

NITTIS

BRUNCH MENU

KALE SALAD \$14

Green pears, apples, roasted almonds, grape tomatoes, gorgonzola, sage & orange dressing

NANA'S SALAD \$13

Romaine lettuce, tomatoes, cucumber, red onion, fennel, lemon, basil & olive oil dressing

GRANOLA \$12

Choice of almond milk or whole-milk yogurt (Market berries \$4)

SOFT SCRAMBLE \$14

Avocado & toast with tomato (potato \$4)
(Bacon or sausage \$4)

AVOCADO TOAST \$12 (ADD 2 EGGS \$4)

Olive oil, focaccia, lemon, crushed chili, olive, cherry tomato & radish

LEMON RICOTTA PANCAKES \$14

Lemon zest ricotta batter, blueberry compote & maple syrup

WAFFLE \$16

Banana foster & maple syrup

BLT \$14

Garlic Italian bread, bacon, tomato & arugula

TAGLIATELLE CARBONARA \$22

Egg yolk, pancetta, onion & white wine

EGGS BENEDICT \$16

Hollandaise sauce & choice of Canadian bacon or smoked salmon

VEGETABLE FRITTATA. Seasonal vegetables \$16

SMOKED SALMON PLATTER \$18

Cream cheese, mini bagel, onion, heirloom tomatoes & capers

THE BIG NITTI BURGER \$20

Fresh mozzarella, lettuce, tomato, onion & sweet chili mayo. Served with truffle fries

FRENCH TOAST \$18

French brioche dipped in our secret batter, rolled in crunchy cornflakes & grilled to perfection, topped with fresh berries, served with powdered sugar & vanilla bean gelato



*WE POLITELY DECLINE ANY ALTERATIONS
PLEASE ADVISE WAITSTAFF OF ANY FOOD ALLERGIES
"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD OR SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"*

*"IN THE CITY, GRAB SOME NITTIS"
WIFI - nittisguest, rainbowcookie • @nittisnyc*



BRUNCH COCKTAILS

MOSCOW MULE	\$16
Vodka, fresh lime juice & ginger beer	
BLOODY MARY	\$16
Vodka, homemade blend, bacon, celery & queen olives	
MIMOSA	\$14
Prosecco & homemade orange juice	
BELLINI	\$14
Prosecco & homemade peach puree	
APEROL SPRITZ	\$16
Aperol Prosecco & a splash of soda water	
THE ROMAN MOJITO	\$17
Averna amaro, rum fresh lime juice muddled oranges & mint	
CLASSIC SCREWDRIVER	\$14
NITTIS COSMO	\$16
Vodka Cointreau, lime juice & cranberry juice	
APPLE TINI	\$16
Vodka Cointreau, apple liquor, lime juice, apple juice, fresh muddled apples & agave	
SPARKLING SANGRIA	\$15
Fresh fruit infused & sparkling water (Red or white wine)	

DRINKS MENU

WINE LIST

RED WINE

		BY THE BOTTLE
MONTEPULCIANO D'ABRUZZO	\$17	\$60
CHIANTI CLASSICO	\$16	\$55
MALBEC	\$17	\$60
PINOT NOIR	\$16	\$55
CABERNET SAUVIGNON	\$17	\$60
BARBERA D'ASTI	\$16	\$55

ASK OUR SERVER FOR INFO ABOUT PRODUCER & VINTAGE

WHITE WINE

CHARDONNAY	\$16	\$55
SAUVIGNON BLANC	\$16	\$55
PINOT GRIGIO	\$16	\$55

ROSE

ROSE	\$16	\$55
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SPARKLING

		BY THE BOTTLE
PROSECCO	\$16	\$55
MOSCATO D'ASTI	\$16	\$55
LAMBRUSCO	\$16	\$55

SPECIALITY COCKTAILS \$19

- HELL'S KITCHEN SOUR**
Old Forester Whisky, sweet vermouth, fresh lemon juice, vanilla infused simple syrup & angustora bitters garnish
- NITTIS NEGRONI**
Berry/Citrus infused gin, Campari & sweet vermouth served over one big cube with an orange zest garnish
- ITALIAN MULE**
New Amsterdam Vodka, amaretto, limoncello & house made ginger syrup, topped with ginger beer
- BADA BING**
New Amsterdam berry/citrus infused gin, fresh lemon juice, agave & fresh berry garnish
- WHAT'S UP DOC?**
Old Forester Whisky, house made walnut maple syrup, fresh lime juice & walnut bitters
- THE FLAMINGO**
Gin, Chambord, topped with Prosecco & lemon twist garnish
- YAH FILTHY ANIMAL**
House Made El Jimador jalapeño tequila, Chambord, lime juice, agave & blood orange garnish
- DB5**
Stoli Vanilla Vodka, coffee & hazelnut liqueur, agave & shot of espresso
- 8 1/2. DB6**
Stoli Vanilla Vodka, coffee & hazelnut liqueur, salted honey vanilla syrup, shot of espresso. Some have referred to this yummy cocktail as the as the DB5's identical twin with a bit of a salty attitude
- SANTA'S NIGHTCAP**
Cinnamon Infused Mount Gay Rum, fresh lime & orange juice topped with hot apple cider
- MIAMI 1981**
Mezcal, Elderflower liqueur, fresh lime juice, house made raspberry syrup & peychauds bitters garnish
- WALK THE PLANK**
Capt'n Crunch house infused whisky, crème de cacao & coffee liqueur, topped with steamed milk foam
- THE PIANO HAS BEEN DRINKING**
Michters Bourbon, Amaro Nonnio Quint, fresh squeezed blood orange & lemon juice, agave, orange bitters & orange zest garnish
- DAYTRIPPER**
Absolut Grapefruit Vodka, Aperol, fresh lemon juice & house made rich simple syrup
- THE IRISHMAN**
Jameson Irish Whiskey, Lucano Amaro, agave, double shot espresso & laphroaig whisky rinse
- WTF**
Kettle One Vodka, Elderflower liqueur, fresh squeezed blood orange & lemon juice with orange bitters & orange blossom mist garnished
- PINK G-N-T**
Luxardo Maraschino cherries, basil & lemon house made infused Botanist gin, topped with tonic, lemon & cherry garnish
- ITALIAN MARGHERITA**
Blanco Tequila, amaretto, fresh lime and orange juice, served on ice with salted lime garnish
- PUNCHDRUNK FLOAT**
A classic coke float with vanilla bean gelato, spiked with the Italian liquor Punch Abruzzese
- SINKING SHIP**
House made infused cinnamon rum mixed with dark rum, combined with pineapple lime & agave with a flaming cinnamon garnish
- V.I.P. OLD FASHIONED (WHEN AVAILABLE) \$68**
1 oz Michter's 10 yr old single barrel bourbon, 1 oz Whistlepig "Piggyback" 6 yr old rye, demerara sugar, Angostura and orange bitters, garnished with orange peel & maraschino cherry. (True BALLERS Step up)

SPECIAL NOTE:

SOME OF OUR SPECIALTY COCKTAILS CONTAIN FRESH EGG WHITES, PLEASE INFORM THE SERVER IF YOU HAVE ANY ALLERGIES.

DRAFT BEER

STELLA ARTOIS	\$8
PALM	\$11
PERONI	\$9
MENABREA	\$11
HEINEKEN	\$9
MERMAN IPA (CONEY ISLAND)	\$12

BOTTLE BEER

MICHELOB ULTRA	\$8
COORS LIGHT	\$8
MODELO	\$10
GUINNESS STOUT	\$9
FOUNDERS IPA	\$9
MORETTI ROSSO	\$11
Dopple Bock Italy	
BECKS Non-alcohol	\$9

REFRESHMENTS

COKE, DIET COKE, SPRITE, GINGER ALE	\$4
ENERGY DRINK	\$5
THOMAS HENRY Ginger beer	\$5
ORANGE JUICE, CRANBERRY JUICE	\$5
PINEAPPLE JUICE (DOLE)	\$5
APPLE JUICE (MOTTS)	\$5
BOTTLE SPARKLING	\$8
BOTTLE NATURALA	\$8
FRESH BREW ICED TEA	\$4

AFFOGATO

VANILLA BEAN GELATO & ESPRESSO	\$12
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DESSERTS

COFFEE Brewed as drip	\$4
ESPRESSO	\$5
DOUBLE ESPRESSO	\$6
CAPPUCCINO	\$6
MACCHIATO ESPRESSO	\$5
Marked with a drop of milk	
FROZEN CAPPUCCINO	\$10
ICED SPARKLING AMERICANO	\$6
ALMOND MILK LATTE	\$6
HOT TEA	\$4
CANNOLI	\$9
Pistachio, chocolate chip	
CHOCOLATE CALZONE	\$10
With hazelnut chocolate	
TIRAMISU	\$10
3 CHOCOLATE CHIP COOKIES	\$10
With steamed milk	
VANILLA BEAN GELATO	\$7
RASPBERRY SORBET	\$7
LEMON SORBET	\$7
MANGO SORBET	\$7
CHOCOLATE CHIP COOKIE SANDWICH	\$12
Stuffed with French vanilla bean gelato	
FLOURLESS CHOCOLATE CAKE	\$10
RED VELVET CAKE	\$12
TARTUFO Chocolate covered shell	\$10
ITALIAN CHEESECAKE	\$12
Homemade whipped with blueberry compote	