ANTIPASTI

Cozze della Casa 18.50
Mussels with white wine, garlic & lemon sauce

Clams Oreganata 18.25
Little neck clams baked with seasoned breadcrumbs

Calamari alla Griglia 18.75
Grilled baby calamari served over greens

Carciofi alla Ricardo 18.75
Crispy artichoke hearts sautéed in olive oil, with homemade marinara

Polenta Nocello Speciale 18.25
Soft polenta with wild mushroom sauce

Prosciutto di Parma con Melone 21.25
Thinly sliced Parma prosciutto served with melon

Gamberetti 19.25
Shrimp cocktail

Spicy Olives 8.25
Olives with oregano, red pepper flakes, garlic & extra-virgin olive oil

INSALATE

Insalata Nocello 14.00
Mesclun greens, walnuts, Gorgonzola & green apple

Insalata di Cesare 13.75
Caesar salad

Portobello alla Griglia 16.25
Grilled portobello mushrooms over mesclun

Caprese di Stagione 17.25
Fresh mozzarella, tomatoes, roasted peppers & basil

Casalinga 12.75
Romaine, cucumber, tomatoes & onions

Insalata Toscana 12.25
Cannellini beans, romaine, olives & onions

Insalata di Endivia 14.25
Endive, pears, creamy Gorgonzola & walnuts

Carpaccio 20.25
Thinly sliced raw filet mignon over arugula with shaved Parmigiano

Panzanella Salad 14.50
Tomatoes, mozzarella, olives, onions & crusty bread

Capra Pazza 14.50
Goat cheese crostini over arugula & tomato salad

ZUPPE

Zuppa del Giorno 12.00
Soup of the day

Pasta e Fagioli 11.75
Pasta & white bean soup

Minestrone Soup 11.00
Mixed vegetable soup

PRIMI

Ravioli Nocello 26.25
Cheese ravioli with sun-dried tomatoes, spinach & walnuts

Rigatoni alla Boscaiolo 25.75
Rigatoni with sausage, mushrooms, peas & pink sauce

Capellini Salmone 31.25
Angel hair pasta with garlic, olive oil, asparagus & fresh salmon

Spaghetti Pescatore 37.75
Spaghetti with mixed seafood & tomato sauce

Farfalle Alexander 29.25
Bow-tie pasta with shrimp, asparagus, olive oil, garlic & fresh herbs

Gnocchi al Pesto 24.25
Potato dumplings with basil, pine nuts, garlic, Parmigiano & cherry tomatoes

Tortellini alla Nonna 26.25
Cheese tortellini with pink sauce, mushrooms & peas

Rigatoni Imperatore 26.25
Pasta with broccoli rabe, Italian sausage, olive oil & garlic

Pennette alla Marinella 24.25
Short penne with fresh tomato sauce, mozzarella & basil

Linguine con Vongole 28.25
Linguine with fresh clams in white or red sauce

Ravioli di Salute 25.50
Homemade ravioli with vegetables, fresh tomato, basil, olive oil & garlic

Pappardelle Nocello 31.95
Homemade pappardelle with lamb ragù

Risotto of the Day
Chef's daily risotto selection

GLUTEN-FREE OPTIONS AVAILABLE • SHARING A MEAL: $5 EXTRA

POLLO · FREE-RANGE CHICKEN

Pollo Nocello 26.95
Chicken breast with wild mushrooms, white wine, walnuts & fresh herbs

Pollo Panetone 27.75
Chicken breast with eggplant, mozzarella & light tomato sauce

Pollo Romano 27.25
Chicken breast sautéed with white wine, artichoke hearts & sun-dried tomato

Pollo Frances 28.95
Chicken breast coated in Parmigiano, sautéed with white wine & lemon

Pollo Rollatini 32.95
Chicken breast stuffed with dried apples, cheese & prosciutto in light tomato sauce

Pollo alla Pailard 26.95
Thin cut chicken quickly grilled and topped with a peppery lemony Arugula salad and shaved parmigiana cheese

PESCE · FISH & SEAFOOD

Salmone Nocello 33.95
Grilled wild salmon with mustard sauce & dill

Calamari Puttanesca 33.95
Calamari sautéed with olives, capers & tomato sauce

Scampi alla Nonna 36.25
Jumbo shrimp with white wine, garlic & lemon over angel hair pasta

Caciucco di Pesce 38.25
Mixed seafood with tomato sauce, basil & herbs

Pesce del Giorno
Fish of the day

BUON APPETITO

A little Italian tradition, made to be shared.

CARNE · MEAT

Vitello Frascati 34.95
Veal medallions sautéed with artichoke hearts & Frascati wine sauce

Vitello del Borgo 33.95
Veal medallions with wild mushrooms, asparagus, white wine & sage

Vitello Martini 33.50
Parmigiano-crusted veal sautéed with white wine & lemon

Vitello Bolognese Style 36.25
Veal with prosciutto, cheese & mushroom sauce

Bistecca ai Ferri 54.95
Aged prime shell steak

CONTORNI

Garlic Bread	8.75
Broccoli Rabe (Rapini)	15.25
Spinach	13.25
Grilled Asparagus	15.25
Bruschetta	13.75
Truffle Mashed Potatoes	16.25
Sautéed Broccoli	9.75
Side Pasta with Tomato Sauce	11.00

DOLCI E CAFFÉ

Dolci e Caffé 11.25
Selection of homemade Italian desserts

Affogato	10.95
Espresso	6.75
Cappuccino	7.75
American Coffee / Tea	5.90
Irish Coffee	12.95

Please let your server know about dietary needs or allergies.