

Nocello

Antipasti

Portobello alla Griglia 10.⁷⁵

Grilled portobello mushrooms over mesclun

Caprese di Stagione 10.⁹⁵

Mozarella, tomato, roasted peppers & basil

Carpaccio 11.⁹⁵

Thin sliced filet mignon over arugula with shaved parmigiano cheese

Clams Posilipo 11.⁷⁵

Clams with light tomato sauce & shallots

Shrimp Cocktail 11.⁹⁵

Calamari alla Griglia 10.⁹⁵

Grilled fresh baby calamari over greens

Clams Oreganata 11.⁵⁰

Little neck baked clams

Cozze della Casa 10.⁹⁵

Mussels with wine, garlic and lemon sauce

Polenta Nocello Speciale 11.⁷⁵

Soft polenta with wild mushroom sauce

Prosciutto di Parma con Melone 12.⁹⁵

Zuppe

Minestrone 6.⁹⁵

Mixed vegetable soup

Pasta e fagioli 7.⁵⁰

Pasta & white beans soup

Zuppa del Giorno 8.⁵⁰

Soup of the day

Insalate

Insalata Cesare 7.⁹⁵

Caesar salad

Insalata Casalinga 6.⁹⁵

Mixed greens, onions, cucumbers & tomatoes

Mesclun salad 8.⁷⁵

Mixed organic baby greens

Insalata Nocello 9.⁹⁵

Mesclun salad with walnuts, gorgonzola cheese and green apples

Pasta

Rigatoni alla Boscaiola 17.⁷⁵

Rigatoni with sausage, mushrooms, peas & pink sauce

Capellini Pescatore 21.⁵⁰

Angel hair pasta with mixed seafood & tomato sauce

Ravioli di Salute 16.⁷⁵

Home-made ravioli with vegetable, fresh chopped tomatoes, basil, oil & garlic

Maltagliati Capriciosa 15.⁷⁵

Rigatoni with onions, peperoncini, pancetta & fresh tomato sauce

Farfale Alexander 19.⁷⁵

Bow tie shaped pasta with shrimp, asparagus, olive oil, garlic & fresh herbs

Gnocchi al pesto 16.⁷⁵

Ravioli Nocello 17.⁵⁰

Cheese ravioli with sun dried tomatoes, spinach & walnuts

Tortellini alla Nonna 15.⁹⁵

Cheese tortellini with pink sauce, mushrooms & peas

Orechetti Imperatore 18.⁷⁵

Orechetti pasta with broccoli rabe, sausage, olive oil & garlic

Penette alla Marinella 15.⁹⁵

Pasta with fresh tomato sauce, mozzarella & basil

Linguine con Vongole 17.⁹⁵

Linguine with white or red clam sauce

Risotto of the day

Nocello

Pollo

(Free range chicken)

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

Carne

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

Pesce

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

Dolci

Great selection of Italian home-made desserts	7. ⁹⁵
Espresso	3. ⁹⁵
Cappuccino	4. ⁹⁵
American Coffee	3. ⁰⁰
Tea	3. ²⁵
Irish Coffee	8. ⁹⁵