

# NITTIS

ITALIAN RESTAURANT

## APPETIZER

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<b>BRAISED MEATBALLS</b> • <i>D.O.P. Pomodoro &amp; Parmesan cheese</i>	\$17
<b>FRIED CALAMARI</b>	\$19
<b>ARANCINI</b> • <i>Cacio e pepe &amp; pomodoro</i>	\$16
<b>BRUSSEL SPROUTS</b> • <i>Cranberry, honey &amp; walnuts</i>	\$15
<b>MUSSELS</b> • <i>Sautéed zucchini &amp; tomato in a prosecco sauce</i>	\$19
<b>EGGPLANT ROLLATINI</b> • <i>Breaded or grilled eggplant, stuffed with seasoned ricotta cheese topped with melted mozzarella in a D.O.P. pomodoro sauce</i>	\$16
<b>SOUP OF THE DAY</b>	\$13
<b>MOZZARELLA STICKS</b>	\$13
<b>CHARCUTERIE SMALL BOARD</b>	\$30
<b>CHARCUTERIE LARGE BOARD</b>	\$40

## SALAD

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<b>BURRATA SALAD</b> • <i>Served with artichokes, Italian prosciutto crudo &amp; E.V.O. oil</i>	\$22
<b>SEAFOOD SALAD</b> • <i>Shrimp, calamari, squid, clams, mussels, olive oil, lemon &amp; orange zest</i>	\$24
<b>CLASSIC CAPRESE SALAD</b> • <i>Fresh buffalo mozzarella, tomato, E.V.O. oil &amp; basil</i>	\$18
<b>CAESAR SALAD</b> • <i>Romaine hearts, pecorino cheese &amp; croutons</i> • GRILLED OR CHOPPED	\$17
<b>KALE SALAD</b> • <i>Green pears, apples, roasted almonds, grape tomatoes, gorgonzola &amp; Homemade sage &amp; orange dressing</i>	\$17
<b>NANA'S SALAD</b> • <i>Romaine lettuce, tomato, cucumber, red onion, fennel, lemon, basil &amp; E.V.O. oil dressing</i>	\$17
<b>ADD GRILLED CHICKEN</b>	\$9
<b>ADD GRILLED SHRIMP</b>	\$10

## BRUSCHETTA

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<b>TOMATO</b> • <i>Basil E.V.O. oil &amp; garlic</i>	\$11
<b>OLIVE TAPENADE</b>	\$11
<b>SUN-DRIED TOMATO TAPENADE</b> • <i>Balsamic reduction</i>	\$11
<b>RICOTTA E MIELE AL TARTUFO</b> • <i>Ricotta cheese and truffle honey</i>	\$11



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## PASTA

<b>BUCATINI POMODORO</b> • Sautéed garlic, fresh grape tomatoes sauce & basil	\$20
<b>PACCHERI VODKA</b> • Classic vodka sauce	\$23
<b>PAPPARDELLE BOLOGNESE</b> • Authentic Bolognese sauce	\$26
<b>VERMICELLI VONGOLE</b> • Sautéed manila clams, garlic & white wine sauce	\$26
<b>FAGOTTINI PORCINI</b> • Sautéed porcini mushroom, cognac, cream sauce & truffle oil	\$29
<b>RISOTTO ALLA MILANESE</b> • Carnaroli Italian rice, saffron, parmesan cheese	\$27
<b>RIGATONI AL BRUCIO</b> • Sautéed Gaeta olives with spicy D.O.P. pomodoro sauce	\$21
<b>RISOTTO AI FUNGHI</b> • Carnaroli Italian rice served with mushroom and parmesan	\$25
<b>LASAGNA</b> • Layers of light bechamel, ground beef ragu & melted fresh mozzarella	\$25
<b>PASTA CACIO E PEPE</b> • Aged pecorino Romano cheese & fresh black pepper	\$25
<b>RICOTTA RAVIOLI</b> • In a flower blossom zucchini sauce	\$23
<b>GNOCCHI GENOVESE</b> • Fresh basil pesto & sautéed shrimp	\$26
<b>SPAGHETTI &amp; BRAISED MEATBALLS</b> • D.O.P. Pomodoro sauce & parmesan	\$25
<b>SPAGHETTI PUTTANESCA</b> • Capers, olives, anchovies, red wine & cherry tomato	\$23
<b>PAPPARDELLE RAGU &amp; BURRATA</b> • Bolognese sauce, cream topped with burrata	\$28
<b>FRUTTI DI MARE</b> • Shrimp, clams, mussel & calamari sautéed with garlic, olive oil, fresh basil, D.O.P pomodoro sauce, over a bed of black squid linguine	\$32

## PIZZA

<b>MARGHERITA</b> • Fresh mozzarella, tomato, basil & olive oil	\$20
<b>CARCIOFI &amp; PROSCIUTTO</b> • Tomato, artichoke, asiago cheese and prosciutto crudo	\$24
<b>CALABRESE</b> • Tomato, mozzarella, spicy salami	\$24
<b>VODKA</b> • Traditional vodka sauce	\$22
<b>CAMPAGNOLA</b> • Tomato, mozzarella, sausage, roasted peppers & red onion	\$24
<b>TONNATA</b> • Tomato, mozzarella, shredded tuna, corn & mescaline salad	\$23
<b>CARRETTIERA</b> • Broccoli rabe, mozzarella and sweet sausage	\$24
<b>NAPOLETANA</b> • Tomato, mozzarella, olives, capers, onions, anchovies & pecorino	\$23
<b>RUCOLA E PARMIGIANO</b> • Margherita with prosciutto, rucola & shaved parmesan	\$25
<b>PORCINI</b> • Mozzarella, speck, porcini mushroom, burrata & truffle oil	\$28

WE GARNISH PARMESAN CHEESE ON MANY PIZZA, MAIN & PASTA. PLEASE ADVISE IF YOU WISH TO OMIT



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## MAIN

<b>CHICKEN PARMIGIANA</b> • Organic cutlet breaded with homemade breadcrumbs infused with anise seeds & oregano, pomodoro, melted mozzarella cheese served with penne	\$29
<b>EGGPLANT PARMIGIANA</b> • Breaded eggplant, DOP pomodoro sauce & melted mozzarella served with penne	\$28
<b>CHICKEN MAMMA MIA</b> • Breaded cutlet, breaded eggplant, melted mozzarella cheese in a vodka sauce served with penne	\$30
<b>GRILLED CHICKEN PAILLARD</b> • Arugula, grape tomatoes, olives, basil & olive oil dressing	\$26
<b>CHICKEN FRANCESE</b> • Chicken breast, egg battered & lemon white wine sage sauce	\$27
<b>CHICKEN ROLLATINI</b> • Wrapped with prosciutto, artichokes, roasted peppers & mozzarella served with potatoes au gratin	\$28
<b>CHICKEN SAN REMO</b> • Breast of chicken topped with roasted peppers, basil & mozzarella cheese in a white wine sauce served with veggies and potatoes	\$27
<b>STEAK &amp; FRITES</b> • 100% Angus beef New York Strip, pecorino and truffle oil frites	\$42
<b>VEAL SALTIMBOCCA</b> • Veal cutlet topped with sage & scamorza cheese served with potatoes au gratin	\$34
<b>VEAL SORRENTINO</b> • Lightly pounded veal layered eggplant prosciutto & fresh mozzarella cheese in a sherry sauce, served with sautéed veggies and potatoes	\$34
<b>VEAL MILANESE</b> • Veal cutlet breaded served with arugula salad shaved parmesan cheese and balsamic reduction glaze	\$36
<b>GRILLED SALMON</b> • Topped with rosemary & served with asparagus & potatoes	\$30
<b>SHRIMP CLASSIC</b> • Francese, parmigiana or piccata, served with vegetables & potatoes	\$33

## SIDE

<b>SAUTÉED VEGETABLES</b>	\$11
<b>SAUTÉED SPINACH</b>	\$11
<b>SAUTÉED BROCCOLI RABE</b>	\$11
<b>LEMON WEDGES POTATOES</b>	\$11
<b>TRUFFLE OIL &amp; PECORINO FRITES</b>	\$11
<b>PECORINO ASPARAGUS</b>	\$12



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## COFFEES AND TEA

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COFFE • <i>Brewed as drip</i>	\$4
ESPRESSO	\$5
DOUBLE ESPRESSO	\$6
CAPPUCCINO	\$6
ESPRESSO MACCHIATO	\$6
ICED SPARKLING AMERICANO	\$6
ALMOND MILK LATTE	\$6
HOT TEA	\$4

## DESSERTS

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CANNOLI • <i>Pistachio, chocolate chip</i>	\$10
CALZONE ALLA NUTELLA • <i>With hazelnut chocolate</i>	\$12
TIRAMISU	\$11
3 CHOCOLATE CHIP COOKIES • <i>With steamed milk</i>	\$11
VANILLA BEAN GELATO	\$8
RASPBERRY SORBET	\$8
LEMON SORBET	\$8
MANGO SORBET	\$8
CHOCOLATE CHIP COOKIE SANDWICH • <i>Stuffed with vanilla bean gelato</i>	\$12
FLOURLESS CHOCOLATE CAKE	\$11
RED VELVET CAKE	\$12
TARTUFO • <i>Chocolate covered shell</i>	\$11
ITALIAN CHEESECAKE • <i>Homemade whipped cream with blueberry compote</i>	\$12
AFFOGATO • <i>Vanilla bean gelato &amp; espresso</i>	\$12
CARAMELIZED CREME BRULEE	\$14
BANANA BREAD PUDDING	\$15

