



NYC Restaurant Week Summer 2026

Dinner Menu

\$60 per person

Appetizer

Chef's Soup of the Day

Tuna Tartare raw tuna with cucumbers, avocado, onions and fresh squeezed lime juice

Marinated Seafood Salad with shrimp, octopus calamari and scallops in lemon vinaigrette

Imported Buffalo Mozzarella with roasted peppers, tomatoes and fresh basil

Mesclun Green baby lettuce with balsamic vinaigrette

Nino's Homemade Meatballs made with veal, beef and pork served with fresh chopped tomato sauce and parmesan cheese

Entrée

Braised Lamb Shank with roasted potatoes in Barolo sauce

Parmesan-crusted chicken with lemon white wine butter sauce

Chicken Scarpariello small pieces of boneless skinless chicken with sweet Italian sausage sautéed in a white wine garlic sauce and rosemary served with mashed potatoes

Grilled Salmon with roasted tomatoes, capers, black & green olives in white wine sauce

Branzino Marechiara sautéed with white wine, manila clams and mussels, touch of tomato sauce

Zuppa de Pesce seafood combination served in a light tomato broth sauce - over linguini

Rigatoni alla Vodka served in a pink tomato sauce finished with parmesan cheese

Fedellini and baby Shrimp sautéed with garlic, fresh tomato and basil

Dessert

Tiramisu

Cheesecake

Chocolate Mousse

Cannot be combined with other promotions
NO SUBSTITUTIONS – TAX & GRATUITY ARE ADDITIONAL



NYC Restaurant Week Summer 2026
Lunch Menu

\$30 per person

Appetizer

Chef's Soup of the Day

Mesclun Green baby lettuce with balsamic vinaigrette

Imported Buffalo Mozzarella with roasted peppers, tomatoes and basil

Nino's Homemade Meatballs with pine nuts, raisins, roasted tomato sauce and
grated parmigiana reggiano

Entrée

Grilled Salmon with roasted tomatoes, capers, black & green olives in white wine sauce

Rigatoni alla Vodka served in a pink tomato sauce finished with parmesan cheese

Chicken Martini Parmesan crusted chicken with lemon and white wine butter sauce

Braised Lamb Shank served over rosemary olive mashed potatoes, natural reduction,
baby carrots and cippolini onions

Fedellini and Baby Shrimp sautéed with garlic, fresh tomato and basil

Dessert

Tiramisu
Cheesecake
Chocolate Mousse

No Substitutions
Tax & Gratuity are additional