

ANTIPASTI

COZZE DELLA CASA Mussels with wine, garlic and lemon sauce	13.45
CLAMS OREGANATA Little neck baked clams	13.25
CALAMARI ALLA GRIGLIA Grilled fresh baby calamari over greens	13.25
CARCIOFFI ALLA RICARDO Crispy artichoke hearts sauteed on olive oil served with homemade marinara sauce	13.25
POLENTA NOCELLO SPECIALE Soft polenta with wild mushroom sauce	13.95
PROSCIUTTO DI PARMA CON MELONE Thin slices of Prosciutto di Parma, served on melon	14.75
GAMBERETTI Shrimp Cocktail	14.50

ZUPPE

ZUPPA DEL GIORNO Soup of the day	9.25
PASTA E FAGIOLI Pasta & white bean soup	8.95
MINISTRONE SOUP Mixed vegetable soup	8.25

INSALATE

INSALATA NOCELLO Mesclun salad with walnuts, gorgonzola and green apple	10.50
INSALATA DI CESARE Caesar salad	9.25
PORTOBELLO ALLA GRIGLIA Grilled portobello mushrooms over mesclun	11.95
CAPRESE DI STAGIONE Fresh mozzarella, tomatoes, roasted peppers & basil	12.95
CASALINGA Romaine, cucumber, tomatoes & onions	8.25
INSALATA TOSCANA Cannellini beans, romaine olives & onions	8.75
INSALATA DI ENDIVIA Endive, pears, creamy gorgonzola cheese and walnut	9.95
CARPACCIO Raw thin sliced filet mignon over arugula & shaved parmigiano	14.25
PANZANELLA SALAD Tomatoes, mozzarella, olives, onions and crusty bread	9.95
CAPRA PAZZA Goat cheese on crostini over arugula salad and cherry tomatoes	10.75

PRIMI

RAVIOLI NOCELLO Cheese ravioli with sun dried tomatoes, spinach & walnuts	19.75
RIGATONI ALLA BOSCAIOLO Rigatoni with sausage, mushrooms, peas & pink sauce	19.25
CAPELLINI SALMONE Angel hair pasta with garlic, olive oil, asparagus & fresh salmon	24.25
CAPELLINI PESCATORE Angel hair pasta with mixed seafood & tomato sauce	25.75
FARFALE ALEXANDER Farfale with shrimps, asparagus, olive oil, garlic, peperoncino & fresh herbs	22.95
GNOCCHI AL PESTO Potato dumpling with fresh basil, pine nuts, garlic, parmigiano cheese & cherry tomatoes	18.95
TORTELLINI ALLA NONNA Cheese tortellini with pink sauce, mushrooms & peas	19.75
RIGATONI IMPERATORE Pasta with broccoli di rabe & italian sausage, oil and garlic sauce	21.95
PENETTE ALLA MARINELLA Pasta with fresh tomato sauce, mozzarella & basil	18.95
LINGUINE CON VONGOLE Linguini with fresh white or red clams sauce	22.25
RAVIOLI DI SALUTE Home-made ravioli with vegetable, fresh chopped tomatoes, basil, oil & garlic	19.25
PAPPARDELE NOCELLO Homemade pappardelle with lamb ragu	23.25
MALTAGLIATI CAPRICIOSA Rigatoni with onions, peperoncini, pancetta & fresh tomato sauce	18.95
RISOTTO OF THE DAY	

CONTORNI

GARLIC BREAD	5.75
BROCCOLI RABE	10.95
SPINACH	8.75
GRILLED ASPARAGUS	9.95
BRUSCHETTA	9.75

We offer gluten free pasta and menu options

SECONDI

POLLO

(Free range chicken)

They're fed a strict vegetarian, all-grain diet without antibiotics, hormones or growth stimulants and live in open-sided houses with access to the outdoors.

POLLO NOCELLO	21.50
Breast of chicken with wild mushrooms, white wine, walnuts & fresh herbs	
POLLO PANETONE	21.50
Breast of chicken with eggplant, mozzarella cheese & light tomato sauce	
POLLO ROMANO	21.00
Breast of chicken sautéed with white wine, artichokes hearts & sun dried tomato	
POLLO FRANCES	21.25
Breast of chicken encrusted in parmigiano cheese & sautéed with white wine & lemon	
POLLO ROLATINI	25.50
Breast of chicken stuffed with dry apples, cheese & prosciutto in light tomato sauce	

CARNE

(Meat)

VITELLO FRASCATI	24.50
Medalions of veal sautéed with artichoke hearts & Frascati wine sauce	
VITELLO DEL BORGO	24.50
Medalions of veal sautéed with wild mushrooms, asparagus, white wine & sage	
VITELLO MARTINI	24.75
Veal encrusted in parmigiano cheese, sautéed with white wine & lemon	
VITELLO BOLOGNESE	26.75
Veal with prosciutto, cheese & mushrooms sauce	
BISTECCA AI FIERRI	37.50
Aged prime shell steak	

Pesce

(Fish)

SALMONE NOCELLO	25.50	SCAMPI ALLA NONNA	28.75
Grilled wild salmon with mustard sauce and dill		Jumbo shrimp with white wine, garlic & lemon sauce over angel hair pasta	
CALAMARI PUTTANESCA	25.50	CACIUCCO DI PESCE	29.75
Calamari sautéed with olives, capers & tomato sauce		Mixed seafood with tomato sauce, basil & herbs	
PESCE DEL GIORNO			
Fish of the day			

Dolci e Caffè

Selection of Italian home made desserts.	8.50
Affogato	5.95
Espresso	3.95
Cappuccino	4.95
American Coffee/ Tea	3.50
Irish Coffee	8.25