

# LUNCH MENU

# NITTIS

ITALIAN RESTAURANT



## APPETIZER

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

## BRUSCHETTA

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

## SALAD

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

## SIDE

<b>SAUTÉED VEGETABLES</b>	<b>\$8</b>
<b>SAUTÉED SPINACH</b>	<b>\$8</b>
<b>SAUTÉED BROCCOLI RABE</b>	<b>\$8</b>
<b>LEMON WEDGE POTATOES</b>	<b>\$8</b>
<b>TRUFFLE OIL &amp; PECORINO FRITES</b>	<b>\$8</b>
<b>PECORINO ASPARAGUS</b>	<b>\$10</b>

**ALL PASTA & SAUCES,  
BREADS & PIZZA DOUGH  
MADE FRESH DAILY**

## MAIN

<b>CHICKEN PARMIGIANA</b>	<b>\$24</b>
Organic cutlet breaded with homemade breadcrumbs, infused with anise seeds & oregano, pomodoro & mozzarella	
<b>EGGPLANT PARMIGIANA</b>	<b>\$24</b>
Breaded eggplant, pomodoro sauce & mozzarella. Served w/ penne	
<b>CHICKEN MAMA MIA</b>	<b>\$25</b>
Breaded cutlet, breaded eggplant, topped with melted mozzarella in a vodka sauce over penne	
<b>THE BIG NITTI BURGER</b>	<b>\$18</b>
Fresh mozzarella, lettuce, tomato, onion & sweet chili mayo	
<b>GRILLED CHICKEN PAILLARD</b>	<b>\$21</b>
Arugula, grape tomatoes, olives, basil & olive oil dressing	
<b>CHICKEN FRANCESINA</b>	<b>\$24</b>
Chicken breast, egg battered & lemon white wine sage sauce	
<b>STEAK &amp; FRITES</b>	<b>\$34</b>
Cooked to your liking, truffle oil & Pecorino frites	
<b>CHICKEN ROLLATINI</b>	<b>\$26</b>
Wrapped with prosciutto, artichokes, roasted peppers & mozzarella served with potatoes au gratin	
<b>VEAL SALTIMBOCCA</b>	<b>\$28</b>
Veal cutlet topped with sage & scaromozza cheese served with potatoes au gratin	
<b>GRILLED SALMON</b>	<b>\$25</b>
Topped with rosemary & served with asparagus	
<b>FISH OF THE DAY</b>	<b>M/P</b>
<b>VEAL SORRENTINO</b>	<b>\$29</b>
Lightly pounded veal layered eggplant prosciutto & fresh mozzarella cheese sautéed in a sherry sauce. Served with veggies & potatoes. Delicious!	
<b>CHICKEN SAN REMO</b>	<b>\$27</b>
Breast of chicken topped with roasted peppers, basil & mozzarella cheese in a white wine sauce. Served with veggies & potatoes.	

## FOCACCIA PANINI

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

*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*

**GIFT CARDS AVAILABLE**

## PIZZA

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

## PASTA

<b>BUCATINI POMODORO</b>	<b>\$18</b>
Sautéed garlic, fresh grape tomatoes & basil	
<b>PACCHERI VODKA</b>	<b>\$20</b>
Classic vodka sauce	
<b>PAPPARDELLE BOLOGNESE</b>	<b>\$22</b>
Authentic bolognese sauce & truffle oil	
<b>VERMICELLI VONGOLE</b>	<b>\$21</b>
Sautéed manila clams garlic & white wine sauce	
<b>FAGOTTINI AL PORCINI</b>	<b>\$28</b>
Sautéed porcini mushrooms, cognac cream sauce & black truffle oil	
<b>RIGATONI AL BRUCIO</b>	<b>\$19</b>
Sautéed Gaeta olives with spicy tomato sauce	
<b>RISSOTTO OF THE DAY</b>	<b>\$21</b>
<b>LASAGNA</b>	<b>\$21</b>
Layers of Béchamel ground beef pomodoro sauce & melted fresh mozzarella	
<b>CAVATELLI &amp; BROCCOLI RABE</b>	<b>\$20</b>
W/ crumbled Italian sweet sausage, homemade cavatelli w/ broccoli rabe in a garlic & olive oil sauce	
<b>PASTA CACIO É PEPE</b>	<b>\$22</b>
Aged Pecorino & black pepper	
<b>GNOCCHI GENOVESE</b>	<b>\$24</b>
Basil pesto & sautéed shrimp	
<b>RICOTTA RAVIOLI</b>	<b>\$23</b>
In a flower blossom zucchini sauce	
<b>SPAGHETTI &amp; BRAISED MEATBALLS</b>	<b>\$20</b>
Pomodoro & parmesan	
<b>SQUARE SPAGHETTI PUTTANESCA</b>	<b>\$19</b>
Capers, olives, anchovies, red wine & cherry tomato sauce	
<b>PAPPARDALE RAGÙ WITH BURRATA</b>	<b>\$28</b>
Bolognese sauce with a touch of cream, topped with burrata	
<b>FRUITA DE MARE</b>	<b>\$32</b>
Shrimp, clams, mussels & calamari sautéed with garlic olive oil, fresh basil & marinara sauce, served over a generous bed of black squid linguini	

**HELL'S KITCHEN, 523 9TH AVENUE, NEW YORK, NY 10018, 212.517.0939**



# DRINKS MENU

## 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

### AFFOGATO

VANILLA BEAN GELATO & ESPRESSO \$12



### 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



### 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 Dopple Bock Italy	\$11
BECKS Non-alcohol	\$9

### COCKTAILS

HELL'S KITCHEN SOUR Old Forester, fresh lemon juice, vanilla infused simple syrup, sweet vermouth, garnished with blackberries	\$16
NITTIS NEGRONI Orange infused Botanist gin, sweet vermouth & Campari	\$16
ITALIAN MULE Amaretto, New Amsterdam vodka, Lacano limoncello & ginger beer	\$16
BADA BING Berry & Citrus infused New Amsterdam gin, agave, fresh lemon juice & egg whites	\$16
WHAT'S UP DOC? Old Forester bourbon, walnut syrup, maple syrup, fresh lime juice & egg whites	\$18
THE FLAMINGO NEW AMSTERDAM VODKA Amsterdam gin, Chambord & Caposaldo Prosecco	\$18
YAH FILTHY ANIMAL Jalapeño infused El Jimador tequila, fresh lime juice, agave, Chambord & orange juice	\$16
THE DB5 Stoli Vanilla vodka, Kahlua, Frangelico, espresso & agave	\$16
SANTA'S NIGHTCAP Cinnamon infused Mount Gay rum, fresh lime, orange juice & simple syrup, topped with hot apple cider	\$18
MIAMI 1981 Mezcal, Elderflower, fresh lime juice, house made simple syrup & egg whites	\$18
WALK THE PLANK Cap'n Crunch infused Old Forester bourbon, Kahlua, lemon sour, vanilla extract, bitters & egg whites	\$18
THE BAM BAM Fruity Pebbles Tito's infused vodka, Lucano coffee liquor, half & half, topped with milk foam	\$18

### DESSERTS

COFFEE Brewed as drip	\$3	HOT TEA	\$4	LEMON SORBET	\$7
ESPRESSO	\$4	CANNOLI	\$9	MANGO SORBET	\$7
DOUBLE ESPRESSO	\$5	Pastachico, chocolate chip		CHOCOLATE CHIP COOKIE SANDWICH	\$12
CAPPUCCINO	\$6	CHOCOLATE CALZONE	\$8	Stuffed with French vanilla bean gelato	
MACCHIATO ESPRESSO	\$4.5	With hazelnut chocolate		FLOURLESS CHOCOLATE CAKE	\$10
Marked with a drop of milk		TIRAMISU	\$10	RED VELVET CAKE	\$12
FROZEN CAPPUCCINO	\$7	3 CHOCOLATE CHIP COOKIES	\$10	TORTUFO	\$10
ICED SPARKLING AMERICANO	\$6	With steamed milk		Chocolate covered shell	
ALMOND MILK LATTE	\$6	VANILLA BEAN GELATO	\$7	ITALIAN CHEESECAKE	\$12
		RASPBERRY SORBET	\$7	Homemade whipped with blueberry compote	

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