NINO'S
PIZZERIA & RESTAURANT

DINNER MENU

APPETIZERS

Fried Ravioli 12
Cheese ravioli breaded and fried, served with a side of marinara

Garlic Knots..... 2.50
Half dozen of our home-made soft bread knots tossed in garlic butter and Pecorino Romano

Bruschetta..... 12
Tomatoes, pesto, and EVO, balsamic glaze and shaved Parmigiano
Add prosciutto 5

Fried Mozzarella Sticks..... 12
4 breaded mozzarella sticks with a side of marinara

Garlic Bread with Cheese 8

Italian Bread..... 6

Soup of the Day
Cup..... 3.50
Bowl 6.50

Fried Zucchini 12
Battered zucchini served with marinara sauce

Shrimp Scampi 15
Shrimp sautéed in a garlic lemon butter sauce served with crostini

Baked Meatballs 12
Meatballs baked with ricotta, mozzarella and tomato sauce

Eggplant Rollatini 12
3 breaded eggplant stuffed with garlic, herbs, ricotta, mozzarella and Romano cheeses, topped with marinara and melted mozzarella

Sambuca Mussels 14
PEI mussels steamed in a Sambuca cream sauce, with onion, sun-dried tomato served with crostini

Fried Calamari 14
Lightly coated fried calamari and peppers

Mussels..... 14
Tender mussels in your choice of red or white wine sauce

Buffalo Wings 13
10 Buffalo style wings with celery and blue cheese

SALADS

Antipasto Salad 14
Fresh romaine lettuce topped with ham, mozzarella, provolone, salami, capicola, onion, cucumber, black olives, pepperoncini, served with our famous house Italian dressing

Grilled Chicken Salad..... 14
Fresh lettuce with cucumber, tomatoes, peppers and olives topped with grilled chicken breast

Scungilli Salad ..... MKT
Conch, celery, onions, banana peppers, tomato, black olives, lemon, garlic, EVVO

Arugula Salad 14
Arugula, tomato, olives, lemon, EVVO, shaved Parmesan, with roasted red peppers

Caprese Salad 13
Sliced tomatoes, fresh mozzarella, extra virgin olive oil, balsamic glaze and basil

Caesar Salad 13
Fresh romaine lettuce with croutons and Parmesan cheese
Add grilled chicken 5
Add breaded chicken..... 5.50
Add blue cheese crumbles 1.75

Greek Salad..... 13
Fresh romaine lettuce, feta, tomato, cucumber, onion, black olives, & pepperoncini peppers

Garden Salad 10
Fresh lettuce with cucumber, tomatoes, onions, black olives and pepperoncini

SEAFOOD ENTREES

Fresh seafood specialties.
Includes choice of soup or salad and our famous garlic knots.

Zuppa Di Pesce..... 50
Nino's famous platter of fresh mussels, clams, calamari, shrimp and scungilli served over linguini pasta with your choice of marinara sauce or garlic and oil

Shrimp Francese..... 28
Jumbo shrimp lightly egg battered and sautéed in light butter, lemon and white wine sauce

Shrimp Aurora 28
Jumbo shrimp in a cognac tomato cream sauce with sun-dried tomato tossed with fettuccini pasta

Shrimp Scampi..... 28
Jumbo shrimp sautéed to perfection in a light butter, garlic, lemon and white wine sauce

Shrimp Marinara..... 28
Jumbo shrimp, garlic, extra virgin olive oil, white wine, tomato, basil

Marinara Combo..... 29
A savory combination of mussels, clams and shrimp sautéed to perfection with a light white wine and marinara sauce

Linguini & White Clam Sauce..... 28
Clams, garlic, extra virgin olive oil, white wine, baby clams, whole shell clams, fresh parsley. Red Clam Sauce also available

Calamari Marinara..... 27
Calamari, garlic, extra virgin olive oil, white wine, tomato and basil

Scungilli Marinara ..... MKT
Scungilli (conch), garlic, extra virgin olive oil, white wine, tomato, basil

Pesce Francese ..... MKT
Fish egg battered and sautéed in light butter, lemon and white wine sauce

Pesce Picatta..... MKT
Fish sautéed with butter, white wine, lemon, capers and garlic

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DINNER MENU

CLASSIC ITALIAN FAVORITES

Made from our own family recipes. Includes choice of soup or salad and our famous garlic knots.

Chicken Siciliana 28
Lightly breaded chicken breast, baked with layered eggplant, tomato sauce and topped with melted mozzarella

Chicken Piccata 27
Chicken breast sautéed with butter, white wine, lemon, capers and garlic

Chicken Genovese 28
Chicken breast topped with prosciutto ham, breaded eggplant, melted mozzarella in a creamy pesto sauce with sun-dried tomatoes.

Chicken Florentina 27
Chicken breast lightly egg battered and sautéed in a combination of white wine and marinara sauce, topped with spinach and melted mozzarella

Chicken Parmigiana 26
Lightly breaded chicken breast, fried then baked with tomato sauce, topped with melted mozzarella

Chicken Marsala 28
Chicken breast in a Marsala wine and mushroom sauce

Chicken Cacciatore. 28
Chicken breast sautéed with mushrooms, green peppers, garlic and onions in a light white wine sauce with a touch of marinara

Chicken Francese 26
Lightly battered chicken, sautéed in a light butter, mild lemon and white wine sauce

Chicken Sorrentina 28
Chicken breast topped with prosciutto ham, eggplant and melted mozzarella in a white wine and marinara sauce

Sausage Pizzaiola 28
Authentic Italian fennel sausage sautéed with fresh green peppers, mushrooms, garlic and onions in our marinara sauce

Veal Parmigiana 29
Lightly breaded veal, fried then baked with tomato sauce and topped with melted mozzarella

Veal Florentina 29
Medallions of veal dipped in egg batter, topped with spinach, melted mozzarella cheese and a light white wine and marinara sauce

Veal Piccata 29
Lightly battered veal, sautéed in a mild lemon and white wine sauce with capers and garlic

Veal Francese 29
Lightly battered veal, sautéed in a mild lemon and white wine sauce

Veal Marsala. 30
Medallions of veal delicately sautéed, in a Marsala wine and mushroom sauce

Eggplant Parmigiana 20
Lightly breaded eggplant, fried then baked with tomato sauce and topped with melted mozzarella

Eggplant Rollatini 24
Breaded eggplant stuffed with ricotta, mozzarella, garlic and Parmesan cheese baked with grated Pecorino cheese and marinara.

ITALIAN PASTA FAVORITES

Made from our own family recipes. Includes choice of soup or salad and our famous garlic knots.

Fettuccini Margherita 29
Chicken, shrimp, broccoli and peas in a white cream sauce over fettuccini

Lobster Ravioli 30
Six ravioli served with sautéed shrimp and sun-dried tomatoes in a cognac tomato cream sauce

Capellini del Villano 28
Delicate angel hair pasta sautéed with spinach, shrimp and garlic in a chunky tomato marinara sauce with a splash of white wine, topped with Pecorino Romano

Capellini Caprese 25
Angel hair pasta sautéed with spinach and diced chicken, garlic in chunky tomato marinara sauce with a splash of white wine, topped with Pecorino Romano

Rigatoni alla Vodka 24
Rigatoni tossed with sautéed onions, peas, mushrooms, sun dried tomato and prosciutto, flambéed with vodka in a creamy tomato sauce

Tortellini Alla Romano 25
Savory meat or cheese tortellini with prosciutto ham and peas, tossed in a white cream sauce

Fettuccini Alfredo. 22
With broccoli and chicken $27 With shrimp $32

Lasagna. 25
Prepared fresh daily with layers of pasta, ricotta, Parmesan, mozzarella and our homemade meat sauce

Rigatoni Luciana 24
Eggplant and sausage in our own marinara sauce tossed with rigatoni and baked with mozzarella

Baked Stuffed Shells 20
Jumbo shells stuffed with a ricotta filling, baked with mozzarella and our homemade tomato sauce

Baked Manicotti 22
4 Crepe manicotti stuffed with ricotta and mozzarella, baked with our homemade meat sauce topped with grated Pecorino

Baked Rigatoni 20
Rigatoni baked with tomato sauce, ricotta and topped with melted mozzarella cheese

Cheese Ravioli 20
Ravioli with savory cheese filling, topped with homemade tomato sauce

Meat or Cheese Tortellini 20
Tortellini with savory meat or cheese filling, topped with Nino's meat sauce with root vegetables

Gnocchi with Meat Sauce 19
Potato dumpling pasta covered with Nino's meat sauce with root vegetables

PASTA COMBINATIONS

Pick your favorite pasta and sauce combination. Includes choice of soup or salad and our famous garlic knots.

PASTA SELECTIONS

Spaghetti • Linguini • Rigatoni • Angel Hair • Fettuccini •Cavatelli – add $3 • Scoop of Ricotta $3

Tomato (Sunday Sauce) 17
Garlic and Oil 19
Meatballs 22
Marinara Sauce 19
Creamy Pesto 22

Nino's Meat Sauce
with beef, pork and root vegetables **22**
Sausage 23
Broccoli and Garlic 22

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COCKTAILS

Estero Bay Breeze. 9
Tito's vodka, grapefruit juice, cranberry juice

Naples Rum Punch 9
Bacardi's Rum, pineapple juice, orange juice, lime juice, grenadine

Espresso Martini 12
Kahlua, Smirnoff vanilla vodka, fresh brewed espresso

Nino's Old Fashioned . . . 12
Makers Mark, Amaretto Disarronno, Orange, Cherry, Bitters

Cherry Manhattan 14
Bulleit bourbon, Luxardo cherry liqueur, sweet vermouth

Limoncello Spritz 12
Limoncello, prosecco, club soda

Sangria 9
Red wine, brandy, muddled fruit

White Peach Sangria. 9
White wine, muddled fruit, peach schnapps, club soda

SPIRITS

VODKA

Ketel One
Titos
Grey Goose Vodka
Grey Goose Orange
Absolute Vodka
Absolute Citron
Smirnoff Vanilla
Smirnoff Vodka

CORDIALS

Strega
Couvoisier
Kahlua
Aperol
Grappa
Bailey's
Campari
Frangelico
Remy Martin
Sambuca
Hennessy
Gran Marnier
Sademan Port

WHISKEY • BOURBON SCOTCH

Johnnie Walker Black
Jamesons
Knob Creek Small Batch
Makers Mark
Larceny Small Batch
Dewars White Label
Seagrams 7
Glenlivet 12
Crown Royal
Jim Beam Bourbon
Bulleit Bourbon
Bulleit Rye
Canadian Club

GIN • RUM TEQUILA

Bombay
Tanqueray
Beefeater
Bacardi
Bacardi Limon
Cruzan Dark Rum
Captain Morgan
Patron Anejo
Patron Silver
Don Julio Silver
Cazadores Blanco

WINES & BEERS

WINE

Cabernet Sauvignon
Merlot
Montepulciano
Chardonnay
Pinot Grigio
Moscato
Lambrusco
White Zinfindel

SPARKLING

La Marca Prosecco
La Marca Rosé

BOTTLED BEER

Budweiser
Bud Light
Coors Light
Michelob Ultra
Yuengling
Heineken
Corona
Corona Light
Cigar City Jai Alai IPA
New Belgium Fat Tire Ale
Sam Adams
Dogfish Head IPA

DESSERTS

Lemon Cream Cake 8
House made lemon cake with a layer of Italian cream filling

Tiramisu 6.50
Delicious layers of sponge cake soaked in espresso and brandy with bold cocoa powder and savory mascarpone cheese

Cannolli 6.50
Crisp pastry shells stuffed with a sweetened filling of whipped ricotta and bits of chocolate. Topped with powdered sugar and a juicy maraschino cherry

Tartufo Gelato 8
Chocolate coated gelato ice cream truffle

BEVERAGES

Coca-Cola

Soda 3.75
Coke, Diet Coke, Root Beer, Sprite

Raspberry Iced Tea 3.75
Lemonade 3.75
Southern Style Sweet Tea . 3.75
Iced Tea 3.75

COFFEE

Espresso. 4
Cappuccino. 7
Coffee 3

HAPPY HOUR

TUESDAY-SATURDAY 12PM - 6PM

Estero Bay Breeze. 6
Tito's vodka, grapefruit juice, cranberry juice

Naples Rum Punch 6
Bacardi Rum, pineapple juice, orange juice, lime juice, grenadine

Red Sangria 6
Red wine, brandy, muddled fruit

White Peach Sangria. . . 6
White wine, muddled fruit, peach schnapps, club soda

Godfather. 6
Whiskey and Amaretto

Old Fashioned 6
Whiskey, bitters, fresh orange, cherries

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NINO'S
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PIZZA

All pizzas made to order with hand-tossed dough and fresh toppings.

	Small 12"	Large 16"
Cheese Pizza	**12.99**	**17.99**
Chicken Tomato Pizza Breaded chicken, fresh tomato, garlic, pesto, mozzarella and tomato sauce	**16.99**	**25.99**
White Pizza Ricotta, mozzarella, parmesan, garlic	**14.99**	**21.99**
Eggplant Parm Pizza Breaded eggplant, sauce, mozzarella, fresh basil	**16.99**	**25.99**
Deluxe 5 Topping Pizza Choose 5 of your favorite toppings to make your own creation	**16.99**	**25.99**
Vegetarian Pizza Fresh tomatoes, onions, mushrooms, green peppers, roasted red peppers, garlic, spinach and broccoli	**16.99**	**25.99**
Margherita Pizza Genuine Italian style pizza with fresh mozzarella, fresh garlic, fresh basil sliced fresh tomatoes.	**16.99**	**25.99**
Mediterranean Pizza Artichoke, black olives, feta, sun-dried tomatoes, garlic, sauce, mozzarella	**16.99**	**25.99**
Hawaiian Pizza Pineapple, ham, bacon	**16.99**	**25.99**

PIZZA TOPPINGS

	Small 12"	Large 16"
Regular Toppings Extra Cheese, Extra Sauce, Pepperoni, Mushrooms, Sausage, Green Peppers, Onion, Black Olives, Fresh Tomatoes, Ham, Bacon, Meatballs, Fresh Garlic, Broccoli, Eggplant, Pineapple, Jalapeño, Ricotta	**2**	**2.50**
	Small 12"	**Large 16"**
Supreme Toppings Anchovies, Artichoke Hearts, Fresh Spinach, Roasted Red Peppers, Feta Cheese, Grilled Chicken, Breaded Chicken, Salami, Capicolla, Steak	**2.50**	**3**

CALZONES & STROMBOLIS

Made to order with hand-tossed dough and fresh toppings

	Small	Large
Calzone with Cheese	**10.95**	**19.99**
Additional Filling	1.50	2
Stromboli	**11.95**	**19.99**
Additional Filling	1.50	2

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LUNCH MENU

DAILY LUNCH SPECIALS

Served from 11am to 3:30pm

Rigatoni Alla Vodka 17
Rigatoni tossed with sautéed onions, peas, mushrooms and prosciutto, flambéed with vodka in a creamy pomadoro sauce

Shrimp Scampi. 20
Jumbo shrimp sautéed to perfection in a light butter, garlic, lemon and white wine sauce

Chicken Parmigiana 16
Tender chicken breast, coated with breadcrumbs, fried and topped with our tomato sauce and mozzarella

Gnocchi with Meat Sauce. . . 13
Potato dumplings covered with Nino's famous meat sauce

Lasagna. 20
Prepared fresh daily with layers of pasta, ricotta, Parmesan, mozzarella, and our homemade meat sauce

Capellini Caprese 17
Angel hair pasta sautéed with spinach and diced chicken in a white wine marinara sauce

Rigatoni Luciana 17
Eggplant and sausage in our own marinara sauce tossed with rigatoni and baked with mozzarella

Chicken Francese 19
Tender chicken breast lightly egg battered and sautéed to perfection in a light lemon and white wine sauce

Shrimp Marinara 20
Jumbo shrimp, garlic extra virgin olive oil, white wine, tomato, basil

Chicken Milanese 17
Breaded chicken breast fried topped with arugula salad EVVO, balsamic drizzle with shaved parmesan

Eggplant Parmigiana 15
Fresh eggplant, coated with breadcrumbs, fried and topped with our sauce and melted mozzarella

Baked Rigatoni 15
Rigatoni baked with ricotta and tomato sauce and topped with mozzarella cheese

SUBS

Chicken Caprese Sub 17
Chicken breast breaded or grilled topped with arugula, fresh mozzarella, roasted red peppers, EVVO, balsamic glaze

Chicken Cutlet Parm 16

Eggplant Parm 12

Meatball Parm 12

Sausage Parm. 15

New York Steak. 15
Onion & Cheese

Italian Combo. 13
Ham, Salami, Capicolla, Provolone

Shrimp Parmigiana. 17

Sausage & Peppers. 15

Veal Cutlet Parm. 17

PERSONAL PIZZA

8" Cheese Pizza . . . . . .$7.99 . . . . . Toppings $1 ea

PASTA COMBINATIONS

Served from 11am to 3:30pm
Pick your favorite pasta and sauce combination.
Served in a lunch-sized portion.

PASTA SELECTIONS

Spaghetti • Linguini • Rigatoni • Angel Hair • Fettucini
Cavatelli - add $3

SAUCE SELECTIONS

Garlic and Oil. 12
Meatballs 12
Marinara Sauce 12
Sausage 15
Broccoli and Garlic 15
Creamy Pesto. 17

HAPPY HOUR COCKTAILS

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House made lemon cake with a layer of Italian cream filling

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Chocolate coated gelato ice cream truffle

BEVERAGES

Coca-Cola

Soda 3.75
Coke, Diet Coke, Root Beer, Sprite

Raspberry Iced Tea. 3.75

Lemonade 3.75

Southern Style Sweet Tea. 3.75

Iced Tea 3.75

COFFEE

Espresso. 4
Cappuccino. 7
Coffee 3

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