



# NINO'S

PIZZERIA & RESTAURANT

## DINNER MENU

### APPETIZERS

- Fried Ravioli** ..... 10  
Meat or cheese ravioli breaded and fried, served with a side of marinara for dipping
- Garlic Knots**..... 2.50  
Half dozen of our home-made soft bread knots tossed in garlic butter and Pecorino Romano
- Fried Mozzarella Sticks**..... 10  
4 breaded mozzarella sticks with a side of marinara for dipping
- Stuffed Mushrooms** ..... 16  
5 mushrooms generously stuffed with fresh crab meat
- Buffalo Wings** .....13  
10 wings in spicy Buffalo or BBQ sauce
- Garlic Bread with Cheese** .... 6
- Italian Bread**..... 3.50
- Fried Zucchini** ..... 10  
Breaded zucchini served with marinara sauce
- Fried Calamari** ..... 14  
Breaded calamari served with banana peppers
- Mussels**..... 14  
Tender mussels in your choice of red or white wine sauce

### SALADS

- Antipasto Salad** .....13  
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  
    Add shrimp (5) ..... 8.50
- Caprese Salad** .....12  
Sliced tomatoes, fresh mozzarella, extra virgin olive oil, balsamic glaze and basil
- Caesar Salad** .....12  
Fresh romaine lettuce with croutons and Parmesan cheese  
    Add grilled chicken .....5  
    Add breaded chicken ..... 5.50  
    Add shrimp (5) ..... 8.50  
    Add blue cheese crumbles .....1.75
- Greek Salad**.....12  
Fresh romaine lettuce, ham, feta, romaine, tomato, cucumber, onion, black olives, & pepperoncini peppers
- Garden Salad** ..... 10  
Fresh lettuce with cucumber, tomatoes, onions, black olives and pepperoncini

### SEAFOOD

Fresh seafood specialties.

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

- Zuppa Di Pesce**.....35.95  
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** ..... 20  
Jumbo shrimp lightly egg battered and sautéed in light butter, lemon and white wine sauce
- Shrimp Scampi** ..... 20  
Jumbo shrimp sautéed to perfection in a light butter, garlic, lemon and white wine sauce
- Shrimp Marinara** ..... 20  
Jumbo shrimp, garlic, extra virgin olive oil, white wine, tomato, basil
- Marinara Combo** .....21  
A savory combination of mussels, clams and shrimp sautéed to perfection with a light white wine and marinara sauce
- Linguini & White Clam Sauce**..... 20  
Clams, garlic, extra virgin olive oil, white wine, baby clams, whole shell clams, fresh parsley. Red Clam Sauce also available
- Calamari Marinara** .....21  
Calamari, garlic, extra virgin olive oil, white wine, tomato and basil
- Scungilli Marinara** ..... 24  
Scungilli (conch), garlic, extra virgin olive oil, white wine, tomato, basil

### SOUP

Soup of the Day ..... cup 3.50 bowl 6.50

### PASTA COMBINATIONS

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

#### PASTA SELECTIONS

Spaghetti • Linguini • Ziti • Rigatoni • Angel Hair  
Fettucini - add \$4 • Cavatelli - add \$4

#### SAUCE SELECTIONS

- Tomato (Sunday Sauce)** .....14
- Garlic and Oil** .....16
- Meatballs** .....16
- Mushrooms in Red Sauce** .....17
- Mushrooms in White Sauce** .....17
- Marinara Sauce** .....14
- Meat Sauce** .....16
- Sausage** .....16
- Broccoli and Garlic** .....17

# DINNER MENU

## CLASSIC ITALIAN FAVORITES

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

<b>Chicken Siciliana</b> . . . . .	<b>21</b>
Lightly breaded chicken breast, baked with layered eggplant, tomato sauce and topped with melted mozzarella	
<b>Chicken Piccata</b> . . . . .	<b>21</b>
Chicken breast sautéed with butter, white wine, lemon, capers and garlic	
<b>Chicken Florentina</b> . . . . .	<b>21</b>
Chicken breast lightly egg battered and sautéed in a combination of white wine and marinara sauce, topped with spinach and melted mozzarella	
<b>Chicken Parmigiana</b> . . . . .	<b>21</b>
Lightly breaded chicken breast, fried then baked with tomato sauce, topped with melted mozzarella	
<b>Chicken Marsala</b> . . . . .	<b>21</b>
Chicken breast in a Marsala wine and mushroom sauce	
<b>Chicken Cacciatore.</b> . . . . .	<b>21</b>
Chicken breast sautéed with mushrooms, green peppers, garlic and onions in a light white wine sauce with a touch of marinara	
<b>Chicken Rollatini</b> . . . . .	<b>.23</b>
Chicken breast with prosciutto ham, stuffed with spinach, garlic, herbs, provolone and Romano cheeses	
<b>Chicken Francese</b> . . . . .	<b>21</b>
Lightly battered chicken, sautéed in a light butter, mild lemon and white wine sauce	
<b>Chicken Sorrentina</b> . . . . .	<b>23</b>
Chicken breast topped with prosciutto ham, eggplant and melted mozzarella in a white wine and marinara sauce	

<b>Sausage Pizzaiola</b> . . . . .	<b>.17</b>
Authentic Italian sausage sautéed with fresh green peppers, mushrooms, garlic and onions in our marinara sauce	
<b>Veal Parmigiana</b> . . . . .	<b>.23</b>
Lightly breaded veal, fried then baked with tomato sauce and topped with melted mozzarella	
<b>Veal Florentina</b> . . . . .	<b>.23</b>
Medallions of veal dipped in egg batter, topped with spinach, melted mozzarella cheese and a light white wine and marinara sauce	
<b>Veal Piccata</b> . . . . .	<b>.23</b>
Lightly battered veal, sautéed in a mild lemon and white wine sauce with capers and garlic	
<b>Veal Francese</b> . . . . .	<b>.23</b>
Lightly battered veal, sautéed in a mild lemon and white wine sauce	
<b>Veal Marsala.</b> . . . . .	<b>.23</b>
Medallions of veal delicately sautéed, in a Marsala wine and mushroom sauce	
<b>Eggplant Parmigiana</b> . . . . .	<b>.15</b>
Lightly breaded eggplant, fried then baked with tomato sauce and topped with melted mozzarella	
<b>Eggplant Rollatini</b> . . . . .	<b>.16</b>
Breaded eggplant stuffed with garlic, herbs, ricotta, mozzarella and Romano cheeses, topped with marinara and melted mozzarella	

## ITALIAN PASTA FAVORITES

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

<b>Fettuccini Margherita</b> . . . . .	<b>22</b>
Chicken, shrimp, broccoli and peas in a white cream sauce over fettuccini	
<b>Lobster Ravioli</b> . . . . .	<b>20</b>
Six ravioli served in a creamy pomodoro sauce with shrimp and sun-dried tomatoes	
<b>Capellini del Villano</b> . . . . .	<b>20</b>
Delicate angel hair pasta sautéed with spinach, shrimp and garlic in a white wine marinara sauce, topped with Pecorino Romano	
<b>Capellini Caprese</b> . . . . .	<b>.19</b>
Angel hair pasta sautéed with spinach and diced chicken, garlic in a white wine marinara sauce topped with Pecorino Romano	
<b>Rigatoni alla Vodka</b> . . . . .	<b>.19</b>
Rigatoni tossed with sautéed onions, peas, mushrooms, sun dried tomato and prosciutto, flambéed with vodka in a creamy tomato sauce	
<b>Tortellini Dolofino.</b> . . . . .	<b>.19</b>
Savory meat or cheese tortellini sautéed with diced chicken, artichoke hearts, sun-dried tomatoes in a creamy tomato sauce	
<b>Tortellini Alla Romano</b> . . . . .	<b>.19</b>
Savory meat or cheese tortellini with prosciutto ham and peas, tossed in a white cream sauce	

<b>Fettuccini Alfredo.</b> . . . . .	<b>.18</b>
<b>With broccoli and chicken \$20 With 5 shrimp \$25</b>	
<b>Lasagna.</b> . . . . .	<b>.18</b>
Prepared fresh daily with layers of pasta, Parmesan, mozzarella, and our homemade meat sauce	
<b>Ziti Luciana</b> . . . . .	<b>.18</b>
Eggplant and sausage in our own marinara sauce tossed with ziti and baked with mozzarella	
<b>Stuffed Shells</b> . . . . .	<b>.16.50</b>
Jumbo shells stuffed with a ricotta filling, baked with mozzarella and our homemade tomato sauce	
<b>Manicotti</b> . . . . .	<b>.16.50</b>
Stuffed with ricotta then baked with mozzarella, served with our homemade meat sauce	
<b>Baked Ziti</b> . . . . .	<b>.16.50</b>
Ziti baked with tomato sauce, ricotta and topped with melted mozzarella cheese	
<b>Meat or Cheese Ravioli</b> . . . . .	<b>.16</b>
Ravioli with savory meat or cheese filling, topped with homemade tomato sauce	
<b>Meat or Cheese Tortellini</b> . . . . .	<b>.16</b>
Tortellini with savory meat or cheese filling, topped with meat sauce	
<b>Gnocchi with Meat Sauce.</b> . . . . .	<b>.14</b>
Potato dumpling pasta covered with Nino's famous meat sauce	



# NINO'S

PIZZERIA & RESTAURANT

## SPECIAL FIXED PRICE MENU DINNER FOR TWO \$28.99 PER COUPLE

Available after 4pm daily for dine in and takeout.

Served family style.

Includes a generously sized entree, tossed salad, garlic knots, and dessert.

### Chicken Parmigiana with Baked Ziti for Two

Tossed Salad | Garlic Knots  
Special dessert of the day

### Spaghetti & Meatballs for Two

Choice of Appetizer - Fried Zucchini, Mozzarella Sticks or Fried Ravioli  
Tossed Salad | Garlic Knots  
Special dessert of the day

### Sausage & Peppers with Baked Manicotti for Two

Tossed Salad | Garlic Knots  
Special dessert of the day

Prix fixe per party of two.

Other promotions or specials not included. Offers do not combine.

A 20% gratuity will be added automatically.

## CATERING BY NINO'S

For all of your family occasions, consider catering by Nino's.

All of our dishes are prepared fresh everyday.  
Minimum of 24 hours advanced notice when ordering.

**Appetizers & Salads**  
**Italian Specialties**  
**Seafood Specialties**  
**Pasta • Chicken • Veal**  
**Desserts**

Call Nino's to discuss your upcoming event,  
239-267-6800.

See more on our website at [NinosThickandThin.com](http://NinosThickandThin.com)

Delivery is available. Nino's will coordinate your pick-up or delivery. Delivery charges may apply.

## COCKTAILS

### **Estero Bay Breeze. . . . . 8**

Tito's vodka, grapefruit juice, cranberry juice

### **Naples Rum Punch . . . . . 8**

Rum, pineapple juice, orange juice, lime juice, grenadine

### **Italian Margarita . . . . . 12**

Don Julio Silver, Limoncello, Lime Lemon on the Rocks

### **Island Style Tea . . . . . 9**

Vodka, light rum, gin, tequila, triple sec, lemon juice, cola

### **Tom Collins . . . . . 8**

Gin, orange, lemon, and lime juice, and a splash of club soda

### **Nino's Old Fashioned . . . . 9**

Makers Mark, Amaretto Disaronno, Orange, Cherry, Bitters

### **Vodka Gimlet. . . . . 8**

Tito's Vodka, lime juice, sugar

### **Cosmopolitan . . . . . 9**

Tito's Vodka, Cointreau, lime juice, cranberry juice

### **Paloma . . . . . 12**

Don Julio Silver tequila, lime juice, grapefruit juice, club soda

### **The Godfather . . . . . 9**

Scotch and Amaretto

### **Classic Martini. . . . . 9**

Gin, dry vermouth

### **Red Sangria . . . . . 7**

Red wine, brandy, muddled fruit

### **White Peach Sangria. . . . 7**

White wine, muddled fruit, peach schnapps, club soda

## DESSERTS

### **Limoncello**

### **Mascarpone Cake . . 7.50**

A rich combination of Sicilian lemon infused sponge cake and Italian mascarpone cheese topped with European white chocolate curls. A refreshingly light creamy dessert with the perfect combination of sweet and tart

### **Tiramisu . . . . . 6.50**

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

### **Cannoli . . . . . 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

## SPIRITS

### **VODKA**

Ketel One  
Titos  
Grey Goose Vodka  
Grey Goose Orange  
Absolute Vodka  
Absolute Citron  
New Amsterdam

### **CORDIALS**

Strega  
Couvoisier  
Disaronno Amaretto  
Kahlua  
Galliano  
Grappa  
Bailey's  
Campari  
Frangelico  
Remy Martin  
Romana Black  
Sambuca  
Cognac  
Brandy  
Hennessy  
Gran Marnier  
Sademan Port  
E&J Brandy

### **WHISKEY BOURBON SCOTCH**

Johnnie Walker Red  
Bushmills Irish Whiskey  
Johnnie Walker Black  
Jamesons  
Knob Creek  
Makers Mark  
Dewars White Label  
Seagrams VO  
Seagrams 7  
Glenlivet 12  
Crown Royal  
Jim Beam Bourbon

### **GIN • RUM TEQUILA**

Bombay  
Tanqueray  
Beefeater  
Bacardi Superior  
Bacardi Limon  
Bacardi Black Razz  
Myers Rum  
Captain Morgan  
Patron Silver  
Patron XO  
Hendricks

## WINES & BEERS

### **WINE**

Cabernet Sauvignon  
Merlot  
Montepulciano  
Chardonnay  
Pinot Grigio  
Moscato  
Lambrusco  
White Zinfandel  
Riesling

### **DRAFT BEER**

Stella Artois  
Amber Bock  
Michelob Light

### **BOTTLED BEER**

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Light  
Yuengling  
Peroni  
Heineken  
Corona  
Corona Light  
Sam Adams  
Angry Orchard  
2X IPA  
Goose Island IPA  
Lagunitas

## BEVERAGES



### **Soda . . . . . 3**

Coke, Diet Coke, Root Beer, Sprite

### **Raspberry Iced Tea. . . . . 3**

### **Lemonade . . . . . 3**

### **Southern Style Sweet Tea. . . 3**

### **Iced Tea . . . . . 3**

## COFFEE

### **Espresso. . . . . 3.25**

### **Cappuccino. . . . . 6**

### **Coffee . . . . . 2.50**

## HAPPY HOUR

TUESDAY-FRIDAY 12PM -6PM

### **Estero Bay Breeze. . . . . 5**

Tito's vodka, grapefruit juice, cranberry juice

### **Naples Rum Punch . . . . . 5**

Rum, pineapple juice, orange juice, lime juice, grenadine

### **Red Sangria . . . . . 5**

Red wine, brandy, muddled fruit

### **White Peach Sangria. . . 5**

White wine, muddled fruit, peach schnapps, club soda

### **Godfather. . . . . 5**

Whiskey and Amaretto

### **Old Fashioned . . . . . 5**

Whiskey, bitters, fresh orange, cherries



# NINO'S

PIZZERIA & RESTAURANT

## THICK & THIN PIZZAS

Choose traditional thin crust or our thick Sicilian, all made to order with hand-tossed dough and fresh toppings.

	<u>Small 12"</u>	<u>Large 16"</u>	<u>Thick Sicilian 12"x16"</u>
<b>Cheese Pizza</b> . . . . .	<b>11.99</b>	<b>15.99</b>	<b>16.99</b>
<b>Chicken Tomato Pizza</b> . . . . . Breaded chicken, fresh tomato, garlic, basil, mozzarella and tomato sauce	<b>15.99</b>	<b>21.99</b>	<b>22.99</b>
<b>White Pizza</b> . . . . . Ricotta and mozzarella with two of your favorite toppings and a side of tomato	<b>13.99</b>	<b>19.99</b>	<b>20.99</b>
<b>Deluxe 5 Topping Pizza</b> . . . . . Choose 5 of your favorite toppings to make your own creation	<b>13.99</b>	<b>19.99</b>	<b>20.99</b>
<b>Vegetarian Pizza</b> . . . . . Fresh tomatoes, onions, mushrooms, green peppers, roasted red peppers, garlic, spinach and broccoli	<b>13.99</b>	<b>19.99</b>	<b>20.99</b>
<b>Margherita Pizza</b> . . . . . Genuine Italian style pizza with mozzarella, fresh basil, oregano, fresh garlic and sliced fresh tomatoes, topped with a sprinkle of olive oil	<b>13.99</b>	<b>19.99</b>	<b>20.99</b>
<b>Hawaiian Pizza</b> . . . . .	<b>13.99</b>	<b>19.99</b>	<b>20.99</b>

## PIZZA TOPPINGS

	<u>Small 12"</u>	<u>Large 16"</u>	<u>Thick Sicilian 12"x16"</u>
<b>Regular Toppings</b>	<b>2</b>	<b>2.50</b>	<b>3</b>
Extra Cheese, Extra Sauce, Pepperoni, Mushrooms, Sausage, Green Peppers, Onion, Black Olives, Fresh Tomatoes, Ham, Bacon, Meatballs, Fresh Garlic, Broccoli, Eggplant, Pineapple, Jalapeño, Ricotta			
<b>Supreme Toppings</b>	<b>2.50</b>	<b>3</b>	<b>3.50</b>
Anchovies, Artichoke Hearts, Fresh Spinach, Roasted Red Peppers, Feta Cheese, Grilled Chicken, Breaded Chicken, Salami, Capicola, Steak			

## CALZONES & STROMBOLIS

Made to order with hand-tossed dough and fresh toppings

	<u>Small</u>	<u>Large</u>
<b>Calzone with Cheese</b> . . . . .	<b>8.95</b>	<b>13.95</b>
Additional Filling	1.50	2
<b>Stromboli</b> . . . . .	<b>9.95</b>	<b>14.95</b>
Additional Filling	1.50	2

# LUNCH MENU

## DAILY LUNCH SPECIALS

Served from 11am to 3:30pm

- Gnocchi with Meat Sauce. . . . .10**  
Potato dumplings covered with Nino's famous meat sauce
- Lasagna. . . . .15**  
Prepared fresh daily with layers of pasta, Parmesan, mozzarella, and our homemade meat sauce
- Baked Ziti . . . . .12**  
Ziti baked with ricotta and tomato sauce and topped with mozzarella cheese
- Fettuccini Alfredo . . . . .15**  
    **With broccoli and chicken. . . . .17**  
    **With shrimp . . . . .17.50**
- Capellini Caprese . . . . .13**  
Angel hair pasta sautéed with spinach and diced chicken in a white wine marinara sauce
- Rigatoni Alla Vodka . . . . .13**  
Rigatoni tossed with sautéed onions, peas, mushrooms and prosciutto, flambéed with vodka in a creamy pomodoro sauce
- Tortellini with Meat Sauce. . . . .12**  
Tortellini with savory meat or cheese filling, topped with meat sauce

- Chicken Parmigiana . . . . .14**  
Tender chicken breast, coated with breadcrumbs, fried and topped with our tomato sauce and mozzarella
- Chicken Francese . . . . .14**  
Tender chicken breast lightly egg battered and sautéed to perfection in a light lemon and white wine sauce
- Eggplant Parmigiana . . . . .12**  
Fresh eggplant, coated with breadcrumbs, sautéed and topped with our sauce and melted mozzarella
- Shrimp Marinara . . . . .15**  
Jumbo shrimp, garlic extra virgin olive oil, white wine, tomato, basil
- Shrimp Scampi. . . . .15**  
Jumbo shrimp sautéed to perfection in a light butter, garlic, lemon and white wine sauce
- Veal Parmigiana . . . . .17**  
Breaded veal topped with marinara and melted mozzarella
- Ziti Luciana . . . . .13**  
Eggplant and sausage in our own marinara sauce tossed with ziti and baked with mozzarella

## SUBS

- Shrimp Parmigiana . . . . .15**
- Sausage & Peppers. . . . .10**
- Veal Cutlet Parm. . . . .15**
- Chicken Cutlet Parm . . . . .12**
- New York Steak. . . . .12**  
Onion & Cheese
- Eggplant Parm . . . . .10**
- Sausage Parm. . . . .10**
- Meatball Parm . . . . .10**
- Italian Combo. . . . .10**  
Ham, Salami, Capicola, Provolone

## PIZZA ROLLS

- Sausage & Peppers. . . . .6.50**
- Eggplant . . . . .6.50**
- Pepperoni. . . . .6.50**
- Chicken . . . . .6.50**
- Spinach . . . . .6.50**

## 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 • Ziti • Rigatoni • Angel Hair**  
**Fettucini - add \$3 • Cavatelli - add \$3**

### SAUCE SELECTIONS

- Garlic and Oil. . . . .12**
- Meatballs . . . . .12**
- Mushrooms in Red Sauce . . . . .13**
- Mushrooms in White Sauce . . . . .13**
- Marinara Sauce . . . . .12**
- Sausage . . . . .12**
- Broccoli and Garlic . . . . .13**

## DESSERTS

- Limoncello Mascarpone Cake . . . 7.50**  
A rich combination of Sicilian lemon infused sponge cake and Italian mascarpone cheese topped with European white chocolate curls. A refreshingly light creamy dessert with the perfect combination of sweet and tart
- Tiramisu. . . . .6.50**  
Delicious layers of sponge cake soaked in espresso and brand with bold cocoa powder and savory mascarpone cheese
- Cannoli . . . . .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

## HAPPY HOUR COCKTAILS

- Estero Bay Breeze. . . . .5**  
Tito's vodka, grapefruit juice, cranberry juice
- Naples Rum Punch . . . . .5**  
Rum, pineapple juice, orange juice, lime juice, grenadine
- Red Sangria . . . . .5**  
Red wine, brandy, muddled fruit
- White Peach Sangria. . . . .5**  
White wine, muddled fruit, peach schnapps, club soda
- Godfather. . . . .5**  
Whiskey and Amaretto
- Old Fashioned . . . . .5**  
Whiskey, bitters, fresh orange, cherries

## BEVERAGES



- Soda . . . . .3**  
Coke, Diet Coke, Root Beer, Sprite
- Raspberry Iced Tea. . . . .3**
- Lemonade . . . . .3**
- Southern Style Sweet Tea. . . . .3**
- Iced Tea . . . . .3**

## COFFEE

- Espresso. . . . .3.25**
- Cappuccino. . . . .6**
- Coffee . . . . .2.50**