

NINO'S AQ PRIX FIXE

\$40 Prix Fixe
Shared Family Style



APPETIZERS

TRUFFLED MAC AND CHEESE BITES

Lemon Dijon Dip

CAESAR SALAD

Boquerones Dressing

WHIPPED RICOTTA CROSTINI

Garlic Confit, Whipped Fresh Ricotta, Crusty Bread

ENTREES

CHICKEN PARMIGIANA

Fresh Pasta, Panko Coated Chicken Cutlet,
San Marzano Tomatoes, Fresh Mozzarella,
Homemade Pasta, Basil

GNOCCHI CACIO E PEPE

Homemade Gnocchi, Pecorino, Black Pepper

BLACK SQUID INK FRUTTA DI MARE

Homemade Black Squid Ink, Mixed Seafood,
Roasted Tomatoes

MARGHERITA PIZZA

San Marzano Tomatoes, Fresh Mozzarella, Basil

DESSERT

TIRAMISU

Zabaglione, Espresso Dipped Cookies

BANANA BREAD PUDDING

Banana Crème Anglaise, Nutella

NINO'S AQ PRIX FIXE

\$60 Prix Fixe
Shared Family Style
Option of 4



APPETIZERS

CAESAR SALAD
Boquerones Dressing

TRUFFLED MAC AND CHEESE BITES
Lemon Dijon Dip

CRISPY CALAMARI
Pepperoncini Aioli, Lemon Zest

CAPRESE SALAD
Heirloom Tomatoes, Fresh Mozzarella, Basil

WHIPPED RICOTTA CROSTINI
Garlic Confit, Whipped Fresh Ricotta, Crusty Bread

ENTREES

CHICKEN PARMIGIANA
Fresh Pasta, Panko Coated Chicken Cutlet,
San Marzano Tomatoes, Fresh Mozzarella,
Homemade Pasta, Basil

BLACK SQUID INK FRUTTA DI MARE
Homemade Black Squid Ink, Mixed Seafood,
Roasted Tomatoes

GNOCCHI CACIO E PEPE
Homemade Gnocchi, Pecorino, Black Pepper

SPICY SOPRESSATA PIZZA
Vodka Sauce, Italian Sausage, Spicy Sopressata, Basil

DESSERT

TIRAMISU
Zabaglione, Espresso Dipped Cookies

SEASONAL CANNOLI
Whipped Mascarpone, Seasonal Fruit

NINO'S AQ PRIX FIXE

\$80 Prix Fixe
Shared Family Style
Option of 4



APPETIZERS

CAESAR SALAD
Boquerones Dressing

TRUFFLED MAC AND CHEESE BITES
Lemon Dijon Dip

CRISPY CALAMARI
Pepperoncini Aioli, Lemon Zest

CAPRESE SALAD
Heirloom Tomatoes, Fresh Mozzarella, Basil

WHIPPED RICOTTA CROSTINI
Garlic Confit, Whipped Fresh Ricotta, Crusty Bread

SPICY SOPRESSATA PIZZA
Vodka Sauce, Italian Sausage, Spicy Sopressata, Basil

MARGHERITA PIZZA
San Marzano Tomatoes, Fresh Mozzarella, Basil

CHARTCUTERIE BOARD
Artisanal Cured Meat & Cheeses Selected by Chef

ENTREES

CHICKEN PARMIGIANA
Fresh Pasta, Panko Coated Chicken Cutlet,
San Marzano Tomatoes, Fresh Mozzarella,
Homemade Pasta, Basil

BLACK SQUID INK FRUTTA DI MARE
Homemade Black Squid Ink, Mixed Seafood, Roasted Tomatoes

GNOCCHI CACIO E PEPE
Homemade Gnocchi, Pecorino, Black Pepper

ROASTED BRINED PORK CHOP
Brined for 24 hours, Slow Roasted in our Wood Oven,
Seasonal Veggies, Pork Jus

DESSERT

TIRAMISU
Zabaglione, Espresso Dipped Cookies

STONE FRUIT CROSTATA
Seasonal Fruit, Jam, Lattice Crust