

## ANTIPASTI

---

CASALINGA	6
House salad: cucumbers, romaine, tomatoes & onions	
INSALATA SALUTE	8
Grilled mixed vegetable with goat cheese	
INSALATA NOCELLO	7
Mesclun salad with toasted walnuts, gorgonzola cheese and green apples	
PANZANELLA SALAD	7
Tomatoes, mozzarella, olives, onions and crusty bread	
CAPRA PAZZA	8
Goat cheese salad over arugula and cherry tomatoes and crostini	
INSALATA TOSCANA	6
Green beans, romaine, cannellini beans, olives & onions	
INSALATA DI ENDIVIA	8
Endive, pears, creamy gorgonzola cheese and walnuts	
CAESAR SALAD	6
With chicken or shrimps add \$5	
CAPRESE DI STAGIONE	6
Fresh mozzarella, tomatoes, roasted peppers & basil	
ZUPPA DEL GIORNO	5
Soup of the day	
STRACIATELLA SOUP	5
Chicken soup with spinach & egg drop	
CALAMARI ALLA GRIGLIA	7
Grilled fresh baby calamari over greens	
CLAMS OREGANATA	7
Little neck baked clams	
CLAMS OR MUSSELS POSILIPO	7
Clams or mussels with light tomato sauce	
CARCIOFFI ALLA RICARDO	10
Crispy artichoke hearts sauteed on olive oil served with homemade marinara sauce	

## PRIMI

---

RIGATONI ALLA BOSCAIOLO	12
Rigatoni with sausage, mushrooms, peas & pink sauce	
CAPELLINI SALMONE	13
Angel hair pasta with garlic, olive oil, asparagus & fresh salmon	
FARFALE ALEXANDER	13
Farfale with shrimps, asparagus, olive oil, garlic, peperoncino & fresh herbs	
GNOCCHI AL PESTO	11
Potato dumpling with fresh basil, pine nuts, garlic, parmigiano cheese & cherry tomatoes	
TORTELLINI ALLA NONNA	11
Cheese tortellini with pink sauce, mushrooms & peas	
RIGATONI IMPERATORE	12
Pasta with broccoli di rabe & sweet italian sausage	
PENETTE ALLA MARINELLA	11
Pasta with fresh tomato sauce, mozzarella & basil	
LINGUINE CON VONGOLE	12
Linguini with white or red clams sauce	
RAVIOLI OF THE DAY	14
Delicious homemade ravioli	
PAPPARDELE NOCELLO	15
Homemade pappardelle with lamb ragu	
RISOTTO OF THE DAY	17

## CONTORNI

---

Broccoli	5
Broccoli rabe	6
Spinach	5
Garlic bread	4
Bruschetta	5

## SECONDI

---

POLLO NOCELLO	14
<i>Breast of chicken with wild mushrooms, white wine, walnuts &amp; fresh herbs</i>	
POLLO PANETONE	14
<i>Breast of chicken with eggplant, mozzarella cheese &amp; light tomato sauce</i>	
POLLO ROMANO	14
<i>Breast of chicken sautéed with artichokes hearts &amp; sun dried tomato</i>	
POLLO FRANCES	14
<i>Breast of chicken encrusted in parmigiano cheese &amp; sautéed with white wine &amp; lemon</i>	
VITELLO FRASCATI	17
<i>Medallions of veal sautéed with artichoke hearts &amp; Frascati wine sauce</i>	
VITELLO DEL BORGO	18
<i>Medallions of veal sautéed with wild mushrooms, asparagus, white wine &amp; sage</i>	
POLLO ROLATINI	16
<i>Breast of chicken stuffed with dry apples, cheese &amp; prosciutto in light tomato sauce</i>	
PESCE DEL GIORNO	18
<i>Fish of the day</i>	

## DOLCI E CAFFE

---

Selection of Italian home made desserts.	6
Espresso	3
Cappuccino	4
American Coffee/ Tea	2
Irish Coffee	7

# Nocello

## POWER LUNCH

19

## APPETIZERS

---

INSALATA TOSCANA
<i>Romaine, cannellini beans, red beans, olives &amp; onions</i>
INSALATA DI ENDIVIA
<i>Endive, pears, creamy gorgonzola cheese and walnuts</i>
ZUPPA DEL GIORNO
<i>Soup of the day</i>
CALAMARI ALLA GRIGLIA
<i>Grilled fresh baby calamari over greens</i>

## MAIN COURSE

---

PESCE DEL GIORNO
<i>Fish of the day</i>
VITELLO DEL BORGO
<i>Medallions of veal sautéed with wild mushrooms, asparagus, white wine &amp; sage</i>
POLLO FRANCES
<i>Breast of chicken encrusted in parmigiano cheese &amp; sautéed with white wine &amp; lemon</i>
INSALATA CESARE
<i>Caesar salad with grilled chicken or shrimps</i>
RAVIOLI DEL GIORNO
<i>Home made ravioli of the day</i>
RISOTTO DEL GIORNO
<i>Risotto of the day (add \$3)</i>
<i>Coffee or Tea</i>
<i>Tiramisu or Gelato</i>

Discounts are not applicable for the power lunch menu