

Nino's

DI GIORNO 20 & 21 August 2010

PRIMI *first course*

Pennsylvania Cheese Tasting <i>a trio of Calkin's Creamery cheeses— "Smoke Signal" Gouda, "Daisy" Tomme, and "Vampire Slayer" Cheddar with local peach chutney, prosciutto, and olive focaccia</i>	10
Fried Green Tomatoes <i>dredged in flour and pan fried</i>	7
Littleneck Clams <i>one dozen steamed in white wine, garlic, and lemon served with toasted ciabatta</i>	10
Calamari <i>hand breaded in panko crumbs and fried, served with marinara or grilled, tossed with garlic oil, baby arugula, and lemon</i>	9 11

INSALATE *salads*

Antipasto Bar <i>tonight's selection includes—arugula / imported olives salami / chicken sausage / marinated mushrooms, artichokes, and peppers stuffed clams / caprese salad / peach, prosciutto, and goat cheese pizetta</i>	8
Fennel & Orange <i>cured black olives, onion, arugula, fresh mint</i>	6
Panzanella <i>bread salad with tomatoes, basil, celery, cucumber, and onion</i>	6

SECONDI *main course*

Cheese Ravioli <i>homemade with fresh ricotta, in tomato sauce</i>	16
Ahi Tuna <i>peach relish, horseradish mashed potatoes, sesame green beans</i>	20
Broiled Crab Cakes <i>corn and orzo salad, wilted spinach</i>	19
Chicken or Veal Saltimbocca <i>mushrooms, prosciutto, provolone</i>	17 / 20
12 oz. New York Strip Steak <i>with horseradish mashed potatoes</i>	22

CONTORNI *side dishes*

Horseradish Mashed Potatoes <i>homemade with red potatoes</i>	4
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NINO'S CLASSIC *five course dinner*

*melon and prosciutto / house salad / entree choice
side of pasta or beans and greens / imported cheeses and grapes* *entree price + \$9*

Looking for sandwiches and lighter fare? Ask to see our Tavern Menu.