

Ni.Do.

caffè e ristorante

»»»»» → DINNER MENÚ ← «««««

Mozzarella Ni.Do.

Our fresh mozzarella is served with tomatoes, sicilian "Caponata" and olives.

Bufala Campana DOP
Flavor profile, bright tangy rich and delicate 17

Burrata
Flavor profile. Delicate aromatics and sweet cream, tangy 14

Affumicata
Flavor profile, the fragrance is delicate and the taste is sweet or slightly smoky 13

Fior di latte
Flavor profile, mild milky flavor 13

Add prosciutto di parma to your favorite mozzarella for only 8

Tagliere di Salumi e Formaggi

Tagliere misto 1-2 p - great for sharing* 25

Tagliere misto 3-4 p - great for sharing* 38

Array of cold cuts (prosciutto di parma, mortadella, speck, bresaola) and fresh cheeses (Mozzarella, burrata, affumicata) served with sicilian Caponata, cherry tomatoes, and olives.

Affettati misti
Prosciutto di parma, speck, bresaola, mortadella. .. 23

Formaggi misti
Parmigiano reggiano, pecorino romano, provolone, gorgonzola 21

Antipasti

Bruschetta Classica
Toasted garlic bread, fresh tomatoes, basil, extra virgin olive oil 12

Tartare di tonno*
Yellow fin tuna tartare, avocado, green onions, lemon dressing 19

Polpetta ripiena di mozzarella
Giant mealball filled with mozzarella, tomato sauce 16

Melanzane alla parmigiana
Eggplant parmigiana 15

Bresaola della valtellina*
Cured beef loin, arugula, parmigiano, lemon dressing 16

Carpaccio di salmone*
Fresh salmon, pickled fennel, caper berries, lemon 22

Zuppa del Giorno
Soup of the day 10

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Insalate

Polipo Octopus, potatoes, black olives, red onions, cherry tomatoes 22

Cesare Baby gem, croutons, crispy bacon, shaved parmesan 14

Caprese Fresh mozzarella, tomatoes, basil, balsamic glaze 17

Misticanza Mixed greens, cherry tomatoes, radish, carrots 11

Spinaci Baby spinach, goat cheese, crispy bacon, toasted pine nuts 14

Greca Mixed greens, tomatoes, olives, cucumber, red onions, feta chesse 15

Quinoa Quinoa grand, sun dried tomatoes, olives, cucumber, fresh mozzarella, lettuce 17

Insalata di Mare Octopus, mussels, clams, calamari, scallops, shrimp, mixed greens, cherry tomatoes 25

* Add grilled chicken breast (\$6) Shrimp (\$8) Salmon (\$8)

»»»»» → Ask for our special dishes of the week ← «««««

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Pasta

Paccheri con salsiccia e patate Paccheri, Italian sausage, provola cheese, potatoes, carrots, spicy garlic sauce	16
Lasagna Ni.Do. Ni.Do. Lasagna, beef ragout, parmigiano reggiano, bechamel sauce	17
Gnocchi alla Sorretina. Potato dumplings, fresh tomato sauce, fresh mozzarella.	17
Gnocchi Ripieni Asiago cheese stuffed potato dumplings, arugula pesto, bresaola.	19
Spaghetti ai frutti di mare Spaghetti, shrimp, mussels, clams, calamari, scallops, fresh tomatoes, parsley.	22
Ravioli di fichi Figs filled ravioli, gorgonzola cheese sauce, crumbled walnuts.	18
Ravioli di Short Ribs Short Ribs filled ravioli, creamy truffle sauce	24
Spaghetti alle vongole (add bottarga* \$3) Spaghetti, clams, white wine, garlic, cherry tomatoes, parsley. *Bottarga is a Mediterranean delicacy of salted, cured fish roe, typically from grey mullet	18
Spaghetti Pomodoro Spaghetti, fresh tomato sauce	16
Fagottini di pera con gamberi Pear-cheese filled pasta, parmesan-cream sauce, shrimp, fresh arugula	xx
Pappardelle con funghi Porcini Large egg noodles, Porcini sauce	xx

Panini

Classico Prosciutto di Parma, fresh mozzarella, tomato, basil	16
Americano Grilled chicken breast, Provolone cheese, lettuce, mayonnaise	14
Nordico Smoked salmon, cream cheese, capers	16

Risotto

Risotto con capesante e asparagi Carnaroli rice, bay scallops, lobster bisque, asparagus.	23
Risotto al Funghi Carnaroli rice, porcini mushrooms	20

* Please, note the Consumer Advisory requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Secondi piatti

Carni

Tagliata* Grilled & sliced 12oz organic rib-eye steak, arugula, cherry tomatoes, shaved parmesan	36
Filetto di Manzo* Beef fillet, Barolo sauce, mashed potatoes	36
Brasato di Agnello Braised lamb shank, Ni.Do. sauce, mashed potatoes.	34

Scaloppine Veal scaloppini, mushroom sauce, mashed potatoes.	30
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Pollo

Paillard di Pollo Grilled chicken breast, roasted potatoes, sauteed vegetables	21
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Pesce

Salmone* Grilled salmon fillet, lemon dressing, sauteed vegetables	26
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Branzino Grilled Branzino fillet, lemon sauce, house salad vegetables	30
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