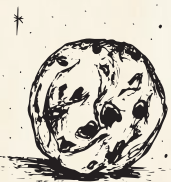


DESSERTS

COFFEE	\$4
Brewed as drip	
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
Pastachico, 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
TORTUFO	\$10
Chocolate covered shell	
ITALIAN CHEESECAKE	\$12
Homemade whipped with blueberry compote	



REFRESHMENTS

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

BRUNCH MENU

ONLY ON SATURDAYS & SUNDAYS  
FROM 11 AM TO 4 PM

KALE SALAD	\$11
Green pears, apples, roasted almonds, grape tomatoes, Gorgonzola & sage orange dressing	
NANA'S SALAD	\$10
Romaine lettuce, tomatoes, cucumber, red onion, fennel, lemon, basil & olive oil dressing	
GRANOLA	\$10
Choice of almond milk or whole-milk yogurt (Market berries \$3.50)	
SOFT SCRAMBLE	\$12
Avocado & toast with tomato (potato \$3) (bacon or sausage \$3)	
AVOCADO TOAST (ADD 2 EGGS \$3)	\$10
Olive oil, focaccia, lemon, crushed chili, olive, cherry tomato & radish	
LEMON RICOTTA PANCAKES	\$12
Lemon zest ricotta batter, blueberry compote & maple syrup	
WAFFLE	\$14
Banana foster & maple syrup	
BLT	\$12
Garlic Italian bread, bacon, tomato & arugula	
TAGLIATELLE CARBONARA	\$18
Egg yolk, pancetta, onion & white wine	
EGGS BENEDICT	\$14
Hollandaise sauce & choice of Canadian bacon or smoked salmon	
VEGETABLE FRITTATA.	
SEASONAL VEGETABLES	\$14
SMOKED SALMON PLATTER	\$16
Cream cheese, mini bagel, onion, Heirloom tomatoes & capers	
THE BIG NITTI BURGER	\$17
Fresh mozzarella, lettuce, tomato, onion & sweet chili mayo. Served with truffle fries	
FRENCH TOAST	\$14.95
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	

CRAFT COCKTAILS & WINE BAR



NITTIS MERCH

THE NITTIS CHOCOLATE BAR	\$5
T-SHIRTS	\$25
BASEBALL CAPS	\$22
TRUFFLE HONEY	\$15
OLIVE OIL	\$18
BALSAMIC GLAZE	\$18

Join Us for Brunch!

ONLY ON SATURDAYS & SUNDAYS FROM 11AM TO 4PM

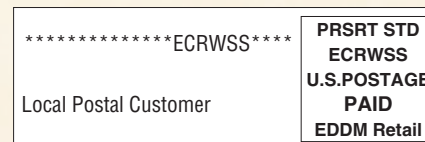
WE POLITELY DECLINE DEVIATION FROM OUR RECIPES IN ORDER TO KEEP THE PARADOXICAL CLASH OF ANCIENT ROMAN & NEW YORK SOUL INTACT THROUGH OUR DISHES // HOWEVER, WE ARE RADICALLY CONSCIOUS OF DIETARY RESTRICTIONS ALBEIT VEGAN, VEGETARIANISM, PEANUT ALLERGIES LACTOSE & GLUTEN INTOLERANCE // PLEASE ASK, WE ALWAYS ENCOURAGE A CONVERSATION :)

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

Follow Us    @nittisnyc



CATERING TO GO! FULL & HALF TRAYS  
APERITIF TIME EVERY DAY  
FROM 4 TO 6



We charge a 3.5% credit card processing fee

TAKE OUT

NITTIS

ITALIAN RESTAURANT



NOW SERVING SUNDAY SAUCE

APERITIF TIME EVERY DAY FROM 4 TO 6

HELL'S KITCHEN  
523 9TH AVENUE  
NEW YORK, NY 10018  
212.517.0939

WWW.NITTISNYC.COM

   @nittisnyc

We charge a 3.5% credit card processing fee. Prices subject to change

We charge a 3.5% credit card processing fee

We charge a 3.5% credit card processing fee

PRINTED BY: GRAPHIC MAKERS & PRINTERS 1.877.749.9279



## BRUSCHETTA

<b>TOMATO</b>	<b>\$10</b>
Basil, olive oil & garlic	
<b>OLIVE TAPENADE</b>	<b>\$10</b>
Balsamic reduction	
<b>SUN-DRIED TOMATO TAPENADE</b>	<b>\$10</b>
Balsamic reduction	

## APPETIZER

<b>BRAISED MEATBALLS</b>	<b>\$14</b>
Pomodoro & Parmesan	
<b>FRIED CALAMARI</b>	<b>\$15</b>
Pomodoro	
<b>ARANCINI</b>	<b>\$14</b>
Cacio e pepe & pomodoro	
<b>BRUSSEL SPROUTS</b>	<b>\$14</b>
Cranberry, honey & walnuts	
<b>MUSSELS</b>	<b>\$15</b>
Sautéed zucchini & tomato with prosecco sauce	
<b>EGGPLANT ROLLATINI</b>	<b>\$14</b>
Breaded or grilled eggplant, stuffed seasoned ricotta cheese, topped with melted mozzarella in a light marinara sauce	
<b>SOUP OF THE DAY</b>	<b>\$10</b>
<b>MOZZARELLA STICKS</b>	<b>\$12</b>
<b>CHARCUTERIE SMALL BOARD</b>	<b>\$29</b>
<b>CHARCUTERIE LARGE BOARD</b>	<b>\$39</b>

## SALAD

<b>BURRATA SALAD</b>	<b>\$18</b>
With artichokes, prosciutto & olive oil	
<b>SEAFOOD SALAD</b>	<b>\$18</b>
Shrimp, calamari, squid, clams, mussels, olive oil, lemon & orange zest	
<b>CLASSIC CAPRESE SALAD</b>	<b>\$14</b>
Fresh mozzarella, tomato, olive oil & basil	
<b>CAESAR SALAD</b>	
<b>(GRILLED OR CHOPPED)</b>	<b>\$14</b>
Romaine hearts, Pecorino & croutons	
<b>KALE SALAD</b>	<b>\$14</b>
Green pears, apples, roasted almonds, grape tomatoes, Gorgonzola & sage orange dressing	
<b>NANA'S SALAD</b>	<b>\$14</b>
Romaine lettuce, tomato, cucumber, red onion, fennel, lemon, basil & olive oil dressing	

**ADD GRILLED CHICKEN \$6**  
**ADD GRILLED SHRIMP \$8**

We charge a 3.5% credit card processing fee

## FOCACCIA PANINI

<b>SERVED WITH TRUFFLE FRIES</b>	
<b>AVAILABLE FOR LUNCH ONLY</b>	
<b>11 AM - 5 PM 7 DAYS</b>	
<b>MEATBALL PARMIGIANA</b>	<b>\$15</b>
Fresh mozzarella & pomodoro	
<b>CAPRESE</b>	<b>\$15</b>
Buffalo, mozzarella, tomato, basil & pesto	
<b>PROSCIUTTO</b>	<b>\$15</b>
Artichokes, fennel, arugula & lemon basil dressing	
<b>EGGPLANT PARMIGIANA</b>	<b>\$15</b>
Classic eggplant parmigiana hero	
<b>CHICKEN PARMIGIANA</b>	<b>\$15</b>
Classic chicken parmigiana	
<b>GRILLED CHICKEN</b>	<b>\$15</b>
Roasted red peppers, lettuce, tomato, red onions & balsamic vinaigrette	
<b>GRILLED CHICKEN CAESAR WRAP</b>	<b>\$15</b>
Grilled chicken, Romaine, Pecorino & croutons	

<b>THE BIG NITTI BURGER</b>	<b>\$18</b>
Fresh mozzarella, lettuce, tomato, onion & sweet chili mayo	

## PIZZA

<b>MARGHERITA</b>	<b>\$20</b>
Fresh mozzarella, tomato, basil & olive oil	
<b>CACIO E PEPE</b>	<b>\$23</b>
Aged Pecorino & black pepper	
<b>CARCIOFI PROSCIUTTO</b>	<b>\$24</b>
Roman style artichokes, mozzarella & Parmesan cheese topped with prosciutto	
<b>CALABRESE</b>	<b>\$24</b>
Spicy salami	
<b>VODKA</b>	<b>\$22</b>
<b>CAMPAGNOLA</b>	<b>\$24</b>
Margherita, crumbled sausage, roasted peppers & onion	
<b>TONNATA</b>	<b>\$23</b>
Margherita, shredded tuna, corn & mescaline salad	
<b>CALIFORNIA</b>	<b>\$23</b>
Clams, garlic, olive oil & breadcrumb on top	
<b>NAPOLITAN</b>	<b>\$23</b>
Olives, capers, finely diced onion, anchovies & Pecorino	
<b>POTATO</b>	<b>\$24</b>
Speck béchamel & rosemary	



We garnish  
parmesan cheese  
on many pizzas,  
mains & pasta.  
Please advise if you  
wish to omit.

We charge a 3.5% credit card processing fee

## PASTA

<b>BUCATINI POMODORO</b>	<b>\$19</b>
Sautéed garlic, fresh grape tomatoes & basil	
<b>PACCHERI VODKA</b>	<b>\$22</b>
Classic vodka sauce	
<b>PAPPARDELLE BOLOGNESE</b>	<b>\$24</b>
Authentic bolognese sauce & truffle oil	
<b>VERMICELLI VONGOLE</b>	<b>\$24</b>
Sautéed manila clams garlic & white wine sauce	
<b>FAGOTTINI AL PORCINI</b>	<b>\$28</b>
Sautéed porcini mushroom, cognac cream sauce & black truffle oil	
<b>RIGATONI AL BRUCIO</b>	<b>\$20</b>
Sautéed Gaeta olives with spicy tomato sauce	
<b>RISSOTTO FUNGHI</b>	<b>\$25</b>
<b>LASAGNA</b>	<b>\$24</b>
Layers of Béchamel ground beef pomodoro sauce & melted fresh mozzarella	
<b>CAVATELLI &amp; BROCCOLI RABE</b>	<b>\$24</b>
Wtih crumbled Italian sweet sausage & homemade cavatelli with broccoli rabe	
<b>PASTA CACIO É PEPE</b>	<b>\$22</b>
Aged Pecorino & black pepper	
<b>GNOCCHI GENOVESE</b>	<b>\$25</b>
Basil pesto & sautéed shrimp	
<b>RICOTTA RAVIOLI</b>	<b>\$23</b>
In a flower blossom zucchini sauce	
<b>SPAGHETTI &amp; BRAISED MEATBALLS</b>	<b>\$24</b>
Pomodoro & parmesan	
<b>SQUARE SPAGHETTI PUTTANESCA</b>	<b>\$22</b>
Capers, olives, anchovies & red wine cherry tomato sauce	
<b>PAPPARDALE RAGÚ</b>	
<b>WITH BURRATA</b>	<b>\$28</b>
Bolognese sauce with a touch of cream, topped with burrata	
<b>FRUITA DE MARE</b>	<b>\$32</b>
Shrimps, clams, mussels & calamari, sautéed with garlic, olive oil, fresh basil & marinara sauce, served over a generous bed of black squid linguini	



We garnish  
parmesan cheese  
on many pizzas,  
mains & pasta.  
Please advise if you  
wish to omit.

We charge a 3.5% credit card processing fee

## MAIN

<b>CHICKEN PARMIGIANA</b>	<b>\$27</b>
Organic cutlet breaded with homemade breadcrumbs, infused with anise seeds & oregano, pomodoro & mozzarella	
<b>EGGPLANT PARMIGIANA</b>	<b>\$27</b>
Breaded eggplant, pomodoro sauce & mozzarella. Served w/ penne	
<b>CHICKEN MAMA MIA</b>	<b>\$28</b>
Breaded cutlet, breaded eggplant, topped with melted mozzarella in a vodka sauce over penne	
<b>GRILLED CHICKEN PAILLARD</b>	<b>\$25</b>
Arugula, grape tomatoes, olives, basil & olive oil dressing	
<b>CHICKEN FRANCESINA</b>	<b>\$26</b>
Chicken breast, egg battered & lemon white wine sage sauce	
<b>STEAK &amp; FRITES</b>	<b>\$36</b>
Cooked to your liking, truffle oil & Pecorino frites	
<b>CHICKEN ROLLATINI</b>	<b>\$27</b>
Wrapped with prosciutto, artichokes, roasted peppers & mozzarella served with potatoes au gratin	
<b>VEAL SALTIMBOCCA</b>	<b>\$30</b>
Veal cutlet topped with sage & scaromozza cheese served with potatoes au gratin	
<b>GRILLED SALMON</b>	<b>\$28</b>
Topped with rosemary & served with asparagus	
<b>FISH OF THE DAY</b>	<b>Served with veggies &amp; potato M/P</b>
<b>VEAL SORRENTINO</b>	<b>\$30</b>
Lightly pounded veal layered eggplant prosciutto & fresh mozzarella cheese sautéed in a sherry sauce. Served with veggies & potatoes. Delicious!	
<b>CHICKEN SAN REMO</b>	<b>\$27</b>
Breast of chicken topped with roasted peppers, basil & mozzarella cheese in a white wine sauce. Served with veggies & potatoes.	
<b>SHRIMP CLASSIC</b>	<b>\$32</b>
Francese, parmigiana, scampi or piccata, served with vegetables & potatoes	

## SIDE

<b>SAUTÉED VEGETABLES</b>	<b>\$8</b>
<b>SAUTÉED SPINACH</b>	<b>\$8</b>
<b>SAUTÉED BROCCOLI RABE</b>	<b>\$8</b>
<b>LEMON WEDGE POTATOES</b>	<b>\$8</b>
<b>TRUFFLE OIL &amp; PECORINO FRITES</b>	<b>\$8</b>
<b>PECORINO ASPARAGUS</b>	<b>\$10</b>

We charge a 3.5% credit card processing fee