

## Antipasti

<b>Portobello alla Griglia</b>	10. <sup>75</sup>	<b>Calamari alla Griglia</b>	10. <sup>95</sup>
Grilled portobello mushrooms over mesclun		Grilled fresh baby calamari over greens	
<b>Caprese di Stagione</b>	10. <sup>95</sup>	<b>Clams Oreganata</b>	11. <sup>50</sup>
Mozzarella, tomato, roasted peppers & basil		Little neck baked clams	
<b>Carpaccio</b>	11. <sup>95</sup>	<b>Cozze della Casa</b>	10. <sup>95</sup>
Thin sliced filet mignon over arugula with shaved parmigiano cheese		Mussels with wine, garlic and lemon sauce	
<b>Clams Posilipo</b>	11. <sup>75</sup>	<b>Polenta Nocello Speciale</b>	11. <sup>75</sup>
Clams with light tomato sauce & shallots		Soft polenta with wild mushroom sauce	
<b>Shrimp Cocktail</b>	11. <sup>95</sup>	<b>Prosciutto di Parma con Melone</b>	12. <sup>95</sup>

## Zuppe

<b>Minestrone</b>	6. <sup>95</sup>
Mixed vegetable soup	
<b>Pasta e fagioli</b>	7. <sup>50</sup>
Pasta & white beans soup	
<b>Zuppa del Giorno</b>	8. <sup>50</sup>
Soup of the day	

## Insalate

<b>Insalata Cesare</b>	7. <sup>95</sup>
Caesar salad	
<b>Insalata Casalinga</b>	6. <sup>95</sup>
Mixed greens, onions, cucumbers & tomatoes	
<b>Mesclun salad</b>	8. <sup>75</sup>
Mixed organic baby greens	
<b>Insalata Nocello</b>	9. <sup>95</sup>
Mesclun salad with walnuts, gorgonzola cheese and green apples	

## Pasta

<b>Rigatoni alla Boscaiola</b>	17. <sup>75</sup>	<b>Ravioli Nocello</b>	17. <sup>50</sup>
Rigatoni with sausage, mushrooms, peas & pink sauce		Cheese ravioli with sun dried tomatoes, spinach & walnuts	
<b>Capellini Pescatore</b>	21. <sup>50</sup>	<b>Tortellini alla Nonna</b>	15. <sup>95</sup>
Angel hair pasta with mixed seafood & tomato sauce		Cheese tortellini with pink sauce, mushrooms & peas	
<b>Ravioli di Salute</b>	16. <sup>75</sup>	<b>Orechetti Imperatore</b>	18. <sup>75</sup>
Home-made ravioli with vegetable, fresh chopped tomatoes, basil, oil & garlic		Orechetti pasta with broccoli rabe, sausage, olive oil & garlic	
<b>Maltagliati Capriciosa</b>	15. <sup>75</sup>	<b>Penette alla Marinella</b>	15. <sup>95</sup>
Rigatoni with onions, peperoncini, pancetta & fresh tomato sauce		Pasta with fresh tomato sauce, mozzarella & basil	
<b>Farfale Alexander</b>	19. <sup>75</sup>	<b>Linguine con Vongole</b>	17. <sup>95</sup>
Bow tie shaped pasta with shrimp, asparagus, olive oil, garlic & fresh herbs		Linguine with white or red clam sauce	
<b>Gnocchi al pesto</b>	16. <sup>75</sup>	<b>Risotto of the day</b>	

# Pollo

(Free range chicken)

<b>Pollo Nocello</b>	18. <sup>95</sup>	<b>Pollo Romano</b>	17. <sup>75</sup>
Breast of chicken with wild mushrooms, white wine sauce, walnuts & fresh herbs		Breast of chicken sautéed with artichoke hearts & sun-dried tomatoes	
<b>Pollo alla Griglia Capricioso</b>	16. <sup>75</sup>	<b>Pollo Panetone</b>	18. <sup>75</sup>
Breast of chicken marinated in olive oil & herbs		Breast of chicken with eggplant, mozzarella cheese & light tomato sauce	
<b>Pollo Carretiera</b>	17. <sup>95</sup>	<b>Pollo Frances</b>	18. <sup>75</sup>
Breast of chicken with fresh diced tomatoes, asparagus & garlic		Breast of chicken encrusted in parmigiano cheese & sautéed with white wine & lemon sauce	

# Carne

<b>Vitello Frascati</b>	21. <sup>25</sup>	<b>Vitello del Borgo</b>	21. <sup>25</sup>
Veal with artichoke hearts & Frascati wine sauce		Veal sautéed with wild mushrooms, asparagus, white wine & fresh sage	
<b>Vitello Martini</b>	21. <sup>25</sup>	<b>Bistecca ai Fierri</b>	31. <sup>75</sup>
Veal encrusted in parmigiano cheese, sautéed with white wine & lemon		Aged prime shell steak	
<b>Vitello Bolognese</b>	21. <sup>75</sup>		
Veal with prosciutto, cheese & mushrooms sauce			

# Pesce

<b>Salmone Nocello</b>	21. <sup>25</sup>	<b>Scampi alla Nonna</b>	24. <sup>75</sup>
Grilled wild salmon with mustard sauce and dill		Jumbo shrimp with white wine, garlic & lemon sauce over angel hair pasta	
<b>Calamari Puttanesca</b>	20. <sup>75</sup>	<b>Caciucco di Pesce</b>	24. <sup>25</sup>
Calamari sautéed with olives, capers & fresh tomato sauce		Mixed seafood with tomato sauce, basil & herbs	
<b>Pesce del Giorno</b>			
Fish of the day			

# Dolci

Great selection of Italian home-made desserts 7.<sup>95</sup>

Espresso	3. <sup>95</sup>
Cappuccino	4. <sup>95</sup>
American Coffee	3. <sup>00</sup>
Tea	3. <sup>25</sup>
Irish Coffee	8. <sup>95</sup>