

Hand Tossed Pizza

Our classic pizzas are prepared on a hand-tossed freshly made dough crust.

	10"	14"	16"
MARGHERITA SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, FRESH BASIL	16.	18.	22.
NICKY SPECIAL MOZZARELLA, SALAMI, BACON, OLIVES, MUSHROOMS, SAUSAGE	16.	18.	22.
LOTS'A MEATSA SALAMI, ITALIAN SAUSAGE, CANADIAN BACON, GROUND BEEF.	16.	18.	22.
VEGETARIAN ONION, TOMATO, BELL PEPPER, MUSHROOMS, OLIVES	16.	18.	22.
WHITE ALFREDO SAUCE, GARLIC, MOZZARELLA. TWO TOPPING.	16.	18.	22.
BBQ CHICKEN CHICKEN BREAST, ONIONS, MOZZARELLA, BBQ AND PIZZA SAUCE.	16.	18.	22.
CHEESE	13.	15.	16.
CREATE YOUR OWN PERSONAL PIE CHOOSE YOUR PIZZA SAUCE, PESTO, ALFREDO.			

INGREDIENTS PRICE PER .95 PER 10" 1.45 PER 14" 1.70 PER 16"

MUSHROOMS, SPINACH, ONIONS, PINEAPPLE, GREEN PEPPERS, ROASTED RED PEPPERS, BLACK OLIVES, PEPPERONI, DOUBLE CHEESE, SAUSAGE, CHICKEN, ARTICHOKE, TOMATOES, GREEN OLIVES, FETA, PEPPERS.

Calzones & Strombolie

CALZONE #1 RICOTTA & MOZZARELLA , ITALIAN SAUSAGE, MEATBALL, MUSHROOMS & MARINARA SAUCE	16.00
CALZONE #2 PEPPERONI, ITALIAN SAUSAGE, BELL PEPPER, OLIVES, ONIONS RICOTTA AND MOZZARELLA CHEESE WITH MARINARA SAUCE.	16.00
CALZONE #3 SPINACH, MUSHROOMS, ARTICHOKE, OLIVE OIL, GARLIC, RICOTTA AND MOZZARELLA CHEESE WITH MARINARA SAUCE.	16.00
ITALIAN STROMBOLIE MORTEDELLA, SALAMI, ROAST BEEF, CAPICOLA, PROVOLONE & TOMATO	16.00
PASTRAMI FRESH ONION, MOZZARELLA, MUSTARD & ONION.	16.00

WE ARE HERE FOR YOU. IF EVERYTHING ISN'T EXACTLY TO YOUR LIKING, PLEASE LET US.

Starters

AVOCADO TOAST	10.00
FRESH AVOCADO ON ITALIAN ROLL, WITH DRIZZLE OF BALSAMIC VINAIGRETTE.	
MOZZARELLA MARINARA	9.00
THICK MOZZARELLA BREADED AND SERVED WITH MARINARA SAUCE.	
CRAB CAKES	10.00
COMBINATION OF SNOW CRAB, MINCED BELL-PEPPER, HERBS LIGHTLY CRUSTED.	
CALAMARI FRITTA	9.00
CALAMARI RINGS, LIGHTLY BREADED.	
MEATBALL BOWL	9.00
3 HOUSE-MADE MEATBALLS SAUTEED BELL-PEPPER, ONIONS, TOPPED WITH MOZZARELLA CHEESE.	
CHICKEN TENDERS	9.00
TENDER CHICKEN FLASHED FRIED.	
SAUTEED MUSROOMS	10.00
FRESH MUSHROOMS SAUTEED IN GARLIC BUTTER	
BRUSCHETTA	10.00
FRESH TOMATOES ,BASIL, CAPERS, FETA, OLIVE OIL, GARLIC SERVED GARLIC TOAST.	

Salads and Soups

Served with fresh baked garlic roll.

DELICIOUS MINISTRONE	CUP 4.00 BOWL 6.00
ALL FRESH INGREDIENTS	
SOUP OF THE DAY	CUP 4.00 BOWL 6.00
HOUSE SALAD	6.00
MIXED GREENS, TOMATO, ONION, SALAMI, PEPPERONCINI	
ANTIPASTO	12.00
MIXED GREENS, SALAMI, MORTEDELLA, PROVOLONE, ONIONS, OLIVES, TOMATOES AND PEPPERONCINI.	
WEDGE	9.00
ICE-BURG LETTUCE, BLUE CHEESE DRESSING, BACON AND TOMATOES.	
CAPRESE	9.00
RIPE FRESH TOMATOES, FRESH MILK MOZZARELLA CHEESE, BASIL, KALAMTA OLIVES, BALSAMIC DRESSING.	
CAESAR	SMALL 6.00 LARGE 12.00
ROMAINE LETTUCE, CROUTONS, PARMESIAN CHEESE AND OUR OWN DRESSING.	
CHOPPED JOHNNY SALAD	13.00
MIXED GREENS, TOMATO, OLIVE, MUSHROOMS, BLUE CHEESE CRUMBLES, AND ONIONS TOSSED IN A RANCH AND BACON BITS.	
SOPHIE SALAD	13.00
CHICKEN BREAST, FETA CHEESE, ALMOND SLIVERS, OLIVES ONIONS, CRISPY NOODLES TOSSED WITH RANCH AND ITALIAN DRESSING.	
BBQ CHICKEN SALAD	14.00
MIXED GREENS, CHICKEN, CORN, CILANTRO, BLACK BEANS , TOMATOES, TORTILLA STRIPS, RANCH AND BBQ SAUCE DRESSING.	
SALMON SPINACH	16.00
BED OF SPINACH, TOMATOES, HARD BOILED EGG	

Nicolino's Pasta

TRY OUR NEW SAN MARZANO PASTA SAUCE

PASTA AND SAUCES 14.00

YOUR CHOICE OF PASTA: SPAGHETTI, CAPPELLINI, LINGUINE, FETTUCCHINE, PENNE

YOUR CHOICE OF SAUCE: MARINARA, PESTO, OLIO & GARLIC, GARLIC BUTTER, VODKA, FRA DIABLO

PASTA & MEATBALLS (2) OR ONE ITALIAN SAUSAGE OR MEAT SAUCE 15.00

CALABRESE 15.00

ITALIAN SAUSAGE, WITH GARLIC, TOMATO, SPINACH SAUTEED WITH FRESH RICOTTA.

BOLOGNESE 15.00

MEAT SAUCE WITH MUSHROOMS, ONIONS, GARLIC AND PANCETTA.

ALA CHECCA 15.00

ROMA TOMATOES, SAUTEED IN GARLIC, OLIVE OIL, AND BASIL. ADD FRESH MOZZARELLA FOR 2.00

CHEESE OR MEAT RAVIOLI 15.00

POCKETS OF PASTA FILLED WITH CHEESE OR MEAT

FLORENTINE 15.00

FRESH SPINACH AND MUSHROOMS IN A LIGHT CREAM SAUCE.

SAUSAGE & PEPPERS 15.00

HOUSE FAVORITE, ITALIAN SAUSAGE, WITH FRESH BELL-PEPPERS, ONIONS, & MUSHROOMS. SERVED OVER PASTA.

ALFREDO 15.00

CREAM SAUCE WITH BUTTER, PARMESIAN AND ROMANO CHEESE. ADD FRESH VEGGIES FOR 2.00

SIZZLING ITALIAN SAUSAGE PLATTER 16.00

FRESH ITALIAN SAUSAGE, GRILLED ONIONS, & PEPPERS. SIDE OF PASTA. " COMES OUT SIZZLING"

Oven Baked Dishes

CHEESE LASAGNA 16.00

TRADITIONAL STYLE WITH LAYERS OF PASTA, SAUCE AND CHEESE.

MEAT LASAGNA 16.00

TRADITIONAL STYLE WITH LAYERS OF PASTA, GROUND BEEF, SAUCE AND CHEESE.

EGGPLANT PARMISIAN 16.00

LAYERED EGGPLANT WITH MARINARA SAUCE AND CHEESE.

MANNICOTTI 16.00

RICOTTA FILLED PASTA WITH MARINARA AND CHEESE.

CANNELLONI 16.00

GROUND PORK, VEAL AND RICOTTA FILLED IN PASTA WITH MARINARA AND MELTED MOZZARELLA CHEESE.

BAKED PENNE 16.00

PENNE PASTA BAKED WITH MARINARA SAUCE AND RICOTTA, MOZZARELLA & ROMANO

Nicolinos Specialty Dishes

SHRIMP SAN MARZANO 19.00

TENDER SHRIMP SAUTEED IN SAN MARZANO TOMATOES WITH HERBS ON CAPPAENI PASTA.

COMBO ITALIANO 16.00

EGGPLANT, MANNICOTTI AND PASTA

ITALIAN SAUSAGE & EGGPLANT 16.00

GRILLED ITALIAN SAUSAGE AND EGGPLANT BAKED WITH SAN MARZANO TOMATOES THEN BAKED TOPPED WITH MOZZARELLA CHEESE.

SALMON SPINACH SALAD 16.00

FRESH SALMON ON A BED OF SPINACH, DICED TOMATOES, HARD BOILED EGGS.

Chicken

Served with pasta, veggies and fresh baked Garlic roll

PICATTA 17.95

CHICKEN BREAST SAUTEED IN BUTTER, LEMON, GARLIC AND WHITE WINE.

PARMESAN 17.95

CHICKEN BREAST BAKED WITH MARINARA SAUCE AND MOZZARELLA CHEESE.

MARSALA 17.95

CHICKEN BREAST SAUTEED IN FRESH MUSHROOMS IN A MARSALA WINE SAUCE.

AL LA CHECCA 17.95

CHICKEN BREAST SAUTEED WITH FRESH TOMATOES, BASIL GARLIC, BUTTER IN A WHITE WINE SAUCE.

REGGIANO 17.95

BREADED CHICKEN BREAST BAKED WITH ALFREDO SAUCE WITH MELTED MOZZARELLA CHEESE.

DIABLO 17.95

CHICKEN BREAST SAUTEED IN NICOLINO'S SPICY MARINARA SAUCE.

CAPRESE 17.95

CHICKEN BREAST SAUTEED WITH LEMON BUTTER SAUCE, BUFFALO CHEESE, BASIL AND TOMATOES.

CHICKEN WITH ITALIAN SAUSAGE 17.95

SAUTEED CHICKEN WITH ITALIAN SAUSAGE IN A LIGHT MARSALA SAUCE.

Veal

Served with pasta, veggies and fresh baked Garlic roll

FRANCHIASE 19.95

SAUTEED, MUSHROOMS, WHITE WINE, IN A LEMON BUTTER SAUCE.

PARMESAN 19.95

LIGHTLY BREADED VEAL BAKED WITH MARINARA SAUCE & MELTED MOZZARELLA .

PICATTA 19.95

VEAL SAUTEED IN BUTTER, LEMON, GARLIC AND WHITE WINE.

MARSALA 19.95

VEAL SAUTEED IN FRESH MUSHROOMS IN A MARSALA WINE SAUCE.

From The Sea

Served with fresh baked Garlic roll

CIOPPINO	27.00
MUSSELS, SHRIMP, CLAMS, WHITE FISH, IN A DELICIOUS TOMATO AND WINE SAUCE.	
SEAFOOD CAPPELINI	27.00
MUSSELS, CLAMS & SHRIMP SAUTEED IN YOUR CHOICE OF SAUCE. MARINARA, FRA DIABLO OR ALFREDO SAUCE.	
SHRIMP CAPRESE	21.00
SAUTEED SHRIMP WITH TOMATO, BASIL AND BUFFALO CHEESE	
SCAMPI	21.00
SAUTEED SHRIMP IN OLIVE OIL, GARLIC, HERBS. SERVED WITH PASTA.	
COCONUT SHRIMP	21.00
TENDER SHRIMP FLASHED FRIED IN PANKO CRUST & COCONUT. SERVED WITH FRIES AND COLE SLAW.	
MUSSELS MARINARA	18.00
NEW ZEALAND MUSSELS, SERVED ON A BED OF PASTA IN A LIGHT TOMATO SAUCE.	
CLAMS WITH LINGUINI	19.00
FRESH CLAMS, IN A DELICIOUS WHITE OR RED SAUCE.	
FILLET OF SOLE	18.00
LIGHTLY GRILLED TENDER AND FAVORABLE. SERVED WITH PASTA AND VEGGIES. YOUR CHOICE OF PANKO CRUSTED, GRILLED OR PICATTA STYLE.	
SALMON	19.00
GRILLED AND THEN SERVED WITH PASTA & VEGGIES	
STEAMERS	18.00
<i>Sides</i>	
MEATBALL (2)	4.00
ITALIAN SAUSAGE (1)	2.00
NONNIES GARLIC BREAD BASKET	6.00
ADD MOZZARELLA OR JALAPENOS 1.00	
GARLIC FRIES	6.00
MARINARA SAUCE	QUART 9.00
MEAT SAUCE	QUART 15.00
GRILLED CHICKEN BREAST	7.00

Desserts

CANNOLI	5.50
SPUMONI	5.50
TIRA MISU	6.50
CAPPUCCINO ICE CREAM	6.00
VANILLA ICE CREAM	5.50
HOUSE- MADE BROWNIE & VANILLA ICE CREAM	5.50
CARROT CAKE	6.50

Beverage

SOFT DRINKS	3.50
COFFEE, COKE, DIET COKE, LEMON AID, DR. PEPPER, SPRITE, ICE TEA, MILK , ORANGE JUICE,, CRANBERRY JUICE.	

From the Bar

BOTTLE BEER (DOMESTIC)	4.25
BUD, BUD LITE, COORS LITE MGD, MILLER LIGHT	
BOTTLE BEER (IMPORTED)	5.25
MODELO, CORONA, PERONI, HEINEKEN	
HOUSE WINE	6.25
CHARDONNAY, CABERNET, PINOT NOIR, CHIANTI, WHITE ZIN, PINOT GRIGIO	
PREMIUM WINES	
PLEASE SEE OUR WINE MENU	
COCKTAILS	
WELL, CALL & PREMIUM	

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