

# Nino's

DEL GIORNO Wednesday & Thursday

## PRIMI *first course*

**Seasonal Soup** *cup or bowl* 4 / 6

**Roasted Red or Fried Hot Peppers**  
*sautéed in olive oil with fresh garlic cloves and anchovies* 7

**Calamari** *hand breaded in panko crumbs and fried, served with marinara or grilled, tossed with garlic oil, baby arugula and lemon* 9  
11

## INSALATE *salads*

**Iceberg Wedge** *surrounded by bleu cheese and bacon* 7

**Panzanella** *bread salad with tomatoes, basil, celery, cucumber, and onion* 7

**Fennel & Orange** *cured black olives, onion, arugula, olive oil, lemon* 7

## SECONDI *main course*

**Sweet Potato Gnocchi** *homemade with fresh ricotta, in sage cream sauce* 18

**Shrimp & Linguine fra Diavolo** *spicy shrimp, garlic oil, fresh basil, green onion, crushed red pepper, and parmigiano cheese* 20

**Broiled Crabcakes** *creamed leeks, roasted potatoes, fresh fennel* 19

**Veal & Porcini Pappardelle** *wide egg noodles with veal medallions and mushrooms in a red wine ragu* 20

**Chicken, Scrod, or Veal Romano**  
*dipped in an egg and romano cheese batter and pan fried in olive oil* 16 / 18 / 19

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## NINO'S CLASSIC *five course dinner*

*cup of soup / house salad / entrée choice*

*side of pasta or beans and greens / imported cheeses and grapes*

*entree price + \$9*

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