



## 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

FETTUCINI 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

**Consuming raw or uncooked meat, seafood, or egg products can increase your risk of foodborne illness.**



## 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 countryside elements that thrill the palate and excite our chefs for creations.