

Nicolinnis Ristorante II
Lunch Menu
Monday through Saturday 11-4

Primi

Sautéed Italian Greens	\$5.95
Sautéed escarole with olive oil, garlic, and topped with a pan-fried <i>HOT</i> pepper.	
Mozzarella Marinara	\$5.95
Imported mozzarella cheese, breaded and topped with our homemade sauce.	
Calamari Fritti	\$8.95
Lightly breaded and tossed with our homemade francese sauce.	
Nicolinni's Hot Peppers and Oil	\$4.95
Our own variety of hot peppers seasoned and marinated.	
Bruschetta	\$4.95
Grilled ciabatta bread with a tomato basil and roasted red pepper compote accented with a balsamic reduction and fresh basil.	
Stuffed Hot Peppers	\$6.95
Filled with our sausage zucchini stuffing and topped with imported Italian cheeses and our homemade sauce.	

Sandwiches

Toasted Italian Sub	\$7.95
Smoked Ham, Genoa Salami, Prosciutto, Cappicola, Provolone, mixed greens, olives, banana peppers, tomato, shaved onion and our house vinaigrette.	
Meatball Sandwich	\$6.95
Homemade meatballs simmered in spaghetti sauce and served on a toasted hoagie bun with imported mozzarella cheese.	
Hot Sausage	\$6.95
Hot Italian sausage with grilled peppers and onions, imported mozzarella cheese and a splash of marinara.	
Polo Melt	\$7.95
Italian greens , roasted red peppers and mozzarella cheese over top a char-grilled chicken breast.	
Black Angus burger	\$6.95
Topped with lettuce, tomato and onion.	
Chicken Parmesan Sandwich	\$6.95
Breaded chicken with mozzarella cheese and sauce.	
Grilled Portobello Sandwich	\$5.95
Marinated Portobello cap with fresh mozzarella cheese, roasted red peppers, red onion, and European blend lettuce drizzled with balsamic on toasted ciabatta.	
Eggplant Parmesan Sandwich	\$5.95
Crispy breaded Eggplant topped with mozzarella cheese and our sauce on a Kaiser.	

~All sandwiches are served with choice of fries, penne with marinara or vegetable medley~
~Add a house salad for \$2.00 with our homemade dressing~

Lighter fare

Grilled Chicken Salad	\$9.95
Grilled chicken breast, French fries, mozzarella cheese, grape tomatoes, red onion and black olive served over a bed of mixed salad greens with our house dressing.	
Grilled Steak Salad	\$9.95
Char-grilled sirloin, French fries, mozzarella cheese, grape tomatoes, red onion and black olives served over a bed of mixed salad greens with our house dressing.	
Caesar Salad (add Chicken \$3.00) (add Shrimp \$5.00)	\$6.95
Venetian Salad	\$11.95
Mixed greens with candied pecans, assortment of dried tart cherries, poached pears and imported gorgonzola cheese, dressed with raspberry champagne vinaigrette.	
Antipasto Classico	\$11.95
Imported meats, cheeses and olives served over a bed of European salad mix. Served with our house Italian dressing.	
Soup & Salad	\$6.95
Enjoy one of our homemade soups and a side salad.	

Gourmet Pizza & Flatbread

Brier Hill	\$9.95
Our famous pizza with homemade sauce, sweet peppers & imported Romano cheese.	
Potato & Greens (Signature Pizza)	\$9.95
Sautéed greens and Italian herbed potatoes with two cheeses.	
Mozzarella	\$9.95
Homemade sauce with fresh herbs and topped with whole milk mozzarella cheese.	
Margherita Flatbread	\$9.95
Fresh Basil, vine-ripened tomatoes, and imported cheeses.	
Spinach Pizza	\$9.95
Roasted garlic, pepper rings, Roma tomatoes, spinach and imported cheeses.	
Wood-fired Chicken Flatbread	\$9.95
Wood-fired chicken, caramelized onion, roasted garlic, and imported cheeses.	

All Gourmet Pizzas and Flatbreads include Salad

Entrées

Eggplant Parmigiano	\$9.95
Hand breaded, fried to golden brown then layered with sauce and Italian cheeses. Includes a side of pasta.	
Spaghetti & Meatball	\$6.95
Homemade sauce and meatball over bed spaghetti.	
Pasta Bolognese	\$7.95
Tender cuts of chicken, veal, beef, and pork seasoned and slow simmered in our homemade sauce, served over a bed of penne.	
Fettuccini Alfredo	\$7.95
Fettuccini noodles cooked al dente, tossed in our scratch made alfredo sauce. Add Chicken \$3.00 Add Shrimp \$5.00	
Chicken Francese	\$9.95
Chicken medallion sautéed in a lemon and white wine reduction.	
Chicken Marsala	\$9.95
Chicken medallions sautéed with fresh mushrooms in our famous marsala wine sauce.	
Chicken Parmesan	\$9.95
Breaded chicken breast, topped with imported cheeses and homemade sauce then baked.	
Lasagna Bolognese	\$8.95
Oven baked pasta layered with bolognese sauce, fresh ricotta and mozzarella cheeses.	
Chicken & Greens over Penne	\$9.95
Pan-seared chicken sautéed with Italian greens in zesty cream sauce, over penne.	
Whitefish Francese	\$9.95
In a white wine reduction with a hint of lemon.	

All Entrees includes Salad. Non pasta dishes include a side of pasta.

Desserts

White Chocolate Bread Pudding	\$6.95
Decadent homemade white chocolate bread pudding served warm with caramel sauce, white chocolate gelato, tart cherry reduction and a shower of white chocolate curls.	
Tiramisu	\$6.95
An Italian Classic	
Today's Brulee	\$6.95
Ask your server about today's selection.	
Italian Spumoni	\$4.95

Gratuity may be added for parties of seven or more.

**Join us in the Tuscan Lounge
Sunday through Thursday
From 2-6 pm**

For our special TUSCAN MENU

DINNER MENU

Nicolinnis Ristorante II

Primi

~Appetizers~

Bruschetta	\$4.95
Grilled ciabatta bread with a tomato basil and roasted red pepper compote accented with a balsamic reduction and fresh basil.	
Calamari Fritti	\$8.95
Lightly breaded and tossed in a lemon butter and white wine reduction.	
Mozzarella Marinara	\$5.95
Imported Mozzarella cheese, breaded and fried golden, topped with our homemade sauce.	
Caprese	\$7.95
Fresh roma tomatoes, bocconcini, and basil, drizzled with extra virgin olive oil and balsamic reduction.	
Mussels Posillipo	\$8.95
Sautéed with sea clams, Italian herbs, white wine, tomatoes & hot peppers.	
Italian Greens	\$5.95
Sautéed escarole with olive oil, garlic, and topped with a pan-fried <i>HOT</i> pepper.	
Stuffed Hot Peppers	\$6.95
Filled with our sausage zucchini stuffing, topped with mozzarella cheese and our homemade sauce.	
Nicolinni's Hot Peppers in Oil	\$4.95
Our own variety of hot peppers seasoned and marinated.	
Margherita Flatbread	\$7.95
Fresh roma tomatoes, sweet basil, & shaved imported cheeses.	
Italian Appetizer Sampler	\$14.95
Italian greens, Nicolinni's hot peppers in oil, mozzarella marinara, and a stuffed hot pepper. <i>Great for sharing!</i>	

Insalata

~Salad~

Antipasto Classico	\$11.95
Imported Meats, Cheeses and olives served over a bed of European salad mix. Served with our house Italian dressing.	
Caesar Salad	\$7.95
Romaine, Tuscan croutons, imported Romano and house-made Caesar dressing. Add Wood Fired Chicken \$4.95 Add Shrimp \$6.00	
Venetian Salad	\$11.95
Mixed greens with candied pecans, dried tart cherries, poached pears and imported Gorgonzola cheese: dressed with raspberry champagne vinaigrette.	
Grilled Chicken Salad	\$11.95
Grilled chicken breast, French fries, mozzarella cheese, grape tomatoes, red onion and black olive served over a bed of mixed salad greens with our house dressing.	
Grilled Steak Salad	\$11.95
Char-grilled sirloin, French fries, mozzarella cheese, grape tomatoes, red onion and black olives served over a bed of mixed salad greens with our house dressing.	

Zuppa

~Soup~

Wedding Soup	\$4.95
Angelina's own recipe.	
Zuppa Del Giorno	\$4.95
Chef's choice made daily.	

Gourmet Pizza & Flatbread

Brier Hill	\$9.95
Our famous pizza with homemade sauce, sweet peppers, & imported Romano cheese.	
Potato & Greens (Signature Pizza)	\$9.95
Sautéed greens and Italian herbed potatoes with two cheeses.	
Mozzarella	\$9.95
Homemade sauce with fresh herbs, topped with whole milk mozzarella cheese.	
Spinach Pizza	\$9.95
Roasted garlic, banana pepper rings, Roma tomatoes, spinach and imported cheeses.	
Margherita Flatbread	\$9.95
Fresh roma tomatoes, sweet basil, & shaved imported cheeses.	
Wood-fired Chicken Flatbread	\$9.95
Wood-fired chicken, caramelized onions, roasted garlic, and imported cheeses.	
*All Gourmet Pizzas and Flatbreads includes Salad	

Pasta

~Spaghetti, Linguini, Fettuccini, Penne~

Skapetta	\$13.95
Seared chicken and our homemade sausage with peppers and onions in a white wine tomato reduction served over penne.	
Spaghetti and Meatballs	\$10.95
Simmered in our family's homemade sauce over a bed of spaghetti "al dente".	
Fettuccini Alfredo	\$13.95
Fettuccini noodles cooked al dente and tossed in our scratch made Alfredo sauce. Add: Wood-fired chicken \$5.00 Sautéed Shrimp \$6.00	
Linguini Nicolinni	\$15.95
Savory white clam sauce, with fresh broccoli florets, Italian seasonings, a hint of crushed red pepper, served over a bed of linguini.	
Pasta Bolognese	\$13.95
Tender cuts of chicken, veal, beef, and pork seasoned and slow simmered in our homemade sauce, served over a bed of penne.	
Linguini & Clams	\$14.95
Fork tender sea clams, sautéed with Italian herbs and spices in a red or white sauce; served over a bed of linguini.	

Specialita della Cucina

~Specials of the kitchen~

Three Cheese Ravioli	\$11.95
Topped with our homemade sauce and served with our hand-rolled meatballs.	
Chicken & Greens over Penne	\$15.95
Pan-seared chicken sautéed with Italian greens in zesty cream sauce, served over penne.	
Lasagna Bolognese	\$12.95
Oven baked pasta layered with Bolognese sauce, fresh ricotta and mozzarella cheeses.	
Cavatelli and Meatballs	\$11.95
Topped with our homemade sauce and served with our hand-rolled meatballs.	
Eggplant Parmigiana	\$12.95
Hand breaded, fried to golden brown then layered with sauce and Italian cheeses. Includes a side of pasta.	
Portabella Ravioli al Florentine	\$14.95
Portabella filled raviolis topped with spinach cream sauce.	
Pasta Giada	\$14.95
Char-grilled chicken breast served over a bed of penne, tossed in a tomato basil cream sauce, topped with grated asiago cheese.	

Pollo

~Chicken~

Chicken Bella **\$15.95**

Breaded chicken breasts with sautéed Portobello's, roasted red peppers and red onion in a sherry wine sauce topped with fresh mozzarella cheese.

Chicken Parmigiana **\$14.95**

Breaded chicken breasts, topped with mozzarella cheese and homemade sauce, then baked; served with spaghetti.

Chicken Marsala **\$15.95**

Chicken medallions sautéed with fresh mushrooms in our famous Marsala wine sauce.

Chicken Francese **\$15.95**

Chicken medallions done Francaise style in a lemon and white wine reduction.

Chicken Calabrese **\$16.95**

Layered with mozzarella cheese and imported prosciutto on a bed of Italian greens and topped with our homemade sauce.

Vitello

~Veal~

Veal Parmigiana **\$16.95**

Pan-Fried veal medallions, topped with sauce, Italian cheeses then baked to golden brown.

Veal Francese **\$17.95**

Tender veal medallions done Francaise style in a lemon and white wine reduction.

Veal Marsala **\$17.95**

Veal medallions sautéed with fresh mushrooms in our famous Marsala wine sauce.

Veal Calabrese **\$18.95**

Pan-fried veal, layered with mozzarella cheese, prosciutto, Italian greens, and topped with our homemade spaghetti sauce.

Veal al Vino **\$18.95**

White wine, sea clams, mushrooms, fresh herbs and a hint of lemon.

Bistecca

~Steak~

New York Strip Steak **\$22.95**

14 oz. cut

Tuscan Ribeye Steak **\$21.95**

16oz. Well marbled for superior flavor, topped with our Tuscan compound butter.

Filet Mignon **\$24.95**

Center-cut, seasoned and grilled to your liking.

Top Sirloin **\$16.95**

Hand-cut, seasoned and grilled to your liking.

Gourmet Selections to Compliment your Steak

Sautéed onions with roasted garlic \$2.95

Mushrooms al Vino \$3.95

Marsala wine sauce with fresh mushrooms \$4.95

Siciliano Sauce \$4.95

Gorgonzola Cream with portabella mushrooms \$4.95

All of our steaks are aged for 28 days, seasoned to perfection and seared over our wood-fired grill.

Temperature Guide

Rare: Cool, red center

Medium Rare: Red, warm center

Medium: Warm, pink center

Medium Well: A hint of pink, mostly brown center, somewhat juicy

Well: Brown, dry center, *not* usually juicy or tender

*** Not responsible for steaks prepared well done.**

Griglia

~The Grill~

Frenched Pork Chop	\$14.95
Wrapped with apple wood smoked bacon and wood-fired. Medium unless specified.	
Italian Mixed Grille	\$15.95
Chicken, pork and steak char-grilled with fresh vegetables on skewers and drizzled with au jus.	
Tuscan Grilled Pork	\$16.95
Tender grilled, boneless chops, served over Italian greens and roasted potatoes in a zesty cream sauce.	

Fruitta di Mare

~Seafood~

Whitefish Francese	\$15.95
Fresh Haddock done Francaise style in a lemon and white wine reduction.	
Whitefish Nicolinni	\$15.95
Nicolinni's creation of a spicy white clam sauce with broccoli and Italian spices served over broiled Haddock.	
Shrimp and Clam Diavolo	\$16.95
Jumbo Shrimp and sea clams sautéed in fiery marinara sauce and served over a bed of linguini.	
Seafood Medley	\$21.95
Shrimp, Scallops, Mussels, Calamari, and Clams in red or white sauce and served over a bed of linguini.	
Wood-fired Salmon	\$15.95
Seared on our wood-fired grill and topped with lemon dill cream sauce.	

Accompaniments

Tuscan Mashed Potatoes
Penne with Marinara Sauce
Italian Roasted Potatoes
Vegetable Medley

***Any entrée over pasta does not include choice of side.**

*** All Entrees include salad with our homemade Italian dressing.
Crumbled Bleu Cheese \$1.50 extra**

Panino

~Sandwich~

Sandwiches available Sunday -Thursday

Meatball Sandwich	\$9.95
Homemade meatballs simmered in spaghetti sauce and served on a toasted hoagie bun with imported mozzarella cheese.	
Hot Sausage	\$9.95
Homemade hot Italian sausage pattie with grilled peppers and onions, mozzarella cheese and a splash of marinara.	
Polo Melt	\$10.95
Italian greens, roasted red bell peppers, and mozzarella cheese over top a char-grilled chicken breast.	
Black Angus Burger	\$9.95
Topped with lettuce, tomato and onion.	
Chicken Parmesan Sandwich	\$9.95
Breaded chicken with mozzarella cheese and sauce.	
Grilled Portobello Sandwich	\$8.95
Marinated Portobello cap with fresh mozzarella cheese, roasted red peppers, red onion, and European blend lettuce drizzled with balsamic on toasted ciabatta.	
Eggplant Parmesan Sandwich	\$8.95
Breaded Eggplant topped with mozzarella cheese and our sauce on a Kaiser.	

Includes choice of: Penne with marinara, French fries, Italian roasted potatoes, Tuscan mashed potatoes or vegetable medley. Includes side salad.

*Gratuity may be added for parties of 7 or more.

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