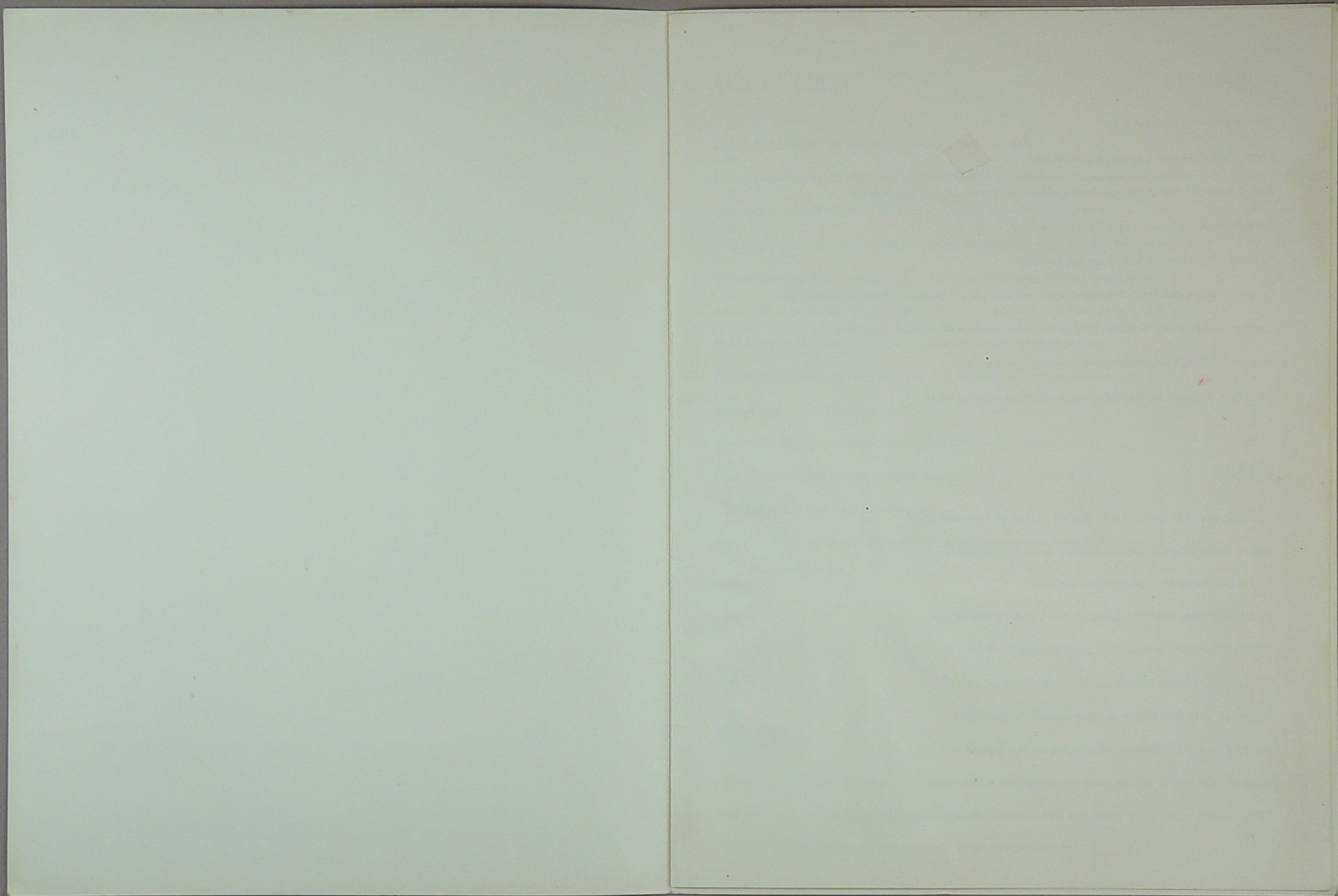


Nina's



Appetizers

The Chef's Soup "Spontanee du Jour"	9
Fresh Mozzarella breaded and sauteed in anchovy sauce	10
Grilled Balsamic Marinated Portobello topped with roasted peppers, zucchini and melted fontina	10
Little Neck Clams steamed in a light tomato, fresh basil broth	13
Sauteed Jumbo Shrimp with a tomato white bean ragout	15
Smoked Salmon and Fresh Asparagus in warm puff pastry shell, sprinkled with vegetable burnoise & lemon sauce	14
Carpaccio of Beef and Bresaola Wrapped Arugula rubbed with extra virgin olive oil and shaved parmesan	13
Imported Buffalo Mozzarella roasted peppers, fresh tomatoes and basil	13
Prosciutto Wrapped Sicilian Salad with goat cheese and marinated artichokes	13

Pasta

House-made Sundried Tomato Ravioli napped with fresh tomato puree	17
House-made Spinach Ricotta Ravioli tossed in a basil pesto	17
Capellini Primavera with an array of vegetables	17
Penne with Braised Veal roasted peppers, scallions, olive oil and garlic	18
Potato "Gnocchi" in tomato sauce topped with fresh mozzarella	15
Linguine with fresh Clams sauteed in garlic, olive oil and parsley	17
Spaghetti with Artichokes in a garlic white wine broth with leeks	17
Fedellini and Baby Shrimp sauteed with garlic, fresh tomato & basil	18
Rigatoni and Vodka in a pink tomato sauce finished with parmesan cheese	16
Duck Risotto cooked in sage scented duck broth, plum tomato and finished with parmesan cheese	19

Split Pasta Add \$2.00 per person

Main Course

Grilled Red Snapper with vegetable ratatouille and napped in garlic olive oil	25
Herb Mustard Glazed Salmon over a King Crab, Horseradish, green onion cake and cucumber, caper vinaigrette	28
Char-Grilled Yellowfin Tuna served with a cabbage slaw, balsamic onion stew, and pickled ginger	29
Grilled Swordfish with shiitake, roasted pepper, sundried tomato couscous, arugula salad and a lemon bell pepper sauce	29
Sauteed Jumbo Shrimp surrounding risotto mantecato topped with mango relish in a flat parsley puree	30
Roasted Chicken Breast with grilled vegetables, goat cheese napoleon and an artichoke, white wine sauce	20
Quail Stuffed with Shredded Duck corn-crusting polenta cake and a black currant sauce	25
Veal Loin Medallions with seasonal vegetables, garlic whipped potatoes and a tarragon mustard sauce	27
Rack of Veal on steak fried potatoes, spinach, topped with crispy leeks	30
Grilled Filet Mignon finished with Barolo wine sauce and seasonal vegetables	29
Rack of Lamb in Two Sauces served with broccoli rabe, white beans and baby carrots	30
Chef Vegetarian Plate an array of the best pick	20
Pick your own Live Lobster from our Tank 3.5 pounder served fradiavolo style over linguine	69

(Recommended for two)



Salads

Caesar Salad for two with croutons and fresh grated parmesan	17
Mesculin Greens baby lettuce with balsamic vinaigrette	8
Arugula, Endive, Radicchio in a balsamic vinaigrette	9

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