

NITTIS

ITALIAN RESTAURANT

FOCACCIA PANINI

SERVED WITH TRUFFLE FRIES, AVAILABLE FOR LUNCH ONLY 11AM - 4PM 7DAYS

MEATBALL PARMIGINA • <i>Fresh mozzarella cheese & pomodoro</i>	\$19
CAPRESE • <i>Buffalo mozzarella, tomato, basil & pesto</i>	\$19
PROSCIUTTO • <i>Artichokes, fennel, arugula & lemon basil dressing</i>	\$19
EGGPLANT PARMIGIANA • <i>Classic eggplant parmigiana</i>	\$19
CHICKEN PARMIGIANA • <i>Classic chicken parmigiana</i>	\$19
GRILLED CHICKEN • <i>Roasted red peppers, lettuce, tomato, red onions & balsamic vinaigrette</i>	\$19
GRILLED CHICKEN CAESAR WRAP • <i>Grilled chicken, romaine, pecorino & croutons</i>	\$19
THE BIG NITTI BURGER • <i>Fresh mozzarella, lettuce, tomato, onion & sweet chili mayo</i>	\$21



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APPETIZER

BRAISED MEATBALLS • <i>D.O.P. Pomodoro & Parmesan cheese</i>	\$17
FRIED CALAMARI	\$19
ARANCINI • <i>Cacio e pepe & pomodoro</i>	\$16
BRUSSEL SPROUTS • <i>Cranberry, honey & walnuts</i>	\$15
MUSSELS • <i>Sautéed zucchini & tomato in a prosecco sauce</i>	\$19
EGGPLANT ROLLATINI • <i>Breaded or grilled eggplant, stuffed with seasoned ricotta cheese topped with melted mozzarella in a D.O.P. pomodoro sauce</i>	\$16
SOUP OF THE DAY	\$13
MOZZARELLA STICKS	\$13
CHARCUTERIE SMALL BOARD	\$30
CHARCUTERIE LARGE BOARD	\$40

SALAD

BURRATA SALAD • <i>Served with artichokes, Italian prosciutto crudo & E.V.O. oil</i>	\$22
SEAFOOD SALAD • <i>Shrimp, calamari, squid, clams, mussels, olive oil, lemon & orange zest</i>	\$24
CLASSIC CAPRESE SALAD • <i>Fresh buffalo mozzarella, tomato, E.V.O. oil & basil</i>	\$18
CAESAR SALAD • <i>Romaine hearts, pecorino cheese & croutons</i> • GRILLED OR CHOPPED	\$17
KALE SALAD • <i>Green pears, apples, roasted almonds, grape tomatoes, gorgonzola & Homemade sage & orange dressing</i>	\$17
NANA'S SALAD • <i>Romaine lettuce, tomato, cucumber, red onion, fennel, lemon, basil & E.V.O. oil dressing</i>	\$17
ADD GRILLED CHICKEN	\$9
ADD GRILLED SHRIMP	\$10

BRUSCHETTA

TOMATO • <i>Basil E.V.O. oil & garlic</i>	\$11
OLIVE TAPENADE	\$11
SUN-DRIED TOMATO TAPENADE • <i>Balsamic reduction</i>	\$11
RICOTTA E MIELE AL TARTUFO • <i>Ricotta cheese and truffle honey</i>	\$11



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PASTA

BUCATINI POMODORO • Sautéed garlic, fresh grape tomatoes sauce & basil	\$20
PACCHERI VODKA • Classic vodka sauce	\$23
PAPPARDELLE BOLOGNESE • Authentic Bolognese sauce	\$26
VERMICELLI VONGOLE • Sautéed manila clams, garlic & white wine sauce	\$26
FAGOTTINI PORCINI • Sautéed porcini mushroom, cognac, cream sauce & truffle oil	\$29
RISOTTO ALLA MILANESE • Carnaroli Italian rice, saffron, parmesan cheese	\$27
RIGATONI AL BRUCIO • Sautéed Gaeta olives with spicy D.O.P. pomodoro sauce	\$21
RISOTTO AI FUNGHI • Carnaroli Italian rice served with mushroom and parmesan	\$25
LASAGNA • Layers of light bechamel, ground beef ragu & melted fresh mozzarella	\$25
PASTA CACIO E PEPE • Aged pecorino Romano cheese & fresh black pepper	\$25
RICOTTA RAVIOLI • In a flower blossom zucchini sauce	\$23
GNOCCHI GENOVESE • Fresh basil pesto & sautéed shrimp	\$26
SPAGHETTI & BRAISED MEATBALLS • D.O.P. Pomodoro sauce & parmesan	\$25
SPAGHETTI PUTTANESCA • Capers, olives, anchovies, red wine & cherry tomato	\$23
PAPPARDELLE RAGU & BURRATA • Bolognese sauce, cream topped with burrata	\$28
FRUTTI DI MARE • Shrimp, clams, mussel & calamari sautéed with garlic, olive oil, fresh basil, D.O.P. pomodoro sauce, over a bed of black squid linguine	\$32

PIZZA

MARGHERITA • Fresh mozzarella, tomato, basil & olive oil	\$20
CARCIOFI & PROSCIUTTO • Tomato, artichoke, asiago cheese and prosciutto crudo	\$24
CALABRESE • Tomato, mozzarella, spicy salami	\$24
VODKA • Traditional vodka sauce	\$22
CAMPAGNOLA • Tomato, mozzarella, sausage, roasted peppers & red onion	\$24
TONNATA • Tomato, mozzarella, shredded tuna, corn & mescaline salad	\$23
CARRETTIERA • Broccoli rabe, mozzarella and sweet sausage	\$24
NAPOLETANA • Tomato, mozzarella, olives, capers, onions, anchovies & pecorino	\$23
RUCOLA E PARMIGIANO • Margherita with prosciutto, rucola & shaved parmesan	\$25
PORCINI • Mozzarella, speck, porcini mushroom, burrata & truffle oil	\$28

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



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MAIN

CHICKEN PARMIGIANA • Organic cutlet breaded with homemade breadcrumbs infused with anise seeds & oregano, pomodoro, melted mozzarella cheese served with penne	\$29
EGGPLANT PARMIGIANA • Breaded eggplant, DOP pomodoro sauce & melted mozzarella served with penne	\$28
CHICKEN MAMMA MIA • Breaded cutlet, breaded eggplant, melted mozzarella cheese in a vodka sauce served with penne	\$30
GRILLED CHICKEN PAILLARD • Arugula, grape tomatoes, olives, basil & olive oil dressing	\$26
CHICKEN FRANCESE • Chicken breast, egg battered & lemon white wine sage sauce	\$27
CHICKEN ROLLATINI • Wrapped with prosciutto, artichokes, roasted peppers & mozzarella served with potatoes au gratin	\$28
CHICKEN SAN REMO • Breast of chicken topped with roasted peppers, basil & mozzarella cheese in a white wine sauce served with veggies and potatoes	\$27
STEAK & FRITES • 100% Angus beef New York Strip, pecorino and truffle oil frites	\$42
VEAL SALTIMBOCCA • Veal cutlet topped with sage & scamorza cheese served with potatoes au gratin	\$34
VEAL SORRENTINO • Lightly pounded veal layered eggplant prosciutto & fresh mozzarella cheese in a sherry sauce, served with sautéed veggies and potatoes	\$34
VEAL MILANESE • Veal cutlet breaded served with arugula salad shaved parmesan cheese and balsamic reduction glaze	\$36
GRILLED SALMON • Topped with rosemary & served with asparagus & potatoes	\$30
SHRIMP CLASSIC • Francese, parmigiana or piccata, served with vegetables & potatoes	\$33

SIDE

SAUTÉED VEGETABLES	\$11
SAUTÉED SPINACH	\$11
SAUTÉED BROCCOLI RABE	\$11
LEMON WEDGES POTATOES	\$11
TRUFFLE OIL & PECORINO FRITES	\$11
PECORINO ASPARAGUS	\$12



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COFFEES AND TEA

COFFE • <i>Brewed as drip</i>	\$4
ESPRESSO	\$5
DOUBLE ESPRESSO	\$6
CAPPUCCINO	\$6
ESPRESSO MACCHIATO	\$6
ICED SPARKLING AMERICANO	\$6
ALMOND MILK LATTE	\$6
HOT TEA	\$4

DESSERTS

CANNOLI • <i>Pistachio, chocolate chip</i>	\$10
CALZONE ALLA NUTELLA • <i>With hazelnut chocolate</i>	\$12
TIRAMISU	\$11
3 CHOCOLATE CHIP COOKIES • <i>With steamed milk</i>	\$11
VANILLA BEAN GELATO	\$8
RASPBERRY SORBET	\$8
LEMON SORBET	\$8
MANGO SORBET	\$8
CHOCOLATE CHIP COOKIE SANDWICH • <i>Stuffed with vanilla bean gelato</i>	\$12
FLOURLESS CHOCOLATE CAKE	\$11
RED VELVET CAKE	\$12
TARTUFO • <i>Chocolate covered shell</i>	\$11
ITALIAN CHEESECAKE • <i>Homemade whipped cream with blueberry compote</i>	\$12
AFFOGATO • <i>Vanilla bean gelato & espresso</i>	\$12
CARAMELIZED CREME BRULEE	\$14
BANANA BREAD PUDDING	\$15

