

Antipasti

TOMATO SOUP with fresh ricotta 7.

SWEET BUTTERNUT, ARBORIO RICE & LENTILS 7.

GRILLED GARLIC SAUSAGE
garlic sausage, warm lentil salad & rosemary aioli 8.75

EGGPLANT INVOLTINI
grilled marinated eggplant stuffed
with herbed sheep's milk ricotta, spicy marinara 7.75

SHRIMP SCAMPI
sauteed shell on shrimp with garlic,
extra virgin olive oil & Italian long hot peppers 11.50

IMPORTED PROSCIUTTO
persimmons, balsamic vinegar & marcona almonds 12.

ARUGULA SALAD parmesan, lemon & olive oil 8.50

ENDIVE SALAD smoked prosciutto, goat cheese,
roasted fall fruit & red wine vinaigrette 9.75

BIBB SALAD
gorgonzola, apples, walnuts & sherry vinaigrette 9.50

NIZZA CAESAR
garlic vinaigrette with anchovies & pecorino 8.75

CAPRESE SALAD
ripe tomatoes, burrata, roasted peppers & olive oil 12.50

LIGURIAN TUNA SALAD
Imported Italian canned tuna with raw marinated vegetables,
tomatoes, San Remo olives & garlic vinaigrette 10.75

AFFETTATO MISTO (choice of 3 Salumi)
with pickled & marinated vegetables 15.

Socca

crispy chickpea pancake cooked in the brick oven

CLASSIC SOCCA with sage, onions & pecorino 8.

LA MIA
taleggio cheese, pancetta, chili flakes, red onions & parmesan 11.

HOT COPPA
provolone, mozzarella, taleggio, tomatoes & arugula salad 12.

MARGHERITA
tomatoes, onions, fresh mozzarella, basil 10.

SOCCA & EGGS
swiss chard, fontina, onions & two eggs 12.

Gluten Free Menu

Pasta

PESTO
fusilli pasta with a touch of cream,
crescenza cheese & pesto 13.75

POMODORO
ziti with tomato sauce,
fresh & smoked mozzarella,
jalapeno pepper, basil & pecorino 14.25

SUNDAY PASTA
ziti with tomato sauce,
sweet Italian sausage & parmesan 15.50

SEAFOOD RISOTTO
shrimp, crabmeat & mussels
shellfish brodo with fennel & tomato 17.50

Main Dishes

VEAL SCALLOPINE
broccoli rabe, tomatoes, mushrooms,
marsala wine sauce 17.75

GRILLED FLAT IRON STEAK
shallot, caper, anchovy & vinegar sauce 18.50

GRILLED CHICKEN PAILLARD
chopped tomato & mozzarella salad 15.50

GRILLED SALMON
stew of chickpeas & roasted red peppers
with parsley & anchovy pesto sauce 16.75

GRILLED MARINATED TUNA
roasted eggplant, grilled fennel
& chard stems, salsa gialla 18.75

BRANZINO FILLET
with fennel, potatoes, onions & olives 19.25

Sides

CREAMY POLENTA 4. ROASTED POTATOES 3.50
BROCCOLI RABE 4.50
RISOTTO, RED SAUCE & CHEESE 6.25

This menu and the information on it is provided by Nizza, in cooperation with the Gluten Intolerance Group® (GIG®), as a service to our customers. Nizza and GIG® assumes no responsibility for its use and information which has not been verified by Nizza. Patrons are encouraged to consider this information in light of their individual requirements and needs to their own satisfaction