

LUNCH MENU



APPETIZARS

CRISPY CALAMARI (GF) Lemon, Basil, Pepperoncini Aioli	\$14
TRUFFLED MAC & CHEESE BITES Lemon Dijon Dip, Parmigiano Reggiano	\$14
BURRATA DATES Lioni Burrata, Brown Buttered Dates, Vincotto, Prosciutto di Parma	\$18
TRIO MEATBALLS San Marzano Tomato Sauce, Ricotta, Basil	\$14
CHARRED OCTOPUS Spanish Octopus, Mango, Jalapeno Puree, Pickled Red Onion	\$21
WHIPPED RICOTTA CROSTINI Charred Bread, Whipped Ricotta, Calabrian Honey	\$13
FRIED BURRATA Crispy Burrata, Spicy Tomato Sauce, Charred Bread	\$19
SHISHITO PEPPERS Sea Salt, Black Pepper & Pickled Cherry Tomatoes	\$12

SALADS

*Add Tuscan Spiced Grilled Chicken or Panko Crispy Chicken \$5
*Add Grilled Shrimp *\$7 *Add Salmon \$9

TUSCAN KALE Lacianto Kale, Candied Lemon, Spiced Walnuts, Pecorino, Buttermilk Dressing	\$13
ARTISANAL Artisanal Greens, Vanilla Roasted Pears, Ricotta Salata, Casteletrano Olives, Lemon Vinaigrette	\$14
CAESAR Pancetta, Romaine, Garlic / Herb Croutons, Parmesan	\$13
NINOS 46 Baby Greens, Pickled Peppers, Seven Minute Egg, Avocado, White Cheddar, Balsamic Vinaigrette	\$14
BABY ARUGULA Burrata, Spiced Almonds, Pickled Honey Crisp Apple, Golden Beets	\$14
SPINACH SALAD Pancetta, Avocado, Gorgonzola, 7 Minute Egg, Spiced Walnuts, Lemon Dijon Dressing	\$13

PIZZAS

Gluten Free +\$3

MARGHERITA San Marzano Tomatoe Sauce, Fresh Mozzarella, Basil	\$17
CHICKEN VODKA Mr. Nino's Vodka Sauce, Crispy Chicken, Fresh Mozzarella	\$20
TRUFFLE PROSCIUTTO Wild Mushrooms, Ricotta, Prosciutto di Parma, Truffle Oil	\$22
PEPPERONI HOT HONEY San Marzano Tomatoes Sauce, Pepperoni Cups, Fresh Mozzarella, Calabrian Hot-Honey	\$21
CLAM PIE Cockles, Guanciale, Mozzarella, Garlic, Lemon, Chili Flakes	\$22
SAUSAGE & HOT PEPPERS San Manzano Tomato Sauce, Crumbled Sausage, Cherry Peppers, Ricotta, Mozzarella	\$21
MORTADELLA BELLA Mortadella, Stracciatella, F. Mozzarella, Pistachios & Pesto	\$22

SANDWICHES

Add House Salad or Fries for \$3

NINO'S DRUNKEN CHICKEN PARM Herb Breaded Chicken Breast, Vodka Sauce, Fresh Mozzarella, Basil	\$14
PROSCIUTTO & FRESH MOZZARELLA Heirloom Tomatoes, Nut Free Pesto, Arugula	\$13
CHICKEN PESTO Tuscan Spiced Grilled Chicken, Fresh Mozzarella, Pesto Aioli, Pickled Peppers	\$13
FRANK'S SPECIAL Chicken Cutlet, Prosciutto, Fresh Mozz, Pickled Peppers, Arugula, Saba	\$15
AVOCADO CAPRESE Fresh Mozzarella, Beefsteak Tomato, Avocado, Arugula, Nut Free Pesto	\$13
CRISPY TIGER Tiger Shrimp, Pesto Aioli, Lemon & Bacon Mayo, Arugula, Avocado, Tomatoes	\$15
L'INFERNO Tuscan Spiced Grilled Chicken, Provolone, Cherry Peppers, Calabrese Aioli, Mixed Greens	\$14

CLASSIC PARM HEROES

Chicken \$13 • Veal \$15 • Meatball \$14 • Shrimp \$15 • Eggplant \$12

HOMEMADE PASTAS

Gluten Free + \$4

SPAGHETTI SAN MARZANO San Marzano Tomatoes Sauce, Ricotta, Soft Herbs *Add Grill Chicken or Crispy Panko Chicken \$5 *Add Meatballs \$6 • Add Sweet Italian Sausage \$4	\$17
FUSILLI BOLOGNESE Veal, Pork Pancetta, Soffritto, Panna	\$22
SPICY RIGATONI VODKA Mr. Nino's Vodka Sauce, Calabrian Chili	\$21
LINGUINE CLAMS Cockles, Reggiano Butter, Vino, Bottarga	\$22
GNOCCHI CAPRESE Homemade Gnocchi, Roasted Heirloom Tomatoes, Burrata, Basil	\$21
FETTUCINE LOBSTER Drunken Lobster Cream, Lobster Tail, Wild Gulf Shrimp, Chives	\$32

MAINS

Served With Homemade Spaghetti

CHICKEN MARSALA Wild Mushrooms, Marsala Wine, Shallots, Thyme	\$21
CHICKEN FRANCESE Egg Batter, Lemon, White Wine, Roasted Garlic	\$20
SHRIMP SCAMPI Tiger Shrimp, Lemon, White Wine, Roasted Garlic, Chili Flakes	\$22
VEAL PARM Served w/ Spaghetti Marinara	\$25
CHICKEN PARM Served w/ Spaghetti Marinara	\$21
SHRIMP PARM Served w/ Spaghetti Marinara	\$22
EGGPLANT PARM Served w/ Spaghetti Marinara	\$19

Parties of 6 or more 20% gratuity included.
3% surcharge for non-cash payments.