



## PRANZO ( Lunch Menu )

### ANTIPASTO

**CALAMARI\* 18**

breaded and fried, artichoke hearts, jalapeños, roasted tomatoes, Nicoletta's red sauce, garlic aioli

**WARM OLIVES GF/V 8**

marinated with citrus, fresh herbs, extra virgin olive oil

**VONGOLE AL VAPORE\* 24**

Northwest Manilla clams, fresh tomatoes, white wine, garlic, shallots, chili flakes, grilled bread

**LA ZUPPA 7/10**

minestrone GF/V or soup of the day

**TAGLIERE DI SALUMI E FORMAGGIO GF/N 26**

Chef's choice of artisan meats, cheeses, dried fruit, marcona almonds, whole grain mustard

**POLPETTINE FAMOSO DI NICOLETTA 14**

our famous mini meatballs with Nicoletta's red sauce

**CROSTATA DI POMODORO 15**

house made tomato tart with your choice of a cup of daily soup or one of the following salads: verde, caesar, or pasta salad, or spinach salad (+5)

### INSALATE

Protein Additions

grilled chicken 8    grilled scampi\* (4) 10    seared salmon\* 14    pan seared scallop 10

**INSALATA TRITATA ITALIANA GF 18**

romaine, baby greens, salame Napoli, olives, red onion, roasted tomatoes, pepperoncini, parmesan, pepperoncino vinaigrette

**SPINACI GF/N 17**

spinach, balsamic browned butter, pancetta, chevré, toasted hazelnuts

**VERDE\* 8/15**

mixed greens, olive tapenade, croutons, roasted tomatoes, pickled red onions, parmesan cheese, sherry vinaigrette

**INSALATA DI PISELLI GF 18**

fresh English peas, snap peas, watermelon radish, shaved fennel, yellow beets, arugula, pancetta vinaigrette, pancetta crumbles

**CAESAR\* 8/15**

romaine lettuce, caesar dressing\*, shaved Parmigiano Reggiano, house made croutons, add anchovies 2

**TRIS DI INSALATE DI MERCATO 18**

three salads from our deli case served together - chef's choice

### LA PIZZA

**MARGHERITA 17**

Di Napoli tomato purée, fresh mozzarella, fresh basil, basil oil

**SALSICCIA E CARCIOFI 25**

roasted garlic, olive oil, Italian sausage, artichokes, mozzarella

**PIZZA PRIMAVERA 22**

goat cheese, ricotta, mozzarella, lemon zest, thinly sliced asparagus, speck

**DIAVOLA 24**

Di Napoli tomato purée, mozzarella, Mama Lil's peppers, salame Napoli

**SAN DANIELE PROSCIUTTO AL ARUGULA 25**

Di Napoli tomato purée, fresh arugula, San Daniele prosciutto, whole milk mozzarella

## PANINI

your choice of a half or whole - made with our house made focaccia bread

### PANINI COMBO 15

A half panini (excluding the burger) and your choice of a cup of soup or one of the following salads:  
verde, caesar, pasta salad, or spinach salad (+ 5)

#### ITALIAN BLT 8/12

pancetta, roma tomatoes, butter lettuce, tomato aioli

#### SPICY ITALIAN 10/13

salami picante, pepperoni, mortadella, sopressata, salame Napoli, Mama Lil's spicy peppers, provolone, arugula, pepperoncini vinaigrette

#### SOUTHWEST TURKEY 8/12

roasted turkey, pepperjack cheese, fresh roma tomatoes, romaine lettuce, caramelized onion, chipotle mayonnaise

#### CAPRESE 8/12

fresh mozzarella, tomatoes, basil, arugula, balsamic reduction, olive oil

#### ROASTED TURKEY N 8/12

turkey breast, provolone, butter lettuce, tomato, basil pesto, roasted red pepper rouille

#### WAGYU CHEESEBURGER 22

half pound of fresh wagyu beef, pepperjack cheese, fresh roma tomatoes, romaine lettuce, caramelized onion, chipotle mayonnaise on toasted bun served with parmesan truffle fries (sub salad 2, verde\* or caesar\* only)

## PASTA

### Protein Additions

meatballs (each) 4    grilled chicken 8    grilled scampi\* (4) 10    seared salmon\* 14    pan seared scallop 10

### SPAGHETTI

substitute gluten free pasta 6 (choice of sauce)

Nicoletta's red sauce 17 V    roasted garlic & olive oil 15 V    bolognese 24    pesto 22 N

#### RAVIOLI DELLA SERA MP

chef's selection made daily in house

#### PARMIGIANA DI POLLO 28

parmesan breaded Draper Farms chicken breast, mozzarella, spaghetti, Nicoletta's red sauce

#### GNOCCHI ALFREDO 25

potato gnocchi, English peas, wild mushrooms, leeks, alfredo sauce

#### ORECCHIETTE CON PESTO N 25

orecchiette pasta, pesto cream sauce, pine nuts

#### SPAGHETTI ALLA CARBONARA\* 27

spaghetti, guanciale, egg, cream, parmesan

#### LINGUINI A VONGOLE\* 30

house made linguini, Northwest Manilla clams, fresh tomatoes, garlic, shallots, chili flakes

#### PAPPARDELLE AL CINGHIALE 28

house made pappardelle, wild boar ragu, parmesan, arugula, balsamic reduction

#### LASAGNA DELLA CASA 24

choice of vegetable, Italian sausage, or spiced lamb N

## CONTORNI

grilled asparagus 7    smashed fingerling potatoes 7    parmesan truffle fries 7    additional bread basket 5

GF - Gluten Free    V - Vegan    N - Contains Nuts

\*contains or may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of a foodborne illness.

to reserve a private party or book a catered off site event, email us at, [catering@nicolettastable.com](mailto:catering@nicolettastable.com)

parties of six or more will be charged 20% service charge. **No more than 3 separate checks per table.**