



Antipasti

Eggplant Stack	14.95
Zucchini Fritti	12.95
Sausage, Peppers & Onions	18.95
Burrata Board	19.95
Bruschetta	20.95
<i>With shrimp</i>	
Meatballs della Nonna Pina	14.95
<i>Ricotta cheese</i>	

Zuppe e Insalate

Minestrone di Verdure, Da Edoardo	7.95
Da Edoardo Side Salad	8.95
Da Edoardo Dinner Salad	12.95
<i>With Chicken add 8 With Salmon add 18 With 4 Shrimp add 18</i>	
Caesar Salad*	14.95
<i>With Chicken add 8 With Salmon add 18 With 4 Shrimp add 18</i>	
Insalata alla Milanese	22.95
<i>Lightly breaded chicken, mixed greens, lemon vinaigrette, Served with a bowl of soup</i>	

Café Nini house made creamy bleu or crumbled bleu cheese additional.

Piatti Speciali

Breaded NY Strip	45.95
<i>12 oz strip lightly breaded and seared hippies with fresh tomatoes, basil, garlic, and olive oil</i>	
*Steak au Poivre	58.95
<i>Two filets of beef, brandy, peppercorn sauce, mushrooms</i>	
Chicken Saltimbocca	29.95
<i>Breast of chicken, sautéed with mushrooms, sherry, and light cream, topped with prosciutto and fontina cheese</i>	
<i>With Veal add 8</i>	
Chicken Marsala	26.95
<i>Breast of chicken, sautéed in marsala wine, mushrooms, oven-roasted tomatoes</i>	
<i>With Veal add 8</i>	
Chicken Parmesan	26.95
<i>Breast of chicken, tomato and light cream sauce, provolone, oven baked</i>	
<i>With Veal add 8</i>	
Chicken Piccata	26.95
<i>Scallopine of chicken sautéed in white wine, lemon, butter, baby artichoke hearts, & capers</i>	
<i>With Veal add 8</i>	
Eggplant Parmesan	24.95
<i>Breaded eggplant, rich tomato sauce, provolone, oven baked</i>	

*Above entrées served with Café Nini house salad or Café Nini minestrone
Café Nini house made creamy bleu or crumbled bleu cheese additional. Caesar salad \$6 with entrée*

20% Gratuity added to parties of 8 or more.

*If you use a credit card, we will charge an additional 3% to help offset processing costs.
This amount is not more than what we pay in fees. We do not surcharge debit cards.*

**No Separate Checks Please
NO SUBSTITUTIONS**

Piatti di Mare

Gamberoni Café Nini	42.95
<i>Large shrimp, brandy sauce, capers</i>	
Scottish Salmon (8 oz.)	34.95
<i>Lobster cream sauce</i>	
Whitefish	28.95
<i>Baked, white wine, lemon, butter sauce, artichoke hearts, capers</i>	
Sautéed Lake Perch	34.95
<i>Champagne cream sauce, capers</i>	
Branzino	34.95
<i>Mediterranean sea bass, lemon, garlic</i>	

Pasta

Pasta Cafe Nini	26.95
<i>E.V.O.O., fresh garlic, oven roasted tomatoes, Mediterranean olives</i>	
Lasagne Verde alla Bolognese	26.95
<i>Layered spinach pasta, béchamel, Bolognese sauce, oven baked</i>	
Tortellini Marcella Hazan	26.95
<i>White cream sauce with prosciutto and peas</i>	
Nonna Pina's Spaghetti and Meatballs	22.95
Penne with Chicken and Spinach	26.95
<i>Sautéed chicken and spinach, tossed with penne, oil, garlic</i>	
Tagliatelle con Aragosta	43.95
<i>Tagliatelle tossed with olive oil, garlic, butter, lobster meat, and shrimp</i>	
Tagliatelle alla Bolognese	22.95
<i>Meat sauce With Sausage add 3</i>	
Pasta alla Norma	27.95
<i>Penne pasta with eggplant, sautéed onions, tossed in a fresh tomato sauce</i>	
Gnocchi di Patate al Pomodoro	26.95
<i>Small potato dumplings, tomato cream sauce</i>	

**** GLUTEN FREE PASTA AVAILABLE FOR \$4 ADDITIONAL CHARGE****

All foods on our menu are available for carry-out. | Not responsible for lost or stolen articles.

*Can be cooked to order. | *Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Wine List

Spumante and Rosé

		Split/Glass	Bottle
100	Toscana, Rosé, Tenuta Monteti	12	48
101	Champagne, Tours-sur-Marne, Laurent Perrier 'la Cuvée'	25	95
102	Veneto, Prosecco, Casa Farive	11	40
103	France, Brut Rosé, Charles de Fere Cuvée Jean-Louis	10	36
104	Piemonte, Moscato d' Asti, Vietti		45
105	Ceretto, Moscato d' Asti (1/2 bottle)		36

Vino Bianco

		Glass	Bottle
106	Marlborough, Sauvignon Blanc, Spy Valley	14	56
107	Sonoma, Sauvignon Blanc, Fumé Blanc, Ferrari Carano	14	56
108	Napa Valley, Sauvignon Blanc, Stags Leap Wine Cellars 'Aveta'		70
109	Friuli, Pinot Grigio, Pighin	12	48
110	Santa Lucia Highlands, Chardonnay, Mer Soleil	15	60
111	Russian River, Chardonnay, Ramey Wine Cellars		90
112	Germany, Riesling, Urban by Nik Weis	11	44
113	Burgundy, Mâcon-Village, Deux Roches	14	56

Vino Rosso

		Glass	Bottle
114	Central Coast, Pinot Noir, Calera	15	60
115	Santa Lucia Highlands, Pinot Noir, Belle Glos 'Las Alturas'		60
116	Toscana, Chianti Classico, Rufina, Villa de Vetrice	12	48
117	Toscana, Chianti Classico Riserva, Felsina		70
118	Toscana, Chianti Classico Gran Selezione, Tolaini		75
119	Toscana, Tolaini, 'Al Passo'	17	68
120	Toscana, Brunello di Monatalcino, San Felice 'Campgiovanni'		135
121	Piemonte, Dolcetto d' Alba, Guido Porrollvigna I-Pari"		55
122	Piemonte, Barbera d' Alba 'Tre Vigne', Vietti		60
123	Sonoma, Merlot, Ferrari-Carano		56
124	Napa Valley, Merlot, Celani Family Vineyards 'Rubusto'		65
125	Paso Robles, Cabernet Sauvignon, Donati Family Vineyards	16	64
126	Alexander Valley, Cabernet Sauvignon, Set in Stone	22	88
127	Napa Valley, Cabernet Sauvignon, Frank Family		110
128	Napa Valley, Cabernet Sauvignon, Stags Leap Wine Cellars 'Artemis'		145
129	Napa Valley, Bordeaux Blend, Paoletti Picolo Cru	25	100
130	Piemonte, Barbaresco, Luigi Giordano 'Cavanna'		80
131	Piemonte, Barolo, Vietti 'Castiglione'		110
132	Veneto, Valpolicella Ripasso Classico Superiore, Luigi Righetti	16	64
133	Toscana, Bolgheri, Podere Grattamacco		75

Selected House Wines by the Glass

~Cabernet Sauvignon ~ Merlot ~ Pinot Noir ~

~Chardonnay ~ Pinot Grigio~