

Nino's

DEL GIORNO 2, 3, 4 & 5 February / Winter 2012

Our daily menu is seasonally inspired and sourced from local farms and artisan purveyors.

ANTIPASTI e PRIMI *first course*

Antipasto della Casa *daily variety—small or large plate, served to the table or self-serve from our antipasto cart, featured Friday and Saturday evenings* 8 / 14
9

Prosciutto & White Bean Pizzetta *our homemade thin crust with pomodoro, garden sage, parmigiano and romano cheeses* 12

Broccoli & Rosemary Pizzetta *homemade thin crust, garlic oil, provolone* 11

Arancini di Riso *“little oranges of rice” fried risotto dumplings with onions and peas, filled with fresh mozzarella* 8

Seasonal Soup *cup or bowl* 4 / 6

INSALATE *salads*

White Winter Salad *cauliflower, fennel, chickpeas, vidalia, romaine hearts, and ricotta salata cheese, with lemon, olive oil, and white balsamic vinegar* 8

Iceberg Wedge *bacon, red onion, tomatoes, crumbled and creamy bleu* 8

PASTA e SECONDI *main course*

Crabmeat Ravioli *homemade with lump crabmeat, in creamy red pepper pesto* 21

Tagliatelle Cacio e Pepe *“pasta, cheese, and pepper”—spinach egg noodles simply tossed with butter, crushed black pepper, romano, and pecorino pepato* 18

Shrimp Stuffed with Crabmeat *arborio risotto with lemon zest and parmigiano, wilted spinach, fresh fennel garnish* 26

Pan Seared Halibut *tomato-caper relish, asiago polenta, roasted vegetables* 25

Pollo o Vitello Saltimbocca *chicken or veal scaloppine sautéed with mushrooms and prosciutto in a white wine pan sauce with provolone, served alongside asiago polenta and roasted vegetables* 21 / 26

NINO'S CLASSIC *five course dinner*

cup of soup / house salad / entrée choice

side of pasta or beans and greens / imported cheeses, fruit, nuts

entrée price + \$9

We proudly support the slow food movement. Please enjoy our relaxed atmosphere as we prepare each meal to order with raw ingredients. Looking for our thin crust pizzette, sandwiches, and lighter fare? Ask to see the Tavern Menu.