

NINO'S AQ SPRING 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 GROSTINI | \$14
Charred bread, housemade whipped ricotta, garlic confit

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

CRISPY CALAMARI | \$13
Lemon, basil, pepperoncini aioli

CHARRED OCTOPUS | \$19
Slow dry braised, then charred, evoo, red wine vinegar, herbs

BURRATA CAPRESE SALAD | \$15
Heirloom cherry tomatoes, burrata, basil, vincotto, evoo

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

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

DOLCI

TIRAMISÙ | \$11
Mascarpone, lady fingers, espresso

BREAD PUDDING | \$11

SEASONAL SOFT SERVE | \$11

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, stracciatella di bufala, confit lemon zest

LARGE PLATES

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, with a side of brussel sprouts and roasted cauliflower

CATCH OF THE DAY | MP
Seasonal rotating fish, finished in our wood oven with herbs and lemon