Nino's
Appetizers

The Chef's Soup "Soup Menu du Jour" 9
Fresh Mozzarella breaded and sautéed 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 horseradish & 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 topped 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 sautéed in garlic, olive oil and parsley 17
Spaghetti with Artichokes in a garlic white wine broth with leeks 17
Fedelini and Baby Shrimp sautéed 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 topped 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 slaw, and pickled ginger 29
Grilled Swordfish with skillets, roasted pepper, swirled tomato couscous, arugula salad and a lemon bell pepper sauce 29
Sautéed 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-crusted 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 Bernado 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 traditional style over linguine (Recommended for two) 69

Salads

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