

BRUSCHETTA

TOMATO Basil, olive oil & garlic	\$10
OLIVE TAPENADE Balsamic reduction	\$10
SUN-DRIED TOMATO TAPENADE Balsamic reduction	\$10

APPETIZER

BRAISED MEATBALLS Pomodoro & Parmesan	\$14
FRIED CALAMARI Pomodoro	\$15
ARANCINI Cacio e pepe & pomodoro	\$14
BRUSSEL SPROUTS Cranberry, honey & walnuts	\$14
MUSSELS Sautéed zucchini & tomato with prosecco sauce	\$15
EGGPLANT ROLLATINI Breaded or grilled eggplant, stuffed seasoned ricotta cheese, topped with melted mozzarella in a light marinara sauce	\$14
SOUP OF THE DAY	\$10
MOZZARELLA STICKS	\$12
CHARCUTERIE SMALL BOARD	\$29
CHARCUTERIE LARGE BOARD	\$39

SALAD

BURRATA SALAD With artichokes, prosciutto & olive oil	\$18
SEAFOOD SALAD Shrimp, calamari, squid, clams, mussels, olive oil, lemon & orange zest	\$18
CLASSIC CAPRESE SALAD Fresh mozzarella, tomato, olive oil & basil	\$14
CAESAR SALAD (GRILLED OR CHOPPED) Romaine hearts, Pecorino & croutons	\$14
KALE SALAD Green pears, apples, roasted almonds, grape tomatoes, Gorgonzola & sage orange dressing	\$14
NANA'S SALAD Romaine lettuce, tomato, cucumber, red onion, fennel, lemon, basil & olive oil dressing ADD GRILLED CHICKEN \$6 ADD GRILLED SHRIMP \$8	\$14

FOCACCIA PANINI

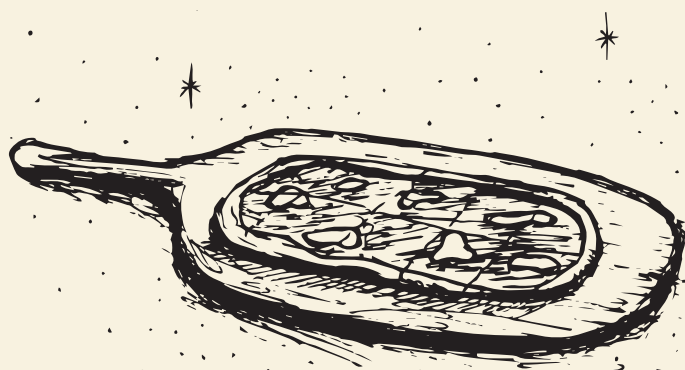
SERVED WITH TRUFFLE FRIES
AVAILABLE FOR LUNCH ONLY
11 AM - 5 PM 7 DAYS

MEATBALL PARMIGIANA Fresh mozzarella & pomodoro	\$15
CAPRESE Buffalo, mozzarella, tomato, basil & pesto	\$15
PROSCIUTTO Artichokes, fennel, arugula & lemon basil dressing	\$15
EGGPLANT PARMIGIANA Classic eggplant parmigiana hero	\$15
CHICKEN PARMIGIANA Classic chicken parmigiana	\$15
GRILLED CHICKEN Roasted red peppers, lettuce, tomato, red onions & balsamic vinaigrette	\$15
GRILLED CHICKEN CAESAR WRAP Grilled chicken, Romaine, Pecorino & croutons	\$15

THE BIG NITTI BURGER Fresh mozzarella, lettuce, tomato, onion & sweet chili mayo	\$18
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PIZZA

MARGHERITA Fresh mozzarella, tomato, basil & olive oil	\$20
CACIO E PEPE Aged Pecorino & black pepper	\$23
CARCIOFI PROSCIUTTO Roman style artichokes, mozzarella & Parmesan cheese topped with prosciutto	\$24
CALABRESE Spicy salami	\$24
VODKA	\$22
CAMPAGNOLA Margherita, crumbled sausage, roasted peppers & onion	\$24
TONNATA Margherita, shredded tuna, corn & mesaline salad	\$23
CALIFORNIA Clams, garlic, olive oil & breadcrumb on top	\$23
NAPOLITAN Olives, capers, finely diced onion, anchovies & Pecorino	\$23
POTATO Speck béchamel & rosemary	\$24



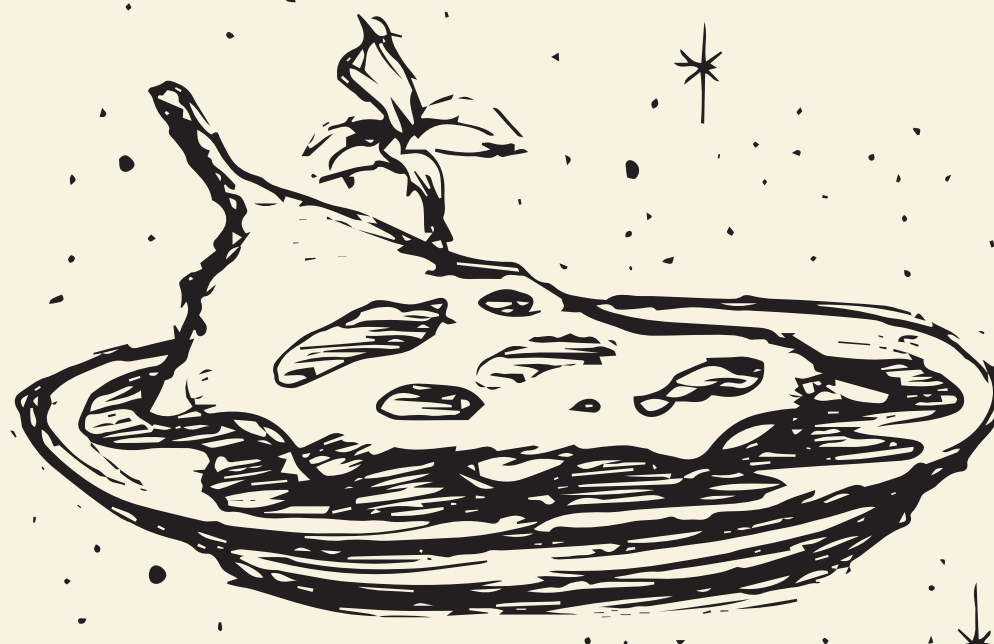
WE GARNISH
PARMESAN CHEESE ON
MANY PIZZAS, MAINS &
PASTA. PLEASE ADVISE
IF YOU WISH
TO OMIT.

PASTA

BUCATINI POMODORO Sautéed garlic, fresh grape tomatoes & basil	\$19
PACCHERI VODKA Classic vodka sauce	\$22
PAPPARDELLE BOLOGNESE Authentic bolognese sauce & truffle oil	\$24
VERMICELLI VONGOLE Sautéed manila clams garlic & white wine sauce	\$24
FAGOTTINI AL PORCINI Sautéed porcini mushroom, cognac cream sauce & black truffle oil	\$28
RIGATONI AL BRUCIO Sautéed Gaeta olives with spicy tomato sauce	\$20
RISSOTTO FUNGHI	\$25
LASAGNA Layers of Béchamel ground beef pomodoro sauce & melted fresh mozzarella	\$24
CAVATELLI & BROCCOLI RABE Wtih crumbled Italian sweet sausage & homemade cavatelli with broccoli rabe	\$24
PASTA CACIO É PEPE Aged Pecorino & black pepper	\$22
GNOCCHI GENOVESE Basil pesto & sautéed shrimp	\$25
RICOTTA RAVIOLI In a flower blossom zucchini sauce	\$23
SPAGHETTI & BRAISED MEATBALLS Pomodoro & parmesan	\$24
SQUARE SPAGHETTI PUTTANESCA Capers, olives, anchovies & red wine cherry tomato sauce	\$22
PAPPARDALE RAGÚ WITH BURRATA Bolognese sauce with a touch of cream, topped with burrata	\$28
FRUITA DE MARE Shrimps, clams, mussels & calamari, sautéed with garlic, olive oil, fresh basil & marinara sauce, served over a generous bed of black squid linguini	\$32

MAIN

CHICKEN PARMIGIANA Organic cutlet breaded with homemade breadcrumbs, infused with anise seeds & oregano, pomodoro & mozzarella	\$27
EGGPLANT PARMIGIANA Breaded eggplant, pomodoro sauce & mozzarella. Served w/ penne	\$27
CHICKEN MAMA MIA Breaded cutlet, breaded eggplant, topped with melted mozzarella in a vodka sauce over penne	\$28
GRILLED CHICKEN PAILLARD Arugula, grape tomatoes, olives, basil & olive oil dressing	\$25
CHICKEN FRANCESINA Chicken breast, egg battered & lemon white wine sage sauce	\$26
STEAK & FRITES Cooked to your liking, truffle oil & Pecorino frites	\$36
CHICKEN ROLLATINI Wrapped with prosciutto, artichokes, roasted peppers & mozzarella served with potatoes au gratin	\$27
VEAL SALTIMBOCCA Veal cutlet topped with sage & scaromozza cheese served with potatoes au gratin	\$30
GRILLED SALMON Topped with rosemary & served with asparagus	\$28
FISH OF THE DAY Served with veggies & potato	M/P
VEAL SORRENTINO Lightly pounded veal layered eggplant prosciutto & fresh mozzarella cheese sautéed in a sherry sauce. Served with veggies & potatoes. Delicious!	\$30
CHICKEN SAN REMO Breast of chicken topped with roasted peppers, basil & mozzarella cheese in a white wine sauce. Served with veggies & potatoes.	\$27
SHRIMP CLASSIC Francese, parmigiana, scampi or piccata, served with vegetables & potatoes	\$32



SIDE

SAUTÉED VEGETABLES	\$8
SAUTÉED SPINACH	\$8
SAUTÉED BROCCOLI RABE	\$8
LEMON WEDGE POTATOES	\$8
TRUFFLE OIL & PECORINO FRITES	\$8
PECORINO ASPARAGUS	\$10

REFRESHMENTS

COKE, DIET COKE, SPRITE, GINGER ALE	\$4
ENERGY DRINK	\$5
THOMAS HENRY GINGER BEER	\$5
ORANGE JUICE, CRANBERRY JUICE	\$5
PINEAPPLE JUICE (DOLE)	\$5
APPLE JUICE (MOTTS)	\$5
BOTTLE SPARKLING	\$8
BOTTLE NATURALA	\$8
FRESH BREW ICED TEA	\$4



DESSERTS

COFFEE Brewed as drip	\$4	TIRAMISU	\$10
ESPRESSO	\$5	3 CHOCOLATE CHIP COOKIES	\$10
DOUBLE ESPRESSO	\$6	VANILLA BEAN GELATO With steamed milk	\$7
CAPPUCCINO	\$6	RASPBERRY SORBET	\$7
MACCHIATO ESPRESSO Marked with a drop of milk	\$5	LEMON SORBET	\$7
FROZEN CAPPUCCINO	\$10	MANGO SORBET	\$7
ICED SPARKLING AMERICANO	\$6	CHOCOLATE CHIP COOKIE SANDWICH Stuffed with French vanilla bean gelato	\$12
ALMOND MILK LATTE	\$6	FLOURLESS CHOCOLATE CAKE	\$10
HOT TEA	\$4	RED VELVET CAKE	\$12
CANNOLI Pastachico, chocolate chip	\$9	TORTUFO Chocolate covered shell	\$10
CHOCOLATE CALZONE With hazelnut chocolate	\$10	ITALIAN CHEESECAKE Homemade whipped with blueberry compote	\$12



BRUNCH MENU

Only on Saturdays & Sundays from 11am to 4pm

KALE SALAD Green pears, apples, roasted almonds, grape tomatoes, gorgonzola & sage orange dressing	\$11	SOFT SCRAMBLE Avocado & toast with tomato (potato \$3) (bacon or sausage \$3)	\$12	BLT Garlic Italian bread, bacon, tomato & arugula	\$12	SMOKED SALMON PLATTER Cream cheese, mini bagel, onion, heirloom tomatoes & capers	\$16
NANA'S SALAD Romaine lettuce, tomatoes, cucumber, red onion, fennel, lemon, basil & olive oil dressing	\$10	AVOCADO TOAST (ADD 2 EGGS \$3) Olive oil, focaccia, lemon, crushed chili, olive, cherry tomato & radish	\$10	TAGLIATELLE CARBONARA Egg yolk, pancetta, onion & white wine	\$18	THE BIG NITTI BURGER Fresh mozzarella, lettuce, tomato, onion & sweet chili mayo. Served with truffle fries	\$17
GRANOLA Choice of almond milk or whole-milk yogurt (Market berries \$3.50)	\$10	LEMON RICOTTA PANCAKES Lemon zest ricotta batter, blueberry compote & maple syrup	\$12	EGGS BENEDICT Hollandaise sauce & choice of Canadian bacon or smoked salmon	\$14	FRENCH TOAST French brioche dipped in our secret batter, rolled in crunchy cornflakes & grilled to perfection, topped with fresh berries, served with powdered sugar & vanilla bean gelato	\$14.95
		WAFFLE Banana foster & maple syrup	\$14	VEGETABLE FRITTATA. SEASONAL VEGETABLES	\$14		

HAPPY HOUR MENU

EVERYDAY 4:00PM - 6:00PM

DRAFT BEER \$7



STELLA ARTOIS
PALM
PERONI
MANABREA

HEINEKEN
MERMAN IPA
(CONEY ISLAND)



WINE \$8

2017 – CARVING BOARD PINOT NOIR, CA
2018 – CARVING BOARD,
CABERNET SAUVIGNON, LODI, CA

2019 – ROSE FIUZA (TEJO) 2018 –
CARVING BOARD, CHARDONNAY, CA
2018 – VILLA DE MORESCHI, PINOT GRIGIO
N/V DOCG – PROSECCO (VALPIANO)

APPLE MARGARITA \$9

ROMAN MOJITO \$9

NITTIS COSMO \$9

MOSCOW MULE \$9

WINE LIST

RED WINE

	Glass	By the Bottle
2019 DOC – ILLUMINATI RIPAROSSO MONTEPULCIANO D'ABRUZZO	\$16	\$60
2018 DOCG – GRIGNANO CHIANTI RUFINA	\$15	\$50
2019 NORTON RESERVA MALBEC	\$15	\$50
2017 – CARVING BOARD PINOT NOIR, CA	\$15	\$55
2018 – CARVING BOARD, CABERNET SAUVIGNON, LODI, CA	\$15	\$55
2018 DOCG – GIORDANO BARBERA D'ASTI	\$14	\$55

WHITE WINE

2018 – CARVING BOARD, CHADONNAY, CA	\$14	\$50
2019 – POGGIOBELLO SAUVIGNON FRIULI	\$15	\$50
2019 – TENUTA SANT'ANNA PINOT GRIGIO	\$14	\$50

ROSE

2019 – ROSE FIUZA (TEJO)	\$14	\$50
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SPARKLING

	Glass	Bottle
N/V – DOCG – PROSECCO SANT'ANNA	\$15	\$55
2017 – MOSCATO (MICHELE CHIARLO) Asti, Nivole, Italy	\$15	\$55
2017 – SPARKLING LAMBRUSCO Concerto, Emilia Romagna, Italy	\$15	\$55

BOTTLE BEER

MICHELOB ULTRA	\$8	GUINNESS STOUT	\$9	MORRETTI ROSSO	\$11
COORS LIGHT	\$8	FOUNDERS IPA	\$9	Dopple Bock Italy	
MODELO	\$10			BECKS	\$9
				Non-alcohol	

DRAFT BEER

STELLA ARTOIS	\$8	PERONI	\$9	MERMAN IPA	\$12
PALM	\$11	MANABREA	\$11	(Coney Island)	
		HEINEKEN	\$9		

SPECIALITY COCKTAILS \$18

- HELL'S KITCHEN SOUR**
Old Forester Whisky, sweet vermouth, fresh lemon juice, vanilla infused simple syrup & angustora bitters garnish
- NITTIS NEGRONI**
Berry/Citrus infused gin, Campari & sweet vermouth served over one big cube with an orange zest garnish
- ITALIAN MULE**
New Amsterdam Vodka, amaretto, limoncello & house made ginger syrup, topped with ginger beer
- BADA BING**
New Amsterdam berry/citrus infused gin, fresh lemon juice, agave & fresh berry garnish
- WHAT'S UP DOC?**
Old Forester Whisky, house made walnut maple syrup, fresh lime juice & walnut bitters
- THE FLAMINGO**
Gin, Chambord, topped with Prosecco & lemon twist garnish
- YAH FILTHY ANIMAL**
House Made El Jimador jalapeño tequila, Chambord, lime juice, agave & blood orange garnish
- DB5**
Stoli Vanilla Vodka, coffee and hazelnut liqueur, agave & shot of espresso
- DB6**
Stoli Vanilla Vodka, coffee & hazelnut liqueur, salted honey vanilla syrup, shot of espresso. Some have referred to this yummy cocktail as the as the DB5's identical twin with a bit of a salty attitude
- SANTA'S NIGHTCAP**
Cinnamon Infused Mount Gay Rum, fresh lime & orange juice topped with hot apple cider
- MIAMI 1981**
Mezcal, Elderflower liqueur, fresh lime juice, house made raspberry syrup & peychauds bitters garnish
- WALK THE PLANK**
Capt'n Crunch house infused whisky, crème de cacao & coffee liqueur, topped with steamed milk foam
- THE PIANO HAS BEEN DRINKING**
Michters Bourbon, Amaro Nonnio Quint, fresh squeezed blood orange & lemon juice, agave, orange bitters & orange zest garnish
- DAYTRIPPER**
Absolute Grapefruit Vodka, Aperol, fresh lemon juice & house made rich simple syrup
- THE IRISHMAN**
Jameson Irish Whiskey, Lucano Amaro, agave, double shot espresso & laphroaig whisky rinse
- WTF**
Kettle One Vodka, Elderflower liqueur, fresh squeezed blood orange & lemon juice with orange bitters & orange blossom mist garnished
- PINK G-N-T**
Luxardo Maraschino cherries, basil & lemon house made infused Botanist gin, topped with tonic, lemon & cherry garnish
- ITALIAN MARGHERITA**
Blanco Tequila, amaretto, fresh lime and orange juice, served on ice with salted lime garnish
- PUNCHDRUNK FLOAT**
A classic coke float with vanilla bean gelato, spiked with the Italian liquor Punch Abruzzese
- SINKING SHIP**
House made infused cinnamon rum mixed with dark rum, combined with pineapple lime & agave with a flaming cinnamon garnish
- V.I.P. OLD FASHIONED (WHEN AVAILABLE)**
1 oz Michter's 10 yr old single barrel bourbon, 1 oz Whistlepig "Piggy Back" 6 yr old rye, demerara sugar, Angostura and orange bitters, garnished with orange peel & maraschino cherry. (True BALLERS Step up)

Special Note:

Some of our speciality cocktails contain fresh egg whites, please inform server if you have any allergies.