

LUNCH MENU

RAW BAR

- Shrimp Cocktail 25
Calabrian Cocktail Sauce, Buttermilk Horseradish Cream, Lemon
- Hamachi Crudo 20
Yellowtail, Honey Crisp Apples, Jalapeños, Pickled Fennel, Cider Gel
- Tuna Crudo 20
Yellowfin Tuna, Pickled Ginger, Serrano, Crispy Shallots, Cara Cara Orange, Lemon Gel
- Salmon Tartare 19
Cucumber, Shallots, Jalapeno, Lemon Gel, Sesame Cracker
- Beef Tartare 21
Oyster Mayo, Parsley, Toasted Focaccia, Vincotto
- Crab Avocado 24
Colossal Crab, Tomato Seed Vinaigrette, Passion Fruit

FOR THE TABLE

- Affettati Misti 26
Prosciutto di Parma, Mortadella, Ricotta, Parmigiano Reggiano, Black Truffle Honey
- Selection of East & West Coast Oysters 4/piece
Peperoncini Mignonette, Calabrian Cocktail Sauce
- Local Burrata 22
Lioni Burrata, Heirloom Tomatoes, Lolli Bombs, Strawberry Balsamic Compote, Basil

APPETIZERS

- Crispy Calamari 19
Lemon, Basil, Cherry Pepper Aioli
- Mini Crab Cakes 29
Lump Crab, Lemon Aioli, Calabrese Aioli
- Grilled Octopus 25
Squash Puree, Green Mango, Black Chilies, Basil Oil
- Glazed Baby Back Ribs 23
Maple Vinegar Agrodolce
- Nonna's Meatballs 19
San Marzano Tomato Sauce, Ricotta, Basil
- Grilled Colossal Shrimp 25
Wild Mexican Jumbo Shrimp, Gremolata, Fermented Cherry Peppers, Lemon Gel
- Baked Clams Oreganata 21
Long Island Little Necks, Oreganata Breadcrumbs

SALADS

Add Tuscan Spiced Grilled Chicken \$9
Grilled Shrimp \$12 | Grilled Salmon (6oz) \$12
Petite Filet Mignon (5oz) \$20 | Yellowfin Tuna \$20

- Artisanal 19
Arcadian Mix, Figs, Ricotta Salata, Castelvetrano Olives, Shallot Vinaigrette
- Tuscan Kale 19
Candied Lemon, Spiced Walnuts, Pecorino Romano, Sorrento Lemon Vinaigrette
- Castelfranco 21
Castelfranco Radicchio, Endive, Hazelnuts, Blood Orange, Celery, Creamy Pine Nut Vinaigrette
- Little Gem Caesar 19
White Anchovies, Focaccia Croutons, Parmigiano
- Antipasti 22
Escarole, Mortadella, Sopressata, Provolone, Cherry Tomatoes, Olives, Red Onion, Red Wine Vinaigrette
- Panzanella 19
Heirloom Tomatoes, Boconcini, Charred Bread, Evoo, White Balsamic, Soft Herbs

LUNCH FAVORITES

Served with Fries & Greens

- Nino's Burger 23
House Ground Blend, Crispy Prosciutto, Fontina, Tomato Aioli, Pickled Red Onion, Bread & Butter Pickles
- Lobster Roll 32
Maine Lobster, Celery, Chives, Brown Buttered Roll
- Tuna Burger 29
Yellowfin Tuna, Firecracker Aioli, Avocado, Cucumber

FRESH PASTA

All Pasta Is Made In House Daily
Sub Homemade Gluten Free Pasta \$5

- Lobster Bucatini 39
Half Maine Lobster, Cognac Lobster Cream, Campari Tomatoes, Spinach
- Nino's Spicy Rigatoni 24
Vodka Cream, Calabrian Chili, Basil, Parmigiano
- Tagliatelle Bolognese 28
Three Hour Soffritto, Veal & Pork Ragù, Herb Whipped Ricotta, Calabrian Chili
- Linguine Clams 32
Maine Cockles, Chopped East Coast Clams, Cherry Tomatoes, Vino, Lemon Juice
- Spaghetti and Polpetta 25
San Marzano Tomato Sauce, Nonna's Meatballs, Ricotta, Soft Herbs
- Bucatini Cacio e Pepe 25
Pecorino Romano, Coarse Ground Black Pepper

PIZZA

Sub Gluten Free Detroit Style \$5

- Margherita 19
San Marzano Tomatoes, Fiore Di Latte, Basil, Evoo
- Vodka Upside Down 21
Nino's Vodka Sauce, Fiore di Latte, Pecorino, Basil
- Pepperoni Hot Honey 21
San Marzano Tomatoes, Fiore Di Latte, Roni Cups, Calabrian Honey, Basil
- Mortadella and Lemon 25
Sorrento Lemon, Mortadella, Stracciatella, Pistachio
- Truffle Prosciutto 23
Fresh Ricotta, Wild Mushrooms, Prosciutto Di Parma, Truffle Oil
- Broken Meatball 23
Vodka Sauce, Meatball, Cherry Peppers, Smoked Mozzarella, Basil Pesto
- Fiori Di Zucca 24
Zucchini Flowers, Ricotta, Fior di Latte, Black Pepper, Honeycomb, Thyme

LAND & SEA

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|-------------------------|----------------------------------|
| 8 oz Filet Mignon 55 | Double Cut Korobuta Pork Chop 43 |
| 14 oz New York Strip 49 | Wagyu Bavette Steak Frites 53 |
| Branzino Filet 43 | Norwegian Salmon 35 |
| Yellowfin Tuna 43 | |

SIDES

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| Parmigiano Herb Fries 13 | Sugar Snap Peas & Mint 13 |
| Jumbo Asparagus 13 | Roasted Wild Mushrooms 13 |
| Glazed Rainbow Carrots 13 | Sauteed Spinach 13 |

Parties 8 or more will have a automatic 20% gratuity added to the bill

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

NINOS

BEACH

LUNCH COCKTAILS

NINOS BEACH VESPER MARTINI

*Titos Vodka, Tanqueray 10, Cocchi Bianco
Fresh Cracked Black Pepper, Blue Cheese
Stuffed Olives*

\$18

NEGRONI SBAGLIATO

Campari, Malfy Gin, Lambrusco di Sobara

\$18

BLOOD ORANGE MARGARITA

*Tequila Blanco, Orange Liqueur, Fresh Squeezed
Blood Orange & Lime Juice, Lemon Rind Salt*

\$18

NOT A MANHATTAN SPECIAL

*Amaro Nonino, Montenegro, Mr Black Coffee
Liqueur, Fresh Espresso, Topped with Club Soda
& Orange Zest*

\$16

GARIBALDI

*Fresh Whole Squeezed Seasonal Oranges Topped
with Campari*

\$15

AMALFI ON THE ROCKS

*Vodka, Limoncello, Fresh Squeezed Lemon
Juice, Simple Syrup, Fresh Mint*

\$18