



LUNCH MENU

APPETIZERS

Crispy Calamari (GF) \$13

Lemon, Basil, Peppercini Aioli

Truffled Mac & Cheese Bites \$13

Lemon Dijon Dip, Parmigiano Reggiano

Burrata \$18

Lioni Burrata, Brown Buttered Dates, Fig Vincotto, Prosciutto di Parma

Trio Meatballs \$14

San Marzano Tomato Sauce, Ricotta, Basil

Charred Octopus \$21

Spanish Octopus, Mango, Jalapeno Puree, Pickled Red Onion

Whipped Ricotta Crostini \$12

Charred Bread, Whipped Ricotta, Calabrian Honey, Mint

Fried Burrata \$19

Crispy Burrata, Spicy Tomato Sauce, Charred Bread

SALADS

Add Tuscan Spiced Grilled Chicken \$5 | Add Grilled Shrimp \$7

Tuscan Kale \$13

Lacianto Kale, Candied Lemon, Spiced Walnuts, Pecorino, Buttermilk Dill Dressing

Artisanal Salad \$14

Artisanal Greens, Vanilla Roasted Pears, Ricotta Salata, Castelvetrano Olives, Lemon Vinaigrette

Little Gem Caesar \$12

Boquerones, Garlic/Herb Croutons, Parmigiano

Ninos 46 \$13

Baby Greens, Pickled Peppers, Seven Minute Egg, Avocado, White Cheddar, Balsamic Vinaigrette

Insalata Mista \$14

Baby Greens, Roasted Parsnip, Grapes, Toasted Pecans, Scallions, Radish, Red Wine Vinaigrette

Baby Arugula \$14

Burrata, Spiced Almonds, Pickled Honey Crisp Apple, Yellow Beets

Spinach Salad \$13

Pancetta, Avocado, Gorgonzola, 7 Minute Egg, Spiced Walnuts, Lemon Dijon Dressing

PIZZAS

Gluten Free +\$4

Margherita \$17

San Marzano Tomatoes, Fresh Mozzarella, Basil

Chicken Vodka \$20

Vodka Sauce, Breaded Chicken, Fresh Mozzarella, Basil

Truffle Prosciutto \$21

Wild Mushrooms, Ricotta, Prosciutto di Parma, Truffle Oil

Pepperoni Hot Honey \$20

San Marzano Tomato Sauce, Pepperoni Cups, Fresh Mozzarella, Calabrian Hot-Honey

Clam Pie \$21

Cockles, Guanciale, Mozzarella, Garlic, Lemon, Chili Flakes

Salsiccia \$20

San Marzano Tomato Sauce, Crumbled Sausage, Cherry Peppers, Ricotta, Fresh Mozzarella

SANDWICHES

Add House Salad or Fries for \$3

Ninos Drunken Chicken Parm \$14

Herb Breaded Chicken Breast, Vodka Sauce, Fresh Mozzarella, Basil

Prosciutto & Fresh Mozzarella \$13

Heirloom Tomatoes, Nut Free Pesto, Arugula

Chicken Pesto \$13

Tuscan Spiced Grilled Chicken, Fresh Mozz, Pesto Aioli, Pickled Peppers

Frank Special \$14

Chicken Cutlet, Prosciutto, Fresh Mozz, Pickled Peppers, Arugula, Saba

Speck & Ricotta \$14

Speck Ham, Butternut Squash, Ricotta, Spicy Honey, Baby Kale

Avocado Caprese \$12

Fresh Mozz, Beefsteak Tomato, Avocado, Arugula, Nut Free Pesto

Vegana \$13

Hummus, Breaded Eggplant, Roasted Squash, Pickled Cabbage, Vincotto

L'Inferno \$13

Tuscan Spiced Grilled Chicken, Provolone, Cherry Peppers, Calabrese Aioli, Mixed Greens

CLASSIC PARM HEROES

Chicken \$12 | Eggplant \$12 | Meatball \$13 | Shrimp \$14

HOMEMADE PASTAS

Gluten Free +\$4

Spaghetti Marzano \$17

*San Marzano Tomato Sauce, Ricotta, Soft Herbs
Add Grill Chicken or Chicken Cutlet \$5
Add Meatballs \$6 | Add Sweet Italian Sausage \$4*

Fusilli Bolognese \$22*

Veal, Pork Pancetta, Soffritto, Panna

Spicy Rigatoni Vodka \$20*

Nino's Vodka Sauce, Calabrian Chili

Linguine Clams \$23

Cockles, Reggiano Butter, Vino, Bottarga

Gnocchi Caprese \$21

Homemade Gnocchi, Roasted Heirloom Tomatoes, Burrata, Basil

Fettuccine Lobster \$32*

Drunken Lobster Cream, Lobster Tail, Wild Gulf Shrimp, Chives

MAINS

Served With Homemade Spaghetti Same Sauce

Chicken Marsala \$19

Wild Mushrooms, Marsala Wine, Shallots, Thyme

Chicken Francese \$19

Egg Batter, Lemon, White Wine, Roasted Garlic

Shrimp Scampi \$20

Tiger Shrimp, Lemon, White Wine, Roasted Garlic, Calabrian Chili

Eggplant Parm \$18

With Spaghetti Marinara

Chicken Parm \$20

With Spaghetti Marinara

Shrimp Parm \$22

With Spaghetti Marinara