

# NINO'S AQ WINTER MENU



## ANTIPASTI

**TRUFFLED MAC & CHEESE BITES** | \$12  
Lemon dijon dip, parmigiano reggiano

**FRIED BURRATA FOR 2** | \$23  
Crispy fried burrata with spicy San Marzano tomato sauce

**CAESAR SALAD** | \$12  
Anchovies, romaine lettuce, pecorino

**CHARCUTERIE BOARD FOR 2** | \$25  
Artisanal meat & cheese platter

**WHIPPED RICOTTA CROSTINI** | \$14  
Charred bread, housemade whipped ricotta, garlic confi

**CHARRED OCTOPUS** | \$23  
Dry braised, Black Squid Ink aioli, fingerling potatoes, evoo

**SLOW SIMMERED MEATBALLS** | \$12  
Veal, pork, beef, San Marzano tomato sauce, pecorino

**CRISPY CALAMARI** | \$13  
Lemon, basil, peperoncini aioli

**OREGANTA BAKED CLAMS** | \$17  
Smoked bacon, butter, herbs, white wine

**SEASONAL BURRATA** | \$16  
Poached pears, heirloom tomatoes, roasted beets, mustard seed

## PIZZE

(\$5 SURCHARGE FOR GLUTEN FREE)

**MARGHERITA** | \$16  
San Marzano tomatoes, fior di latte and basil

**MARGHERITA EXTRA** | \$19  
San Marzano tomatoes, stracciatella di bufala, tomato garlic confit, oregano

**VEGAN MARINA PIZZA** | \$19  
San Marzano tomatoes, Sicilian oregano, confit garlic, house made infused heirloom tomato oil

**SPICY SOPRESSATA** | \$19  
Alps spicy sopressata, sweet sausage, vodka cream, caciocavallo

**TRUFFLED PROSCIUTTO PIZZA** | \$19  
Prosciutto di Parma, wild mushrooms, fior di latte, ricotta, white truffle oil

**SAUSAGE & PEPPERONCINI** | \$19  
Italian sweet sausage, shaved pepperoncini, onions, red pepper flakes, fresh mozzarella

**VODKA "UPSIDE DOWN" PIE** | \$19  
Fresh mozzarella, cacio cavallo, double reduced vodka sauce, pecorino, basil

**PEPPERONI WITH HOMEMADE HOT HONEY** | \$19  
Marinara, fresh mozzarella, pepperoni, hot honey

**BRUSSEL SPROUT PIZZA** | \$19  
Shaved brussel sprouts, straciatella di bufala, confit lemon zest

## LARGE PLATES

**CATCH OF THE DAY** | MP  
Seasonal rotating fish, finished in our wood oven with herbs and lemon, with a side of fingerling potatoes

**NICKY SANTORO'S VEAL PARM FOR 2** | \$65  
Panko crusted veal chop, vodka sauce, caciocavallo, calabrian chili, fried basil. Served with spaghetti

**RIBEYE FOR 2** | MP  
32 oz center cut ribeye, fingerling potatoes, salsa verde, Italian corn, with a side of brussel sprouts and cauliflower

## RAW BAR

**HAMACHI CRUDO** | \$16  
Ginger, soy emulsion, black sesame, radishes, celery leaves, serrano chili

**SHRIMP** | \$16  
Calabrian chili cocktail sauce

**LOCAL OYSTERS (HALF DOZEN)** | \$15

**LOCAL OYSTERS (DOZEN)** | \$21

**STONE CRABS** | MP LIMITED AVAILABILITY

**SEAFOOD TOWER (FOR 2 OR 4 PEOPLE)** | \$55/\$105  
Little neck clams, maine lobster, shrimp, local oysters

## ENTREE

(\$5 SURCHARGE FOR GLUTEN FREE)

**CHICKEN PARM WITH FRESH PASTA** | \$25  
Panko crusted chicken breast, San Marzano tomatoes, fresh mozzarella, basil

**SPICY RIGATONI VODKA** | \$21  
Rigatoni, fresh whipped ricotta, calabrian chilies

**GNOCCHI CACIO E PEPE** | \$21  
Pecorino, black pepper

**HOMEMADE MANICOTTI** | \$25  
Fresh ricotta, fresh mozzarella, pecorino, basil, finished in wood oven

**BLACK SQUID INK FRUTTA DI MARE** | \$25  
Calamari, shrimp, heirloom cherry tomatoes, spicy bread crumbs

**PAPPARDELLE WITH GRANDMA'S SUNDAY SAUCE** | \$25  
Slow braised chunks of pork & beef with San Marzano tomatoes

**PUMPKIN GNOCCHI** | \$23 GF  
\*CAN BE MADE VEGAN UPON REQUEST\*  
Pumpkin puree infused gnocchi, coconut cream, pumpkin seeds, sage

## SIDES

**PUMPKIN PUREE WITH VINCOTTI** | \$8

**ROASTED FINGERLING POTATOES WITH SALSA VERDE** | \$8

**ROASTED CALIFLOWER WITH SEASONAL GRAPES** | \$8

**BRUSSEL SPROUTS WITH GRANNY SMITH APPLES & GREEK YOGURT** | \$8

## DOLCI

**TIRAMISÙ** | \$11  
Mascarpone, lady fingers, espresso

**HOMEMADE SOFT SERVE FOR 2** | \$15