

NICK'S

RISTORANTE & PIZZERIA

APPETIZERS

ANTIPASTO PLATTER 21

house selection of artisanal meats & cheeses

CICCHETTI TRIO 12

eggplant caponata, castelvetro olives, fresh mozzarella served with crostini

LOCAL BURRATA 15

wildflower honey & walnuts, crostini

MEATBALLS 15

beef, pork and veal, pomodoro, parmesan & basil

FRIED CALAMARI 18

house made marinara, lemon

BAKED CLAMS 18

little neck clams, white wine, parsley baked in the pizza oven

EGGPLANT PARMESAN 19

grandma style baked fried eggplant, marinara, parmesan

MUSSELS IN BRODO 16

white wine broth, garlic & herbs

FRITTO MISTO 17

fried calamari, zucchini, artichokes & cherry peppers red pepper aioli

CAPRESE 15

bocconcini, cherry tomatoes, basil, EVO oil & balsamic glaze

MOZZARELLA STICKS 12

VEGETABLES

STUFFED MUSHROOMS 14

CHARRED BRUSSEL SPROUTS 12

add pepperoni: \$3

SAUTEED BROCCOLI / SPINACH / BROCCOLI RABE 12

ROSEMARY ROASTED POTATOES 10

PARMESAN FRIES 12

SALADS

CAESAR SALAD 16

HARVEST SALAD 16

arugula, roasted peppers, sun-dried tomatoes, honey dijon

SICILIANA SALAD 18

greens, mozzarella, olives, capers, artichokes, roasted peppers, shaved carrots, anchovies, zesty vinaigrette

MEDITERRANEAN SALAD 18

romaine, tomatoes, cucumbers, kalamata olives, feta red wine vinaigrette

PORTOBELLO SALAD 18

arugula, cherry tomatoes, shaved parmesan, portobello mushrooms, balsamic vinaigrette

add: chicken 8 / shrimp 10 / salmon 12

MAKE IT FAMILY STYLE: \$38

family style add: chicken 17 / shrimp 21 / salmon 25

PIZZA & CALZONE

OLD FASHIONED PIE 12 inch 21 / 16 inch 25

thin crust, brick-oven style pizza topped with fresh basil

WHITE PIE 12 inch 23 / 16 inch 27

CALZONE 16

TOPPINGS

5 HALF | 5.50 WHOLE

Prosciutto | Soppressata | Sausage

4 HALF | 4.50 WHOLE

Pepperoni | Artichokes | Meatballs | Broccoli Rabe | Grilled Chicken | Anchovies

2.50 HALF | 3 WHOLE

Roasted Peppers | Mushrooms | Spinach | Cherry Peppers | Onions | Arugula Olives | Sun-dried Tomatoes | Broccoli | Fresh Garlic | Extra Mozzarella

PASTAS

individual / family style (serves 3-4 people)

gluten free (spaghetti, penne): add \$2 / \$4

SPAGHETTI LIMONE 18 / 37

lemon, garlic, oil, calabrian chili

PENNE VODKA 23 / 47

creamy tomato sauce, prosciutto

SPAGHETTI POMODORO 18 / 37

tomato basil sauce, parmesan

add meatballs or shrimp: \$8 / \$14

ORECCHIETTE RABE & SAUSAGE 26 / 53

housemade sausage, broccoli rabe, garlic & oil

SPAGHETTI CACIO E PEPE 24 / 49

aged parmesan, romano, peppercorn

RIGATONI BOLOGNESE 26 / 53

beef, pork and veal ragu

LINGUINI VONGOLE 27 / 55

little neck clams, white wine, parsley

SEAFOOD LINGUINI 28 / 57

mussels, clams, shrimp, calamari, tomato, white wine

MAINS

individual / family style (serves 3-4 people)

add pasta (same sauce) \$5 / \$10

CHICKEN PARMIGIANA 26 / 53

CHICKEN MILANESE 25 / 51

breaded chicken, tomatoes & onions, balsamic vinegar

CHICKEN FRANCESE 23 / 47

CHICKEN MARSALA 23 / 47

SHRIMP ZI PEPE 26

scampi pepper sauce

GRILLED SALMON 30

citrus glaze, grilled zucchini

GRILLED PORK CHOP 27

agrodolce honey-sweet pepper sauce

LASAGNA FOR TWO 35

beef bolognese, ricotta & mozzarella baked in the pizza oven
half order 23

Food prepared here may contain the following ingredients: milk, eggs, soybeans, peanuts, fish, or shellfish.

Please notify your server of any allergies or dietary restrictions.

20% gratuity will be added to parties of 6+

WINES

RED

House Red (served chilled)	12 / 33
Chianti, Classico, Banfi - Tuscany, Italy	17 / 60
Chianti, Castello di Gabbiano - Tuscany, Italy	15 / 45
Montepulciano, Casal Thaulero - Abruzzo, Italy	14 / 46
Pinot Noir, Vicolo - Veneto, Italy	16 / 55
Malbec, Colores del Sol - Mendoza, Argentina	16 / 55
Cabernet Sauvignon, Dark Horse - California	15 / 48
Shiraz Cabernet, Penfolds - Australia	17 / 58
Merlot, Stone Cellars - California	15 / 48
Chianti, Classico, Riserva, Nozzole - Tuscany, Italy	74
Nero d'Avola, Feudo Maccari - Sicily, Italy	60
Campofiorin "Ripasso", Masi - Veneto, Italy	65
Cabernet Sauvignon, William Hill Estate - Napa Valley, California	55
Barolo, Franco Amoroso - Piedmont, Italy	95

WHITE, SPARKLING, ROSE

House White	12 / 33
Grillo, Feudo Maccari - Sicily, Italy	16 / 55
Pinot Grigio, Le Rime, Castello Banfi - Tuscany, Italy	16 / 54
Pinot Grigio, Stone Cellars - Napa Valley, California	14 / 45
Sauvignon Blanc, Tenuta Ca' Bolani - Friuli-Venezia Giulia, Italy	14 / 48
Sauvignon Blanc, Matua - Marlborough, NZ	17 / 58
Chardonnay, Dark Horse - California	14 / 46
Chardonnay, Hess - Monterey, California	17 / 58
Rose, Aime Roquesante - Cote de Provence, France	16 / 48
Prosecco, Latuca - Italy	15 / 48

BEER, CIDER & OTHER

BEER

DRAUGHT BEER	8
Moretti, Italy, Lager	9
Talea "Al Dente", NY, Italian Pilsner (16 oz)	12
Coney Island, Brooklyn, Pilsner	9
Modelo Especial, Mexico	9
Peroni 0.0, Italy, (non-alcoholic)	9

CIDER & OTHER

Nick's Homemade Sangria	16
Cider, Dry White, Wolffer - NY	14
Cider, Rose, Wolffer - NY	14
Mimosa	15

FOUNTAIN SODA

3

Pepsi Diet Pepsi Club Soda Sierra Mist
Ginger Ale Lemonade Orange Soda
Raspberry Iced Tea Unsweetend Iced Tea

OTHER BEVERAGES

A' Siciliana Limonata Soda	4
A' Siciliana Blood Orange Soda	4
Saranac Root Beer	6
Saranac Shirley Temple	6
Aqua Panna, Bottled Flat Water	8.5
San Pellegrino, Sparkling Water	8.5
Milk	5
Apple Juice	5

Inquire about our private dining room and off premise catering