





Starters

CALAMARI FRITTI | 12 Fried Calamari | Sriracha Aioli | Lemon | Arugula

> FRIED MOZZARELLA | 8 Hand Breaded | House Made Marinara

CHICKEN WINGS | 10 BBQ or Buffalo | Celery Sticks | Ranch Dip

CHICKEN FINGERS | 11
Beer Battered | Honey Mustard or Smoked BBQ

SHRIMPs POMODORO | 15 Garlic Sautéed | Tomato-Fennel Ragu

WILD MUSHROOM BRUSCHETTA | 8 Wild Mushrooms | Garlic | Herbs | Parmesan | Truffle Drizzle

MEATBALL BAKE | 8 House Made Meatballs | Marinara | Cheese Melt | Crostini

Pastas and More

SAUSAGE CAVATAPPI | 16 Pasta | Local Spicy Pork Sausage | House Made Marinara

SEAFOOD PUTTANESCA | 21 Mixed Fish & Shellfish | Spaghetti | Puttanesca Sauce | Fresh Basil

> ORECCHIETTE & BROCCOLINI | 15 Broccolini | Garlic | Pesto | Parmesan | Pasta

LINGUINI & CLAMS | 20 Linguini | Little Neck Clams | Wine | Lemon | Parsley | Garlic | Cream

> MEATBALLS & PASTA | 16 House Made Meatballs | Spaghetti | Sauce Pomodoro

FETTUCCINI ALFREDO | 15 Creamy Alfredo | Peas | Garlic | Parmesan Cheese Add | Grilled Chicken 3 | Sautéed Shrimp 4

* Whole Wheat and Gluten Free Pasta substitutions available upon request.

Entrees

PORK SALTIMBOCCA | 19
Pork Scaloppini | Prosciutto | Mozzarella | Sage & Caramelized Onion Brandy Sauce
Broccolini | Horseradish Mashed Potatoes

JAIL ISLAND SALMON | 20 Seared Salmon | Tomato-Fennel Relish | Braised Lentils with Spinach

CHICKEN PARMESAN | 16 Breaded Cutlet | Mozzarella | Marinara | Spaghetti

NEW YORK STRIP STEAK | 31 12oz Strip | House Seasoned | Horseradish Mashed Potatoes | Grilled Asparagus

VODKA CHICKEN | 18 Chicken Cutlet | Vodka Tomato Cream | Scallions | Spaghetti | Arugula

EGGPLANT PARMESAN | 14 Breaded Eggplant | Peppers | Mozzarella | Marinara | Sautéed Mushrooms | Spaghetti

FILET | 33 Center Cut Beef Filet | Rosemary Butter | Horseradish Mash | Broccolini

Soups & Salads

SOUP DU JOUR | 6 Chef Made Daily

CANNELLINI BEAN & CHICKEN SOUP | 6 Tuscan White Bean | Roast Chicken | Kale

NICOLINO'S HOUSE SALAD | 6 Romaine | Arugula | Tomato | Onion | Cucumber | Ciabatta Croutons

CAESAR | 7 Romaine| Radicchio | Parmesan | Tomato | House Made Dressing

BLACK & BLEU | 14 Romaine | Grilled Steak | Bleu Cheese | Tomato | Leeks

| finish any salad with | Grilled Chicken 3 | Grilled Shrimp 4 | Crispy Calamari 4

Sandwiches & More

Includes Choice of: House Made Chips, or French Fries, Add: Onion Rings or Side Quinoa Salad 1.49

> BEER BATTER COD | 13 Battered Cod | Caper Tartar Sauce

MARINATED CHICKEN SANDWICH | 11 Grilled Breast | Mozzarella | Red Pepper Mayo | Toasted Brioche | LTO

BURGER | 12

1/2lb Beef Pattie | Bacon | American or Provolone | Toasted Brioche | LTO

PORK TENDERLOIN | 12 Breaded Cutlet | Brioche | LTO

STEAK | 14

Grilled Flat Iron Steak | Provolone | Horseradish Mayo | Peppers & Onions Toasted Hoagie

TURKEY CLUB | 11 Roast Turkey | Bacon | Red Leaf | Tomato | Mayo | Toasted Ciabatta

QUINOA WRAP | 11 Grilled Vegetables | Quinoa | Red Pepper Vinaigrette | Radish Sprouts

Flat Bread Pizzas

House Made with Artesian Flour, Oregano & Garlic

TUSCAN | 13 | Grilled Chicken, Roasted Red Peppers, Black Olives, Spinach & Mozzarella Cheese

CLASSIC | 12 | Sausage, Pepperoni & Mozzarella QUATRO FORMIGGIO | 10 | Fresh Mozzarella, Parmesan, Ricotta, Goat Cheese & Fresh Basil

MARGHERITA | 10 | Tomatoes, Fresh Basil & Goat Cheese MIXED ITALIAN | 12 | Marinara, Prosciutto, Capicola, Pecorino, Fresh Basil

Desserts

House Made Meyer Lemon Cheesecake | 7
Crème Brulee | 7
Chocolate Mousse Cake | 8
Ice Cream or Fruit Sorbet with Fresh Berries and Cookies | 6
Warm Apple Tart | 7



The Place

Nicolino's distinctive restaurant experience defines fresh casual dining while maintaining the comfort and tradition of the past. Our Victorian atmosphere blends warmly with Innovative, Delicious and Affordable menu options and a wide array of carefully selected Wines.

The Man

The genuine American story. An immigrant from the region of Abruzzo in Central Italy, Nick Alfonso created a life over time based upon the simple and unwavering principles of hard work, honesty, integrity... and great bread.

The Food

Italian cooking is based upon simplicity and perfect execution of fresh, home grown ingredients. Indiana, like Italy, offers a wonderful array of perfectly fresh country-side elements that thrill the palate and excite our chefs for creations.

