



MAIN

KALE SALAD \$11

Green pears, apples, roasted almonds, grape tomatoes, gorgonzola & sage orange dressing

NANA'S SALAD \$10

Romaine lettuce, tomatoes, cucumber, red onion, fennel, lemon, basil & olive oil dressing

GRANOLA \$10

Choice of almond milk or whole-milk yogurt (Market berries \$3.50)

SOFT SCRAMBLE \$12

Avocado & toast with tomato (potato \$3) (bacon or sausage \$3)

AVOCADO TOAST \$10 (ADD 2 EGGS \$3)

Olive oil, focaccia, lemon, crushed chili, olive, cherry tomato & radish

LEMON RICOTTA PANCAKES \$12

Lemon zest ricotta batter, blueberry compote & maple syrup

WAFFLE \$14

Banana foster & maple syrup

BLT \$12

Garlic Italian bread, bacon, tomato & arugula

TAGLIATELLE CARBONARA \$18

Egg yolk, pancetta, onion & white wine

EGGS BENEDICT \$14

Hollandaise sauce & choice of Canadian bacon or smoked salmon

VEGETABLE FRITTATA. SEASONAL VEGETABLES \$14

SMOKED SALMON PLATTER \$16

Cream cheese, mini bagel, onion, heirloom tomatoes & capers

THE BIG NITTI BURGER \$17

Fresh mozzarella, lettuce, tomato, onion & sweet chili mayo. Served with truffle fries



*WE POLITELY DECLINE ANY ALTERATIONS
PLEASE ADVISE WAITSTAFF OF ANY FOOD ALLERGIES
"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD OR SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"*

*"IN THE CITY, GRAB SOME NITTIS"
WIFI - nittisguest, rainbowcookie • @nittisnyc*

DRINKS MENU

COCKTAILS

HELL'S KITCHEN SOUR	\$12
Bulleit rye, fresh lemon juice, vanilla infused simple syrup & sweet vermouth garnish with black berries	
NITTIS NEGRONI	\$14
Orange infused befeater, sweet vermouth & Campari	
ITALIAN MULE	\$14
Amaretto, vodka, limoncello & ginger beer	
THE FLAMINGO	\$14
Hendricks gin, Chambord & prosecco	
YAH FILTHY ANIMAL	\$14
Jalapeño infused tequila, fresh lime juice, agave, Chambord & orange slice	
THE DB5	\$15
Vanilla vodka, Kahlua, Frangelico, espresso & agave	
PINK GNT	\$14
Botonist berry citrus, infused gin & cherry blossom tonic	
AMERICANO	\$14
Campari, sweet vermouth, gin & splash of soda	
ITALIAN MARGHERITA	\$14
Tequila, amaretto, orange & lime juice	

DRAFT BEER

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

BOTTLE BEER

MICHELOB ULTRA	\$8
COORS LIGHT	\$8
MODELO	\$10
GUINNESS STOUT	\$9
FOUNDERS IPA	\$9
MORRETTI ROSSO	\$11
Dopple Bock Italy	
DUCHESSA	\$12
Farm House Ale, Birra del Borgo, Italy	
LISA	\$12
Lager w/ orange peel, Birra del Borgo, Italy	
BECKS	\$9
Non-alcohol	



WINE LIST

RED WINE



	GLASS	BY THE BOTTLE
2018 DOC – JASCI E MARCHESANI, MONTEPULCIANO D'ABRUZZO	\$12	\$50
2016 DOCG – 1758 CHIANTI SANGIOVESE	\$11	\$45
2017 – CARVING BOARD PINOT NOIR, CA	\$12	\$50
2018 – MALBEC “ESTATE”, UKO	\$11	\$45
2018 – CARVING BOARD, CABERNET SAUVIGNON, LODI, CA	\$14	\$55
2018 DOCG – GIORDANO BARBERA D'ASTI	\$14	\$55

WHITE WINE

2018 – CARVING BOARD, CHADONNAY, CA	\$12	\$50
2018 – VILLA DE MORESCHI, PINOT GRIGIO	\$11	\$45
2019 – AURA, SAUVIGNON BLANC	\$12	\$50

ROSE

2019 – ROSE FIUZA (TEJO)	\$12	\$50
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SPARKLING

	GLASS	BOTTLE
N/V DOCG – PROSECCO (VALPIANO)	\$12	\$49
2017 – MOSCATO (MICHELE CHIARLO) Asti, Nivole, Italy	\$12	\$48
2017 – SPARKLING LAMBRUSCO Concerto, Emilia Romagna, Italy	\$14	\$55

REFRESHMENTS

COKE, DIET COKE, SPRITE, GINGER ALE	\$4
ENERGY DRINKS	\$5
THOMAS HENRY Ginger beer	\$5
SAN PELLEGRINO Limonata	\$4.50
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

CANNOLI	\$8
CHOCOLATE CALZONE	\$8
VANILLA BEAN GELATO	\$7
RASPBERRY SORBET	\$7
LEMON SORBET	\$7
MANGO SORBET	\$7
TIRAMISU	\$8
COFFEE	\$3
ESPRESSO	\$4
DOUBLE ESPRESSO	\$5
CAPPUCCINO	\$6

