

APPETIZERS

Crispy Calamari (GF) \$12

Lemon, Basil, Peppercorn Aioli

Truffled Mac & Cheese Bites \$12

Lemon Dijon Dip, Parmigiano Reggiano

Burrata \$15

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

Trio Meatballs \$12

San Marzano Tomato Sauce, Ricotta, Basil

Whipped Ricotta Crostini \$12

Charred Bread, Whipped Ricotta, Calabrian Honey, Mint

Fried Burrata \$15

Crispy Burrata, Spicy Tomato Sauce, Charred Bread

SALADS

Add Tuscan Spiced Grilled Chicken \$4 | Add Grilled Shrimp \$6

Tuscan Kale \$12

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

Artisanal Salad \$12

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

Little Gem Caesar \$11

Boquerones, Garlic/Herb Croutons, Parmigiano

Ninos 46 \$12

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

Insalata Mista \$12

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

Baby Arugula \$12

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

Spinach Salad \$12

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

SANDWICHES

Add House Salad or Fries for \$3

Ninos Drunken Chicken Parm \$12

Herb Breaded Chicken Breast, Vodkasauce, Fresh Mozzarella, Basil

Prosciutto & Fresh Mozzarella \$11

Heirloom Tomatoes, Nut Free Pesto, Arugula

Chicken Pesto \$12

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

Frank Special \$12

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

Speck & Ricotta \$12

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

Avocado Caprese \$11

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

Vegana \$11

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

Crispy Tiger \$13

Tiger Shrimp Tossed in Pesto, Arugula, Avocado, Lemon Zest-Bacon Aioli

L'Inferno \$12

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

CLASSIC PARM HEROES

Chicken \$11 | Eggplant \$11 | Meatball \$12 | Shrimp \$13

PIZZAS

Gluten Free +\$4

Margherita \$15

San Marzano Tomatoes, Fresh Mozzarella, Basil

Chicken Vodkasauce \$17

Vodkasauce, Breaded Chicken, Fresh Mozzarella, Basil

Truffle Prosciutto \$19

Wild Mushrooms, Ricotta, Prosciutto di Parma, Truffle Oil

Pepperoni Hot Honey \$18

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

Clam Pie \$19

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

Salsiccia \$18

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

HOMEMADE PASTAS

Gluten Free +\$4

Spaghetti Marzano \$15

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

*Fusilli Bolognese \$19**

Veal, Pork Pancetta, Soffritto, Panna



NINO'S 46

TAKE-AWAY MENU

(212) 719-4015

NINOS46.COM

39 W 46th St, New York, NY 10036



*Spicy Rigatoni Vodka \$17**

Nino's Vodka Sauce, Calabrian Chilli

Linguine Clams \$19

Cockles, Reggiano Butter, Vino, Bottarga

Gnocchi Caprese \$19

Homemade Gnocchi, Roasted Heirloom Tomatoes, Burrata, Basil

*Fettuccine Lobster \$28**

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

MAINS

Served With Homemade Spaghetti Same Sauce

Chicken Marsala \$18

Wild Mushrooms, Marsala Wine, Shallots, Thyme

Chicken Francese \$18

Egg Batter, Lemon, White Wine, Roasted Garlic

Shrimp Scampi \$19

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

Eggplant Parm \$16

With Spaghetti Marinara

Chicken Parm \$18

With Spaghetti Marinara

Shrimp Parm \$19

With Spaghetti Marinara