

# Ni.Co.

caffè e ristorante

## »»»»» → LUNCH MENÚ ← «««««

### Mozzarella Ni.Co.

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 . . . . . 14  
cream, tangy

#### Affumicata

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

#### 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\* . . . . . 22

Tagliere misto 3-4 p - great for sharing\* . . . . . 36

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 . . . 21

#### Formaggi misti

Parmigiano reggiano, pecorino romano, provolone, gorgonzola . . . . . 19

### 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. . . . . 18

#### Polpetta ripiena di mozzarella

Giant mealball filled with mozzarella, tomato sauce. . . . . 15

#### Melanzane alla parmigiana

Eggplant parmigiana. . . . . 14

#### Bresaola della valtellina\*

Cured beef loin, arugula, parmigiano, lemon dressing. . . . . 15

#### Carpaccio di salmone\*

Fresh salmon, pickled fennel, caper berries, lemon . . . . . 19

#### Zuppa del Giorno

Soup of the day. . . . . 10

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@NidoCaffe



www.nidocaffe.com

### Insalate

**Polipo** Octopus, potatoes, black olives, red onions, cherry tomatoes . . . . . 19

**Cesare** Baby gem, croutons, crispy bacon, shaved parmesan . . . . . 12

**Caprese** Fresh mozzarella, tomatoes, basil, balsamic glaze . . . . . 14

**Misticanza** Mixed greens, cherry tomatoes, radish, carrots . . . . . 10

**Spinaci** Baby spinach, goat cheese, crispy bacon, toasted pine nuts . . . . . 13

**Greca** Mixed greens, tomatoes, olives, cucumber, red onions, feta chesse . . . . . 14

**Quinoa** Quinoa grains, sun dried tomatoes, olives, cucumber, fresh mozzarella, lettuce . . . . . 15

**Insalata di Mare** Octopus, mussels, clams, calamari, scallops, shrimp, mixed greens, cherry tomatoes . . . . . 22

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

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

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## Pasta

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

## Panini

<b>Classico</b> Prosciutto di Parma, fresh mozzarella, . . . . . tomato, basil	14
<b>Americano</b> Grilled chicken breast, Provolone . . . . . cheese, lettuce, mayonnaise	12
<b>Nordico</b> Smoked salmon, cream cheese, capers . . . . .	14

## Risotto

<b>Risotto con capesante e asparagi</b> Carnaroli rice, bay scallops, lobster bisque, asparagus. . . . .	21
<b>Risotto al Funghi</b> Carnaroli rice, porcini mushrooms . . . . .	19

\* 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

<b>Tagliata*</b> Grilled & sliced 12oz organic rib-eye steak, . . . . . arugula, cherry tomatoes, shaved parmesan	34
<b>Filetto di Manzo</b> Beef fillet, Barolo sauce, mashed potatoes . . . . .	34
<b>Brasato di Agnello</b> Braised lamb shank, Ni.Do. sauce, mashed potatoes. . . . .	32
<b>Scaloppine</b> Veal scaloppini, mushroom sauce, mashed potatoes. . . . .	30

### Pollo

<b>Paillard di Pollo</b> Grilled chicken breast, roasted potatoes, sauteed vegetables . . . . .	17
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### Pesce

<b>Salmone</b> Grilled salmon fillet, lemon dressing, sauteed vegetables . . . . .	22
<b>Branzino</b> Grilled Branzino fillet, lemon sauce, house salad vegetables . . . . .	28