellini with prosciutto and mushrooms in a cream sauce	<b>21</b>
<b>Rigatoni alla Nonna</b> Shrimp, chicken & shitaki mushrooms sautéed in olive oil, garlic and fresh tomato sauce	<b>24</b>	<b>Fettuccine Porcini Freschi</b> Fettuccine tossed with fresh porcini mushroom and prosciutto in garlic and olive oil	<b>22</b>
<b>Linguine Di Pesce</b> Linguine with mixed seafood in a white wine garlic and oil or tomato basil sauce	<b>30</b>	<b>Orecchiette Da Nico</b> Ear shaped pasta with sausage and broccoli rabe, sautéed in garlic and olive oil	<b>22</b>

**Whole Wheat and Gluten Free Pasta Available Upon Request**  
\$3 additional charge

## Parmigiani (Served with Pasta)

<b>Pollo Parmigiana</b> Breaded chicken cutlet topped with mozzarella and tomato sauce	<b>22</b>	<b>Melanzane Parmigiana</b> Breaded eggplant topped with mozzarella and tomato sauce	<b>21</b>
<b>Veal Parmigiana</b> Breaded veal cutlet topped with mozzarella and tomato sauce	<b>25</b>	<b>Gamberi Parmigiana</b> Breaded shrimps topped with mozzarella and tomato sauce	<b>26</b>

## Di Pesce

<b>Gamberi Scampi</b> Pan seared jumbo shrimps finished with a garlic lemon sauce served over linguine	<b>27</b>	<b>Calamari Fra Diavolo</b> Calamari in a spicy red sauce OR white wine and garlic served over linguine	<b>25</b>
<b>Gamberi Fra Diavolo</b> Jumbo shrimps in a spicy marinara sauce served over linguine	<b>27</b>	<b>Filet of Sole</b> Piccata, Francese or Oreganata	<b>26</b>
<b>Salmon alla Griglia</b> Grilled salmon served with assorted grilled vegetables	<b>29</b>		

## ***Di Pollo***

### ***Pollo Scarpariello***

Roasted chicken (bone or boneless), sausage in lemon garlic sauce with fresh herbs.

### ***Pollo Cardinale***

Boneless chicken topped with prosciutto, mozzarella and roasted peppers

### ***Pollo Cacciatore***

Sauteed with mushrooms, peppers and shallots in a wine tomato sauce (bone or boneless)

### ***Pollo al Balsamico***

Chicken breast and sundried tomatoes in a garlic-balsamic vinegar sauce

### **25 *Pollo Marsala***

Boneless chicken sautéed with mushrooms in marsala wine

### **24 *Pollo alla Nico***

Chicken breast stuffed with spinach and mozzarella in a light rosemary potato crust

### **24 *Pollo Rollatini***

Stuffed with prosciutto and mozzarella in a marsala mushroom sauce

### **24 *Pollo Paillard***

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

**24**

**25**

**26**

**23**

## ***Di Carne***

### ***Vitello Saltimbocca***

Veal scallopini with prosciutto and spinach in a sage sauce

### ***Vitello Sorrentino***

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

### ***Vitello Piccata***

Veal scallopini sautéed in a lemon white wine and capers

### ***Salsicca della Cassa***

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

### **26 *Vitello Marsala***

Veal scallopini sautéed with mushrooms in a marsala wine sauce

### **26 *Vitello Da Nico***

Veal scallopini sautéed with mushrooms, artichokes and sherry wine sauce

### **25 *Pork Chop Calabrese***

Oven roasted pork chop with hot and sweet cherry peppers

**24**

**25**

**27**

**32**

## ***Side Dishes***

### ***Broccoli di Rapa***

Italian Broccoli sauteed with garlic and olive oil

### ***Patate del Ciabattino***

Potatoes and Onions

### ***Peperoncini Piccanti***

Hot peppers sautéed in garlic and olive oil

### **12 *Broccoli Saltati***

Broccoli sauteed with garlic and olive oil

### **9 *Spinaci Saltati***

Spinach sauteed with garlic and olive oil

### **10 *Polpette***

Homemade meatballs in our fresh tomato sauce

**10**

**10**

**10**

***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-***