

Nicolinnis Ristorante

Primi

~Appetizers~

Italian Greens 	\$5.99
Sautéed escarole with olive oil and garlic and topped with a pan fried HOT pepper.	
Bruschetta	\$4.99
Grilled ciabatta bread with a tomato basil and roasted red pepper compote accented with a balsamic reduction and fresh basil.	
Calamari Fritti	\$8.99
Lightly breaded and tossed in a lemon butter and white wine reduction.	
Mozzarella Marinara	\$5.99
Imported Mozzarella cheese, breaded and fried golden, topped with our homemade sauce.	
Caprese	\$7.99
Fresh roma tomatoes, bocconcini, and basil, drizzled with extra virgin olive oil and balsamic reduction.	
Mussels Posillipo 	\$8.99
Sautéed with sea clams, Italian herbs, white wine, tomatoes & HOT peppers.	
Stuffed Hot Peppers 	\$6.99
Filled with our sausage zucchini stuffing, topped with mozzarella cheese and our homemade sauce.	
Nicolinni's Hot Peppers in Oil 	\$4.99
Our own variety of HOT peppers seasoned and marinated.	
Margherita Flatbread	\$7.99
Fresh roma tomatoes, sweet basil, & shaved imported cheeses.	
Italian Appetizer Sampler 	\$14.99
Italian greens, Nicolinni's hot peppers in oil, mozzarella marinara, and a stuffed HOT pepper. <i>Great for sharing!</i>	
Greens & Beans 	\$6.99
Sautéed spicy Italian greens with white beans and olive oil. Add sausage \$1.00	
Crispy Eggplant Caprese	\$5.99
Breaded eggplant medallions layered with fresh mozzarella, marinara and basil.	

Insalata

~Salad~

Antipasto Classico	\$11.99
Imported meats, cheeses and olives served over a bed of European salad mix. Served with our house Italian dressing.	
Caesar Salad	\$7.99
Romaine, Tuscan croutons, imported Romano and homemade Caesar dressing. Add Grilled Chicken \$4.00 Add Shrimp \$6.00	
Venetian Salad	\$10.99
Mixed greens with candied pecans, dried tart cherries, poached pears and imported Gorgonzola cheese: dressed with raspberry champagne vinaigrette.	
Tuscan Harvest Salad	\$8.99
European lettuce mix tossed with granny smith apples, toasted candied pecans, dried cherries, gorgonzola cheese and sweet potato fries with a honey apple cider vinaigrette. Add Pecan Crusted Chicken \$5.00	
Grilled Chicken Salad	\$11.99
Grilled chicken breast, french fries, mozzarella cheese, grape tomatoes, red onion and black olive served over a bed of mixed salad greens with our house dressing.	
Grilled Steak Salad	\$11.99
Char-grilled sirloin, french fries, mozzarella cheese, grape tomatoes, red onion and black olives served over a bed of mixed salad greens with our house dressing.	
Buffalo Chicken Caesar Salad 	\$10.99
Crispy chicken tenders spun in a spicy Buffalo sauce served over our Caesar salad.	

Zuppa

~Soup~

Wedding Soup

Homemade chicken broth with escarole, mini meatballs, shredded chicken and eggbread.

Cup \$3.99 Bowl \$ 4.99

Zuppa Del Giorno

Chef's choice made daily.

Cup \$3.99 Bowl \$4.99

Pasta

~Spaghetti, Linguini, Fettuccini, Penne, Angel Hair~

Spaghetti and Meatballs

Simmered in our family's homemade sauce over a bed of spaghetti "al dente".

\$10.99

Fettuccini Alfredo

Fettuccini noodles cooked al dente and tossed in our homemade Alfredo sauce.

Add Grilled chicken \$4.00 Sautéed Shrimp \$6.00

\$13.99

Pasta Bolognese

Tender cuts of chicken, veal, beef, and pork seasoned and slow simmered in our homemade sauce, served over a bed of penne.

\$13.99

Linguini & Clams

Fork tender sea clams, sautéed with Italian herbs and spices in a red or white sauce; served over a bed of linguini.

\$14.99

Linguini Nicolinni

Savory white clam sauce, with fresh broccoli florets, Italian seasonings and a hint of crushed red pepper, served over linguini.

\$15.99

Roasted Vegetable Aglio e Olio

Seasonal roasted vegetables sautéed with olive oil and garlic, tossed with angel hair.

\$12.99

Linguini Carbonara

Bacon, onion and peas in a creamy carbonara sauce tossed with linguini.

\$13.99

Specialita della Cucina

~Specials of the kitchen~

Chicken & Greens

Pan-seared chicken sautéed with Italian greens in a zesty cream sauce, served over penne.

\$15.99

Three Cheese Ravioli

Topped with our homemade sauce and meatballs.

\$11.99

Lasagna Bolognese

Oven baked pasta layered with Bolognese sauce, fresh ricotta and mozzarella cheeses.

\$12.99

Cavatelli and Meatballs

Topped with our homemade sauce and meatballs.

\$11.99

Eggplant Parmigiana

Hand breaded, fried to golden brown then layered with sauce and Ricotta cheeses. Includes a side of pasta.

\$12.99

Wild Mushroom Ravioli al Florentine

Mushroom filled raviolis topped with a spinach cream sauce.

\$14.99

Pasta Giada

Char-grilled chicken breast served over a bed of penne, tossed in a tomato basil cream sauce, topped with grated asiago cheese.

\$14.99


Tuscan Gnocchi

Potato dumplings tossed with Italian greens, spicy sausage, white beans, roasted red peppers and red onion in an aglio e olio.

\$14.99


Pollo

~Chicken~

Chicken Parmigiana	\$14.99
Breaded chicken breasts topped with mozzarella cheese and homemade sauce then baked. Served with a side of pasta.	
Chicken Marsala	\$15.99
Chicken medallions sautéed with fresh mushrooms and our famous Marsala wine sauce.	
Chicken Francese	\$15.99
Chicken medallions done Francese style in a lemon and white wine reduction.	
Chicken Calabrese 	\$16.99
Layered with mozzarella cheese and imported prosciutto on a bed of spicy Italian greens and topped with our homemade sauce.	
Chicken Applejack	\$16.99
Egg dipped chicken breasts sautéed with granny smith apples in a cider wine reduction served over butternut squash raviolis in a sage pasta.	

Vitello

~Veal~

Veal Parmigiana	\$16.99
Pan-fried veal medallions, topped with sauce, Italian cheeses and baked to a golden brown.	
Veal Francese	\$17.99
Tender veal medallions done Francese style in a lemon and white wine reduction.	
Veal Marsala	\$17.99
Veal medallions sautéed with fresh mushrooms in our famous Marsala wine sauce.	
Veal al Vino	\$18.99
White wine, sea clams, mushrooms, fresh herbs and a hint of lemon.	
Veal Calabrese 	\$18.99
Pan-fried veal layered with mozzarella cheese, prosciutto, Italian greens and topped with our homemade spaghetti sauce.	


Fruitta di Mare

~Seafood~

Whitefish Francese	\$15.99
Fresh Haddock done Francese style in a lemon and white wine reduction.	
Whitefish Nicolinni 	\$15.99
Nicolinni's creation of a spicy white clam sauce with broccoli and Italian spices served over broiled Haddock.	
Shrimp and Clam Diavolo 	\$16.99
Jumbo Shrimp and sea clams sautéed in fiery marinara sauce and served over a bed of linguini.	
Seafood Medley	\$21.99
Shrimp, scallops, mussels, calamari, and clams in a red or white sauce and served over a bed of linguini.	
Wood-fired Salmon	\$15.99
Seared on our wood-fired grill and topped with a lemon dill cream sauce.	
Pecan crusted Salmon	\$15.99
Seared on our wood-fired grill and finished with a pecan crust and maple compound butter.	

Griglia

~The Grill~

Frenched Pork Chop	\$14.99
Wrapped with apple wood smoked bacon and wood-fired. Medium unless specified.	
Italian Mixed Grille	\$15.99
Chicken, pork and steak char-grilled with fresh vegetables on skewers and drizzled with au jus.	
Italian Stuffed Pork Chop 	\$12.99
Boneless pork chop stuffed with Italian greens, sundried tomatoes, red onion and Asiago cheese.	

Bistecca

~Steak~

New York Strip Steak	\$22.99
14 oz. cut	
Tuscan Ribeye Steak	\$21.99
16 oz. Well marbled for superior flavor and topped with our Tuscan compound butter.	
Filet Mignon	\$24.99
Center-cut, seasoned and grilled to your liking.	
Top Sirloin	\$16.99
Hand-cut, seasoned and grilled to your liking.	

Gourmet Selections to Compliment your Steak

Sautéed onions with roasted garlic \$2.95

Mushrooms al Vino \$3.95

Marsala wine sauce with fresh mushrooms \$4.95

Siciliano Sauce \$4.95

Gorgonzola Cream with portabella mushrooms \$4.95

All of our steaks are aged for 28 days, seasoned to perfection and seared over our wood-fired grill.

Temperature Guide

Rare: Cool, red center

Medium Rare: Red, warm center

Medium: Warm, pink center

Medium Well: A hint of pink, mostly brown center, somewhat juicy

Well: Brown, dry center, *not* usually juicy or tender

*** Not responsible for steaks prepared well done***

Accompaniments

Tuscan Mashed Potatoes

Pasta with Marinara Sauce

Italian Roasted Potatoes

French Fries

Vegetable Medley

Sweet Potato French Fries

Any entrée over pasta does not include choice of side

*** All Entrees include salad with our homemade Italian dressing***

Crumbled Bleu Cheese \$1.50 extra

*  DENOTES SPICY*

Panino

~Sandwich~

Sandwiches available Sunday –Thursday

Meatball Sandwich	\$9.99
Homemade meatballs simmered in spaghetti sauce and served on a toasted hoagie bun with imported mozzarella cheese.	
Hot Sausage 	\$9.99
Homemade hot Italian sausage pattie with grilled peppers and onions, mozzarella cheese and a splash of marinara.	
Pollo Melt 	\$10.99
Italian greens, roasted red bell peppers and mozzarella cheese over top a char gilled chicken breast.	
Black Angus Burger	\$9.99
Topped with lettuce, tomato and onion.	
Chicken Parmigiana Sandwich	\$9.99
Breaded chicken with mozzarella cheese and sauce.	
Grilled Portabella Sandwich	\$8.99
Marinated Portabella cap with fresh mozzarella cheese, roasted red peppers, red onion, and European blend lettuce drizzled with balsamic on toasted ciabatta.	
Eggplant Parmigiana Sandwich	\$8.99
Breaded Eggplant topped with mozzarella cheese and our homemade sauce on a Kaiser.	

**Includes choice of: Penne with marinara, French fries, Italian roasted potatoes, Tuscan mashed potatoes, Sweet Potato French Fries or Vegetable medley.
Includes side salad with our house Italian dressing.**

Gourmet Pizza & Flatbread

Brier Hill	\$9.99
Our famous pizza with homemade sauce, sweet peppers, & imported Romano cheese.	
Potato & Greens 	\$9.99
Sautéed greens and Italian herbed potatoes with Romano and mozzarella cheeses.	
Mozzarella	\$9.99
Homemade sauce with fresh herbs, topped with mozzarella cheese.	
Margherita Flatbread	\$9.99
Fresh roma tomatoes, sweet basil, & shaved imported cheeses.	
Wood-fired Chicken Flatbread	\$9.99
Wood-fired chicken, caramelized onions, roasted garlic, and imported cheeses.	
Roasted Vegetable Flatbread	\$9.99
Seasonal roasted vegetables in a garlic butter sauce topped with imported cheeses.	

All above Gourmet Pizzas and Flatbreads include salad

Medium size pizzas are available to diners, please ask your server. Salads not included.

Gratuuity of 20% will be added for parties of 7 or more

Monday – Thursday private room available for parties of 25-60.

Friday-Sunday parties of 50-60.

(Limited availability)

Call 330-259-3343 and ask a manager for details.

Gift Cards are available in any denomination and they can be used at both Nicolinnis Locations

Nicolinnis proudly serves





Nicolinnis Ristorante



Lunch Menu

Monday through Saturday 11-4

Primi

Sautéed Italian Greens 	\$5.99
Sautéed escarole with olive oil and garlic and topped with a pan-fried HOT pepper.	
Mozzarella Marinara	\$5.99
Imported mozzarella cheese, breaded and topped with our homemade sauce.	
Calamari Fritti	\$8.99
Lightly breaded and tossed with our homemade francese sauce.	
Nicolinni's Hot Peppers and Oil 	\$4.99
Our own variety of hot peppers seasoned and marinated.	
Greens & Beans 	\$6.99
Sautéed spicy Italian greens with white beans and olive oil. Add sausage \$1.00 extra	
Bruschetta	\$4.99
Grilled ciabatta bread with a tomato basil and roasted red pepper compote accented with a balsamic reduction and fresh basil.	
Stuffed Hot Peppers 	\$6.99
Filled with our sausage zucchini stuffing and topped with imported Italian cheeses and our homemade sauce.	
Crispy Eggplant Caprese	\$5.99
Breaded eggplant medallions layered with fresh mozzarella, marinara and basil.	

Sandwiches

Toasted Italian Sub	\$7.99
Smoked Ham, Genoa salami, Prosciutto, Cappicola, Provolone, mixed greens, olives, banana peppers, tomato, shaved onion and our house vinaigrette.	
Meatball Sandwich	\$6.99
Homemade meatballs simmered in spaghetti sauce and served on a toasted hoagie bun with imported mozzarella cheese.	
Hot Sausage 	\$6.99
Hot Italian sausage with grilled peppers and onions, imported mozzarella cheese and a splash of marinara.	
Pollo Melt 	\$7.99
Spicy Italian greens, roasted red peppers and mozzarella cheese over top a char-grilled chicken breast.	
Black Angus burger	\$6.99
Topped with lettuce, tomato and onion.	
Chicken Parmigiana Sandwich	\$6.99
Breaded chicken with mozzarella cheese and sauce.	
Grilled Portabella Sandwich	\$5.99
Marinated Portabella cap with fresh mozzarella cheese, roasted red peppers, red onion, and European blend lettuce drizzled with balsamic on toasted ciabatta.	
Eggplant Parmigiana Sandwich	\$5.99
Crispy breaded Eggplant topped with mozzarella cheese and our sauce on a Kaiser.	

All sandwiches are served with choice of fries, sweet potato fries, penne with marinara, vegetable medley or coleslaw

Add a house salad for \$2.00 with our homemade dressing

Lighter fare


Grilled Chicken Salad	\$9.99
Grilled chicken breast, French fries, mozzarella cheese, grape tomatoes, red onion and black olive served over a bed of mixed salad greens with our house dressing.	
Grilled Steak Salad	\$9.99
Char-grilled sirloin, French fries, mozzarella cheese, grape tomatoes, red onion and black olives served over a bed of mixed salad greens with our house dressing.	
Caesar Salad (add Chicken \$3.00) (add Shrimp \$5.00)	\$6.99
Tuscan Harvest Salad	\$8.99
European lettuce mix tossed with granny smith apples, toasted candied pecans, dried cherries, gorgonzola cheese and sweet potato fries with a honey apple cider vinaigrette. Add Pecan Crusted Chicken \$4.00	
Venetian Salad	\$10.99
Mixed greens with candied pecans, dried tart cherries, poached pears and gorgonzola cheese. Dressed with a raspberry champagne vinaigrette.	
Antipasto Classico	\$11.99
Imported meats, cheeses and olives served over a bed of European salad mix. Served with our house Italian dressing.	
Buffalo Chicken Caesar Salad 	\$10.99
Crispy chicken tenders spun in a spicy buffalo sauce served over Caesar salad.	
Soup & Salad	\$6.99
Enjoy one of our homemade soups and a side salad.	

Zuppa

~Soup~

Wedding Soup	Cup \$3.99 Bowl \$4.99
Homemade chicken broth with escarole, mini meatballs, shredded chicken and eggbread.	
Zuppa Del Giorno	Cup \$3.99 Bowl \$4.99
Chef's choice, made daily.	

Gourmet Pizza & Flatbread

Brier Hill	\$9.99
Our famous pizza with homemade sauce, sweet peppers & imported Romano cheese.	
Mozzarella	\$9.99
Homemade sauce with fresh herbs and topped with whole milk mozzarella cheese.	
Potato and Greens 	\$9.99
Sautéed spicy Italian greens and herbed potatoes with Romano and mozzarella cheeses.	
Margherita Flatbread	\$9.99
Fresh Basil, vine-ripened tomatoes, and imported cheeses.	
Wood-fired Chicken Flatbread	\$9.99
Wood-fired chicken, caramelized onion, roasted garlic, and imported cheeses.	
Roasted Vegetable Flatbread	\$9.99
Seasonal roasted vegetables in a garlic butter sauce topped with imported cheeses.	

All above Gourmet Pizzas and Flatbreads include Salad

Medium size pizzas are available to diners, please ask your server. Salads not included

Entrées

Eggplant Parmigiana	\$9.99
Hand breaded eggplant fried to a golden brown and layered with sauce and Ricotta cheese. Includes a side of pasta.	
Spaghetti & Meatball	\$6.99
A bed of spaghetti topped with our homemade sauce and meatball.	
Pasta Bolognese	\$7.99
Tender cuts of chicken, veal, beef, and pork seasoned and slow simmered in our homemade sauce, served over a bed of penne.	
Fettuccini Alfredo	\$7.99
Fettuccini noodles cooked al dente, tossed in our home made Alfredo sauce. Add Grilled Chicken \$3.00 Add Sautéed Shrimp \$5.00	
Chicken Francese	\$9.99
Chicken medallion sautéed in a lemon and white wine reduction.	
Chicken Marsala	\$9.99
Chicken medallion sautéed with fresh mushrooms in our famous Marsala wine sauce.	
Chicken Parmigiana	\$9.99
Breaded chicken breast, topped with imported cheeses and homemade sauce then baked.	
Lasagna Bolognese	\$8.99
Oven baked pasta layered with bolognese sauce, fresh ricotta and mozzarella cheeses.	
Chicken & Greens over Penne 	\$9.99
Pan-seared chicken sautéed with spicy Italian greens in zesty cream sauce, over penne.	
Whitefish Francese	\$9.99
Haddock in a white wine reduction with a hint of lemon.	
Roasted Vegetable Aglio e Olio	\$7.99
Seasonal roasted vegetables sautéed with olive oil and garlic tossed with angel hair.	
Linguini Carbonara	\$8.99
Bacon, onion and peas in a creamy carbonara sauce tossed with linguini.	
Linguini Nicolinni 	\$9.99
Savory white clam sauce, fresh broccoli florets, Italian seasonings and a hint of crushed red pepper served over linguini.	
Tuscan Gnocchi 	\$8.99
Potato dumplings tossed with spicy Italian greens, sausage, white beans, red onion and roasted red pepper in an Aglio e Olio sauce.	
Cheese Ravioli	\$7.99
Topped with our homemade sauce and meatball.	

All Entrees include Salad. Non pasta dishes include a side of pasta.

*  DENOTES SPICY*

Ask your server for today's dessert specials by Pastry Chef Amy Guterba

Gratuity of 20% may be added to parties of 7 or more

Gift certificates are available in any denomination and can be used at both of our locations