

Antipasti

TOMATO SOUP with fresh ricotta 7.

SWEET BUTTERNUT, ARBORIO RICE & LENTILS 7.

GRILLED 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

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.

POMODORO
tomatoes, fresh mozzarella, basil 10.

QUATTRO FORMAGGI
mozzarella, fontina, ricotta, gorgonzola, pesto & pinenuts 12.25

PIZZA PICCANTE
spicy sausage, tomato, long hots & smoked mozzarella 12.75

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

Gluten Free Menu

Pasta

we serve La Veneziane corn pasta

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

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

ZITI AL FORNO
oven roasted ziti with
tomato sauce, burrata & parmesan 15.25

SUNDAY PASTA
spaghetti 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

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