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-





LUNCH MENU

Roman egg drop soup with spinach

Potato, Egg & Mozzarella

Brick Oven Pizza **Appetizers** Pasta **Entrees** (Served with Pasta) Pizza Margherita 12 Fried Calamari 15 13 Rigatoni alla Vodka Tomato sauce, mozzarella and basil Fried squid in a light batter **Veal Parmigiana** 16 with a light tomato sauce on the side Rigatoni in a pink vodka sauce Pizza Primavera 13 Breaded veal cutlet topped with mozzarella and 13 12 **Fettuccine Alfredo** Mozzarella Caprese Tomato sauce, mozzarella and mixed vegetables Fresh mozzarella with tomato, roasted peppers, Fettuccine pasta in a white cream sauce Pizza Quattro Formaggi 14 **Veal Francese** 16 basil in vinegar and oil dressing Rigatoni Filetto di Pomodoro 12 Mozzarella, fontina, gorgonzola and parmigiana cheese Sautéed in wine, lemon and butter sauce 15 Zuppa di Cozze Rigatoni with chopped prosciutto in a tomato sauce Pizza Prosciutto & Arugula 17 16 Veal Marsala Mussels sautéed in garlic and white wine and fresh basil Veal scaloppini sautéed with mushrooms Tomato sauce, mozzarella prosciutto and arugula in a light tomato sauce in marsala wine **Gnocchi alla Napoletana** 13 Pizza Fiesta 14 12 **Baked Clams** 16 Veal Pizzaiola Homemade potato gnocchi in a tomato sauce Tomato sauce, mozzarella, sausage, peppers and onions Baked little neck clams with seasoned breadcrumbs and melted mozzarella With mushrooms, peppers, onions in a red sauce Pizza Bianca 13 Mozzarella Carrozza 11 **Chicken Parmigiana** Ziti alla Broccoli 12 15 Mozzarella, ricotta, romano cheese and basil Fresh sliced mozzarella coated in egg and Breaded chicken cutlet topped with mozzarella In a olive oil and garlic sauce deep fried served with tomato sauce on the side Pizza Vodka 14 and tomato sauce 13 Ziti al Forno **Portobello Mushrooms** 15 Fresh mozzarella, basil and vodka sauce 13 Chicken Piccata Baked ziti with ricotta and mozzarella Sautéed in balsamic vinegar, garlic & olive oil 14 Pizza Quattro Stagioni Sautéed in lemon and butter sauce **Spaghetti with Marinara Sauce** 9 **Cold Antipasto** 16 Roasted peppers, prosciutto, mushrooms Chicken Scarpariello 16 Prosciutto, provolone, sopressata, olives **Homemade Meat Lasagna** 14 and artichoke Roasted chicken (bone or boneless), and roasted peppers Ravioli Della Casa 13 Pizza Salsiccia 14 sausage with lemon and garlic 16 **Hot Antipasto** Homemade cheese ravioli in light tomato sauce Tomato sauce, mozzarella and sausage **Chicken Cacciatore** 15 Shrimps, clams, mozzarella carrozza Sautéed with mushrooms, peppers and shallots 13 Pizza Funghi **Fettuccine Bolognese** 13 and eggplant rollatini in a red sauce Fettuccine in a tomato sauce and ground beef Tomato sauce, mozzarella and mushrooms **Chicken Marsala** 15 Spaghetti Carbonara 13 Chicken sautéed with mushrooms in marsala wine Panini Sandwich Spaghetti with prosciutto and onions Salads **Chicken Paillard** 15 in a light creamy sauce Thinly pounded grilled chicken with arugula, (Italian Pressed) 12 Capellini Primavera red onions and tomatoes **Nico Mixed Salad** 10 In a light creamy pink sauce with seasoned Served with French Fries OR Salad 13 **Eggplant Parmigiana** Romaine lettuce, with provolone vegetables Breaded eggplant topped with mozzarella in a house dressing Spaghetti Puttanesca 13 & tomato sauce Grilled Chicken With broccoli rabe 14 Caesar Salad 10 Black and green olives, capers and anchovies **Grilled Sausage** 16 Romaine lettuce with classic dressing **Grilled Chicken** 14 **Spaghetti and Meatballs** 16 Grilled sausage with peppers and onions Spinach Salad 10 With mozzarella and roasted peppers Spaghetti pomodoro with homemade meatballs 20 **Grilled Salmon** Baby leaf spinach, crispy pancetta 14 **Caprese Panini** Served with assorted grilled vegetables Spaghetti with Garlic and Oil 9 10 Tri Colore Salad Fresh mozzarella, sundried tomatoes, arugula and pesto Filet of Sole 19 **Linguine with Clams** 17 Arugula, endive and radicchio Prosciutto, Mozzarella, Tomato 14 Piccata, francese OR oreganata Red or white 12 **Strawberry Salad** With balsamic glaze 17 Shrimp Scampi Baby greens, strawberries, gorgonzola cheese Pan seared shrimps finished with 13 **Grilled Vegetables** Gluten Free and Whole Wheat Pasta **Apple Beet Salad** a lemon-garlic sauce served over linguine Vegetables, fontina cheese **Available Upon Request** Baby greens, fresh strawberries, gorgonzola cheese 17 Shrimp fra Diavolo Portobello Panini 14 Additional Charge \$3.00 Sautéed in a spicy tomato sauce Sautéed portobello, onions, fontina cheese & sriracha aioli served over linguine 17 Shrimp Parmigiana Soup Vegetables **Hot Heroes** Shrimps topped with mozzarella and tomato sauce Calamari Luciana 16 **Homemade Minestrone** 10 Fried Zucchini 10 Sautéed in a white wine and garlic sauce Chicken Parmigiana Italian mix vegetable soup 14 Sliced breaded zucchini fried until golden brown served over linguine 10 Pasta Fagioli **Veal Parmigiana** 14 Sautéed Broccoli Calamari fra Diavolo 16 Cannellini beans with mixed pasta Spicy tomato sauce, served over linguine Sausage with Peppers & Onions Broccoli sautéed with garlic and olive oil in a light red sauce **Grilled Chicken** 15 Sautéed Broccoli di Rabe 12 Tortellini in Brodo 10 **Meatball Hero** 14 Served with broccoli rabe Italian broccoli sautéed with garlic and olive oil Tortellini pasta in a chicken broth Grilled Chicken w/Broccoli Rabe 14 Sautéed Spinach Stracciatella alla Romana 10

12

Spinach sautéed with garlic and olive oil

Da Nico T-Shirts Available \$25