



ANTIPASTI

Zuppa di Aragosta

Lobster Soup

Insalata Tricolore

An Italian Favorite of arugula, endive and radicchio tossed in a light vinaigrette dressing

Carpaccio Di Manzo

Thin sliced beef with arugula, Parmigiano Reggiano, E.V. olive oil and lemon

Salmone Affumicato

Smoked Salmon served in a traditional style

PRIMI PIATTI

Lobster Fra Diavolo

Fresh Lobster Served over linguine in a spicy tomato sauce

Filetto di Manzo

Filet Mignon, with Port Wine Reduction, Baby Spinach and Roasted Potatoes

Spaghetti Alla Vongole Veraci

Spaghetti served in a decadent white clam sauce

Risotto Con Funghi

Risotto Served with a Creamy Mushrooms Sauce

Salmone Arrosto

Pan Roasted Wild Salmon with Roasted Tomatoes, Capers, Olives, Garlic, and E.V. Olive Oil

Tono Scottato

Yellow Fin Tuna Pan Seared with Roasted Portobello, Pepper, Spinach and Truffie Oil

Pollo Pillard

Chicken Cutlet served with a tricolore salad

Scaloppine di Vitello

Veal Scaloppini with prosciutto and melted fontina cheese, mushrooms, roasted potatoes and lemon sage

DOLCI

Tiramisu

Homemade Tiramisu

Torta di Formaggio

Homemade Italian Cheesecake

Torta di Cioccolato

Homemade flourless chocolate mousse cake

Coffee/Tea/Espresso/Cappuccino

\$95 per person plus tax drinks and gratuity

AVAILABLE AT ALL NINO'S RESTAURANTS