



## ANTIPASTI 9

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### SOCCA

**\$14.00**

crispy chickpea pancake cooked in the brick oven with sage, onions & pecorino

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### ROLLATINI di MELANZANE

**\$14.00**

grilled eggplant stuffed with ricotta then roasted with tomato & parmesan in the brick oven

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### CARCIOFI OREGANATA

**\$14.00**

baby artichokes baked in the brick oven with garlic, breadcrumbs, pecorino & extra virgin olive oil

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### ARANCINI

**\$15.00**

crispy risotto balls stuffed with mozzarella & peas

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### POLPETTE della NONA

**\$15.00**

pork, veal & beef meatballs with pine nuts & currants braised in tomato sauce with pecorino, creamy polenta & a grilled Italian long hot

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### BURRATA

**\$16.00**

tomato jam, balsamic syrup, basil, bruschetta

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### FRITTO MISTO

**\$17.00**

fried calamari, shrimp & zucchini, vinegar peppers, spicy marinara

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### PROSCIUTTO di PARMA

**\$21.00**

ripe winter melon, ricotta, spicy honey

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### ZUPPA del GIORNO

**\$10.00**

our daily soup prepared by the Chef

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## INSALATA 4

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### CAESAR

**\$14.00**

little gem romaine, anchovy vinaigrette, pecorino, croutons, black pepper

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### RUCOLA e FINOCCHIO MISTI

**\$13.00**

arugula, fennel & shaved parmesan, lemon vinaigrette

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### BARBABIETOLA

**\$14.00**

roasted beets, baby spinach, goat cheese, pistachio

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### CAPRESE

**\$16.00**

ripe tomatoes, ovalini, extra virgin olive oil, basil

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## PASTA 9

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<b>CACIO E PEPE</b>	<b>\$22.00</b>
spaghetti with butter, olive oil, pecorino, & lots of black pepper	
<b>SPICY RIGATONI VODKA</b>	<b>\$22.00</b>
tomato, cream, calabrian chilies, vodka	
<b>GNOCCHI AL FORNO</b>	<b>\$24.00</b>
baked in the brick oven with tomato, mozzarella, parmesan & breadcrumbs	
<b>SPINACH &amp; RICOTTA RAVIOLI</b>	<b>\$24.00</b>
roasted tomato sauce, parmesan	
<b>CAVATELLI</b>	<b>\$24.00</b>
sweet Italian sausage, peperonata, pecorino romano	
<b>PAPPARDELLE</b>	<b>\$22.00</b>
mushrooms, garlic, white wine, arugula, parmesan, butter	
<b>FRA DIAVOLO</b>	<b>\$26.00</b>
spaghetti, shrimp, spicy tomato sauce	
<b>VONGOLE</b>	<b>\$26.00</b>
linguine, clams, white wine, lemon & herbs	
<b>SUNDAY MEAT SAUCE</b>	<b>\$26.00</b>
spaghetti, braised beef short rib, meatball, sweet Italian sausage, parmesan	

## PIATTI GRANDE 5

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<b>CHICKEN MILANESE</b>	<b>\$25.00</b>
thin cutlet lightly breaded & pan fried, chopped tomato & mozzarella salad	
<b>POLLO al FORNO</b>	<b>\$26.00</b>
crispy parmesan fingerling potatoes, rosemary jus, roasted garlic cloves	
<b>GRILLED SALMON</b>	<b>\$26.00</b>
cannelinni beans with spinach & tapenade	
<b>BRANZINO alla LIGURE</b>	<b>\$27.00</b>
pan roasted with potatoes, cherry tomatoes, olives, capers, white wine, butter & lemon	
<b>TAGLIATA di MANZO</b>	<b>\$28.00</b>
grilled strip steak with peperonata & an arugula - parmesan salad	

## CONTORNI 3

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<b>CRISPY BRUSSELS SPROUTS</b>	<b>\$9.00</b>
pancetta, pecorino, balsamic	
<b>BROCCOLINI</b>	<b>\$9.00</b>
garlic, chili flake & lemon	

**PATATE****\$8.00**

crispy fingerling potatoes, parmesan &amp; thyme

**PIZZE** 10**MARGHERITA****\$16.00**

tomato, fresh mozzarella, basil

**PEPPERONI****\$18.00**

tomato, mozzarella, nduja &amp; basil

**BIANCA****\$17.00**

tomato, calabrian chilies, capers, garlic, oregano, red onions

**SAN REMO****\$16.00**

tomato, salt cured anchovies, fresh mozzarella, olives, chili flakes

**SAUSAGE****\$18.00**

tomato, smoked mozzarella, pickled peppers, red onion

**MUSHROOM****\$19.00**

black truffle cream, roasted mushrooms, caramelized onions, goat cheese

**QUATTRO FORMAGGI****\$18.00**

gorgonzola, smoked mozzarella, fontina, pecorino, spicy honey

**MEATBALL****\$18.00**

tomato, ricotta, grana, pecorino, basil

**PICCANTE****\$17.00**

tomato, roasted garlic, banana peppers, calabrian chilies, ricotta, oregano

**SOPPRESSATA****\$18.00**

sweet salami, mozzarella, cherry tomatoes, pickled onions, arugula, parmesan

**DOLCE** 6**TIRAMISU****\$10.00**

mascarpone layered with espresso soaked lady fingers

**MAPLE - APPLE CROSTATA****\$10.00**

oat streusel, vanilla ice cream

**TORTA al CIOCCOLATO****\$10.00**

whipped cream, drizzle of e.v.o.o. &amp; salt

**RICOTTA CHEESECAKE****\$10.00**

lemon custard, gluten free biscotti crust

**WARM BISCOTTI****\$8.00**

cannoli cream

## HAZELNUT AFFOGATO

\$8.00

hazelnut gelato with a shot of espresso

## GLUTEN FREE FRIENDLY DINNER 31

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### ABOUT OUR GLUTEN FREE FRIENDLY MENU

Our GLUTEN FREE FRIENDLY menu has been a welcomed blessing to our gluten free patrons since it was first introduced over a decade ago. Our GF pastas are made with corn flour, and our GF Pizza is made with an imported Italian Gluten Free flour. While we work very hard to keep all of our gluten free guests safe, Nizza is not solely a gluten free restaurant and there is always a risk of cross contamination.

### House Made Gluten Free Focaccia

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#### Socca \$14.00

chickpea pancake cooked in a brick oven topped with sage, onions & pecorino

#### Rollatini di Melanzane \$14.00

grilled eggplant stuffed with ricotta, roasted with tomato sauce & parmesan in our brick oven

#### Burrata \$16.00

tomato jam, balsamic syrup, basil, bruschetta

#### Fritto Misto \$17.00

fried calamari, shrimp & zucchini, banana peppers, spicy marinara

#### Prosciutto di Parma \$21.00

ripe winter melon, ricotta, spicy honey

#### Zuppa del Giorno \$10.00

our daily soup

#### Caesar Salad \$14.00

little gem romaine, anchovy vinaigrette, pecorino, croutons, black pepper

#### Rucola e Finocchio Misti Salad \$13.00

arugula, fennel & shaved parmesan with lemon vinaigrette

#### Barbabietola Salad \$14.00

roasted beets, baby spinach, goat cheese & pistachio

#### Caprese Salad \$16.00

ripe tomatoes, ovalini, extra virgin olive oil & basil

#### Pasta Cacio e Pepe \$23.00

imported Italian Corn Spaghetti, butter, olive oil, parmesan, pecorino & lots of black pepper

#### Spicy Rigatoni Vodka \$23.00

imported Italian corn rigatoni, tomato, cream, calabrian chilies, vodka

#### Gnocchi al Forno \$24.00

baked in the brick oven with tomato sauce, mozzarella, parmesan & breadcrumbs

<b>Rigatoni</b>	<b>\$25.00</b>
imported Italian corn rigatoni, sweet Italian sausage, pepperonata, pecorino romano	
<b>Spaghetti</b>	<b>\$25.00</b>
imported Italian Corn Rigatoni, mushrooms, garlic, white wine, arugula, parmesan, butter	
<b>Vongole</b>	<b>\$27.00</b>
imported Italian corn spaghetti, clams, white wine, lemon, butter, breadcrumbs	
<b>Pollo al Forno</b>	<b>\$26.00</b>
crispy parmesan fingerling potatoes, rosemary jus, roasted garlic cloves	
<b>Grilled Salmon</b>	<b>\$26.00</b>
cannelinni beans with spinach & tapenade	
<b>Branzino al Forno</b>	<b>\$27.00</b>
pan roasted with potatoes, tomatoes, olives, capers, wine, butter & lemon	
<b>Tagliata di Manzo</b>	<b>\$28.00</b>
grilled strip steak with peperonata & an arugula - parmesan salad	
<b>Margherita Pizza</b>	<b>\$20.00</b>
tomato, mozzarella, basil	
<b>Pepperoni Pizza</b>	<b>\$22.00</b>
tomato, mozzarella, nduja & basil	
<b>Pizza Bianca</b>	<b>\$22.00</b>
fonduta, ricotta, pecorino, calabrian chili, garlic, lemon, arugula	
<b>San Remo Pizza</b>	<b>\$20.00</b>
tomato, salt cured anchovies, fresh mozzarella, olives, chili flakes	
<b>Sausage Pizza</b>	<b>\$22.00</b>
tomato, smoked mozzarella, pickled peppers, red onion	
<b>Mushroom Pizza</b>	<b>\$22.00</b>
black truffle cream, roasted mushrooms, caramelized onions, goat cheese	
<b>Quattro Formaggio Pizza</b>	<b>\$22.00</b>
gorgonzola, smoked mozzarella, fontina, pecorino, spicy honey	
<b>Piccante Pizza</b>	<b>\$22.00</b>
tomato, roasted garlic, banana peppers, calabrian chilies, ricotta, oregano	
<b>Soppressata Pizza</b>	<b>\$22.00</b>
sweet salami, mozzarella, cherry tomatoes, pickled onions, arugula, parmesan	
<b>SALAD</b> 4	
<b>CAESAR</b>	<b>\$14.00</b>
little gem romaine, anchovy vinaigrette, croutons, pecorino & black pepper	

<b>RUCOLA e FINOCCHIO MISTI</b>	<b>\$13.00</b>
arugula, fennel & shaved parmesan with lemon vinaigrette	
<b>CAPRESE</b>	<b>\$19.00</b>
ripe tomatoes, mozzarella, aged balsamic & basil	
<b>GRILLED CHICKEN</b>	<b>\$22.00</b>
chopped grilled chicken salad with romaine, iceberg, mozzarella, chickpeas, tomatoes & pepperoncini in an oregano & red wine vinaigrette	
<b>PANINI</b> 5	
<b>PROSCIUTTO</b>	<b>\$10.00</b>
stracciatella, pickled onions, arugula	
<b>GRILLED CHICKEN</b>	<b>\$10.00</b>
spicy pepper cream, pancetta, gem, aioli	
<b>CAPRESE</b>	<b>\$10.00</b>
mozzarella, tomato, basil pesto	
<b>POLPETTE</b>	<b>\$10.00</b>
stracchino, marinara, banana peppers, parmesan	
<b>ADD A SMALL SOUP OR ARUGULA SALAD</b>	<b>\$6.00</b>
<b>BOTTOMLESS BRUNCH</b> 3	
<b>ORANGE MIMOSA</b>	
<b>PEACH BELLINI</b>	
<b>HOUSE SANGRIA</b>	
<b>APPETIZER</b> 7	
<b>SOCCA</b>	<b>\$14.00</b>
crispy chickpea pancake cooked in the brick oven with sage, onions & pecorino	
<b>ROLLATINI di MELANZANE</b>	<b>\$14.00</b>
grilled eggplant stuffed with ricotta & roasted in the brick oven with tomato & parmesan	
<b>ARANCINI</b>	<b>\$15.00</b>
crispy risotto balls stuffed with mozzarella & peas	
<b>POLPETTE della NONA</b>	<b>\$15.00</b>
pork, veal & beef meatballs with pine nuts & currants braised in tomato sauce with pecorino, creamy polenta & a grilled Italian long hot	
<b>BURRATA</b>	<b>\$16.00</b>
tomato jam, balsamic syrup, basil, bruschetta	

**FRITTO MISTO** **\$19.00**

crispy calamari, shrimp, zucchini & banana peppers with spicy marinara

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**ZUPPA del GIORNO** **\$10.00**

our daily soup prepared by the Chef

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## **BRUNCH SPECIALTIES** 6

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**UOVA A PIACERE** **\$18.00**

2 eggs cooked any style, thick sliced slab bacon toasted focaccia, greens

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**TOAST FRANCESE** **\$18.00**

french toast, crema al mascarpone, strawberries, maple syrup

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**CAPRESE OMELETTE** **\$18.00**

mozzarella, roasted tomatoes, basil, toasted focaccia, greens

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**AVOCADO OMELETTE** **\$20.00**

stracciatella, basil pesto, toast & greens

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**EGGS BENEDICTINO** **\$22.00**

2 poached eggs, pancetta, pane rustica, roasted tomatoes, parmesan hollandaise

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**PIZZA UOVO** **\$22.00**

salsa verde, pancetta, parmesan & two sunny side up eggs

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## **PIZZA** 10

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**MARGHERITA** **\$16.00**

tomato, fresh mozzarella, basil

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**PEPPERONI** **\$18.00**

tomato, mozzarella, nduja & basil

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**BIANCA** **\$17.00**

tomato, calabrian chilies, capers, garlic, oregano, red onions

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**SAN REMO** **\$16.00**

tomato, salt cured anchovies, fresh mozzarella, olives, chili flakes

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**SAUSAGE** **\$18.00**

tomato, smoked mozzarella, pickled peppers, red onion

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**MUSHROOM** **\$19.00**

black truffle cream, roasted mushrooms, caramelized onions, goat cheese

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**QUATTRO FORMAGGI** **\$18.00**

gorgonzola, smoked mozzarella, fontina, pecorino, spicy honey

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**MEATBALL** **\$18.00**

tomato, ricotta, grana, pecorino, basil

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**PICCANTE****\$17.00**

tomato, roasted garlic, banana peppers, calabrian chilies, ricotta, oregano

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**SOPPRESSEDATA****\$18.00**

sweet salami, mozzarella, cherry tomatoes, pickled onions, arugula, parmesan

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