



# NINO'S

PIZZERIA & RESTAURANT

## DINNER MENU

### APPETIZERS

- Fried Ravioli** ..... 10  
Meat or cheese ravioli breaded and fried, served with a side of marinara
- Garlic Knots**..... 2.50  
Half dozen of our home-made soft bread knots tossed in garlic butter and Pecorino Romano
- Bruschetta**..... 10  
Tomatoes, garlic, and EVOO, balsamic glaze and shaved Parmigiano
- Arancini** .....12  
Breaded stuffed rice balls
- 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
- Garlic Bread with Cheese** .... 6
- Italian Bread**..... 3.50
- Fried Zucchini** ..... 10  
Battered 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**..... 37.95  
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** ..... 24  
Jumbo shrimp lightly egg battered and sautéed in light butter, lemon and white wine sauce
- Shrimp Scampi** ..... 24  
Jumbo shrimp sautéed to perfection in a light butter, garlic, lemon and white wine sauce
- Shrimp Marinara** ..... 24  
Jumbo shrimp, garlic, extra virgin olive oil, white wine, tomato, basil
- Marinara Combo** ..... 24  
A savory combination of mussels, clams and shrimp sautéed to perfection with a light white wine and marinara sauce
- Linguini & White Clam Sauce**..... 24  
Clams, garlic, extra virgin olive oil, white wine, baby clams, whole shell clams, fresh parsley. Red Clam Sauce also available
- Calamari Marinara** ..... 25  
Calamari, garlic, extra virgin olive oil, white wine, tomato and basil
- Scungilli Marinara** ..... 26  
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 • Rigatoni • Angel Hair  
Fettucini - add \$4 • Cavatelli - add \$4

#### SAUCE SELECTIONS

- Tomato (Sunday Sauce)** ..... 14
- Garlic and Oil** ..... 16
- Meatballs** ..... 18
- Mushrooms in Red Sauce** ..... 18
- Mushrooms in White Sauce** ..... 18
- Marinara Sauce** ..... 18
- Meat Sauce** ..... 18
- Sausage** ..... 18
- Broccoli and Garlic** ..... 18

# 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>23</b>
Lightly breaded chicken breast, baked with layered eggplant, tomato sauce and topped with melted mozzarella	
<b>Chicken Piccata</b> . . . . .	<b>23</b>
Chicken breast sautéed with butter, white wine, lemon, capers and garlic	
<b>Chicken Genovese</b> . . . . .	<b>24</b>
Chicken breast topped with prosciutto ham, breaded eggplant, melted mozzarella in a creamy pesto sauce with sundried tomatoes.	
<b>Chicken Florentina</b> . . . . .	<b>23</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>23</b>
Lightly breaded chicken breast, fried then baked with tomato sauce, topped with melted mozzarella	
<b>Chicken Marsala</b> . . . . .	<b>23</b>
Chicken breast in a Marsala wine and mushroom sauce	
<b>Chicken Cacciatore.</b> . . . . .	<b>23</b>
Chicken breast sautéed with mushrooms, green peppers, garlic and onions in a light white wine sauce with a touch of marinara	
<b>Chicken Francese</b> . . . . .	<b>23</b>
Lightly battered chicken, sautéed in a light butter, mild lemon and white wine sauce	
<b>Chicken Sorrentina</b> . . . . .	<b>24</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>25</b>
Lightly breaded veal, fried then baked with tomato sauce and topped with melted mozzarella	
<b>Veal Florentina</b> . . . . .	<b>25</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>25</b>
Lightly battered veal, sautéed in a mild lemon and white wine sauce with capers and garlic	
<b>Veal Francese</b> . . . . .	<b>25</b>
Lightly battered veal, sautéed in a mild lemon and white wine sauce	
<b>Veal Marsala.</b> . . . . .	<b>25</b>
Medallions of veal delicately sautéed, in a Marsala wine and mushroom sauce	
<b>Eggplant Parmigiana</b> . . . . .	<b>18</b>
Lightly breaded eggplant, fried then baked with tomato sauce and topped with melted mozzarella	
<b>Eggplant Rollatini</b> . . . . .	<b>19</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>24</b>
Chicken, shrimp, broccoli and peas in a white cream sauce over fettuccini	
<b>Lobster Ravioli</b> . . . . .	<b>24</b>
Six ravioli served in a creamy pomodoro sauce with shrimp and sun-dried tomatoes	
<b>Capellini del Villano</b> . . . . .	<b>23</b>
Delicate angel hair pasta sautéed with spinach, shrimp and garlic in marinara sauce with a splash of white wine, topped with Pecorino Romano	
<b>Capellini Caprese</b> . . . . .	<b>19</b>
Angel hair pasta sautéed with spinach and diced chicken, garlic in marinara sauce with a splash of white wine, 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>20</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>20</b>
Savory meat or cheese tortellini with prosciutto ham and peas, tossed in a white cream sauce	

<b>Fettuccini Alfredo.</b> . . . . .	<b>20</b>
<b>With broccoli and chicken \$23 With 5 shrimp \$26</b>	
<b>Lasagna.</b> . . . . .	<b>18</b>
Prepared fresh daily with layers of pasta, Parmesan, mozzarella, and our homemade meat sauce	
<b>Rigatoni Luciana</b> . . . . .	<b>18</b>
Eggplant and sausage in our own marinara sauce tossed with rigatoni and baked with mozzarella	
<b>Baked Stuffed Shells.</b> . . . . .	<b>18</b>
Jumbo shells stuffed with a ricotta filling, baked with mozzarella and our homemade tomato sauce	
<b>Baked Manicotti</b> . . . . .	<b>18</b>
Stuffed with ricotta then baked with mozzarella, served with our homemade meat sauce	
<b>Baked Rigatoni</b> . . . . .	<b>18</b>
Rigatoni baked with tomato sauce, ricotta and topped with melted mozzarella cheese	
<b>Meat or Cheese Ravioli</b> . . . . .	<b>18</b>
Ravioli with savory meat or cheese filling, topped with homemade tomato sauce	
<b>Meat or Cheese Tortellini</b> . . . . .	<b>18</b>
Tortellini with savory meat or cheese filling, topped with meat sauce	
<b>Gnocchi with Meat Sauce.</b> . . . . .	<b>18</b>
Potato dumpling pasta covered with Nino's famous meat sauce	



# NINO'S

PIZZERIA & RESTAURANT

## SPECIAL FIXED PRICE MENU DINNER FOR TWO \$29.99 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 Rigatoni 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
- Gin Basil Fracasso . . . . . 9**  
Aviation Gin, basil, lemon, simple syrup, soda, on ice

- 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
- Negroni . . . . . 9**  
Aviation Gin, Campari, Sweet Vermouth

## 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 brandy 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
- Tartufo Gelato. . . . . 8**  
Chocolate coated gelato ice cream truffle

## SPIRITS

### VODKA

- Ketel One
- Titos
- Grey Goose Vodka
- Grey Goose Orange
- Absolute Vodka
- Absolute Citron
- Smirnoff Vodka

### 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
- Johnnie Walker Black
- Jamesons
- Knob Creek
- Makers Mark
- Dewars White Label
- Seagrams VO
- Seagrams 7
- Glenlivet 12
- Crown Royal
- Jim Beam Bourbon
- Bulleit Rye

### GIN • RUM TEQUILA

- Aviation Gin
- Bombay
- Tanqueray
- Beefeater
- Bacardi Superior
- Bacardi Limon
- Bacardi Black Razz
- Myers Rum
- Captain Morgan
- Patron Silver
- Patron XO
- Don Julio Silver
- 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-SATURDAY 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

## PIZZA

All pizzas made to order with hand-tossed dough and fresh toppings.

	<u>Small 12"</u>	<u>Large 16"</u>
<b>Cheese Pizza</b> . . . . .	<b>11.99</b>	<b>15.99</b>
<b>Chicken Tomato Pizza</b> . . . . . Breaded chicken, fresh tomato, garlic, pesto, mozzarella and tomato sauce	<b>15.99</b>	<b>21.99</b>
<b>White Pizza</b> . . . . . Ricotta, mozzarella, parmesan, garlic	<b>13.99</b>	<b>19.99</b>
<b>Eggplant Parm Pizza</b> . . . . . Breaded eggplant, sauce, mozzarella, fresh basil	<b>15.99</b>	<b>21.99</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>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>Margherita Pizza</b> . . . . . Genuine Italian style pizza with fresh mozzarella, fresh garlic, sliced fresh tomatoes, topped with pesto	<b>15.99</b>	<b>21.99</b>
<b>Mediterranean Pizza</b> . . . . . Sauce, mozzarella, artichoke, black olives, feta, sun-dried tomatoes, garlic	<b>15.99</b>	<b>21.99</b>
<b>Hawaiian Pizza</b> . . . . .	<b>13.99</b>	<b>19.99</b>
<b>Sicilian Pizza Brooklyn Style</b> . . . . . Sauce on top and cheese on the bottom, finished with a pesto drizzle. Choose one from the list below. Topping is additional (only one permitted) due to baking process		<b>24.99</b>

## PIZZA TOPPINGS

	<u>Small 12"</u>	<u>Large 16"</u>
<b>Regular Toppings</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>2</b>	<b>2.50</b>
<b>Supreme Toppings</b> Anchovies, Artichoke Hearts, Fresh Spinach, Roasted Red Peppers, Feta Cheese, Grilled Chicken, Breaded Chicken, Salami, Capicola, Steak	<b>2.50</b>	<b>3</b>

## CALZONES & STROMBOLIS

Made to order with hand-tossed dough and fresh toppings

	<u>Small</u>	<u>Large</u>
<b>Calzone with Cheese</b> Additional Filling	<b>8.95</b> 1.50	<b>13.95</b> 2
<b>Stromboli</b> Additional Filling	<b>9.95</b> 1.50	<b>14.95</b> 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 Rigatoni . . . . .12

Rigatoni 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

### Rigatoni Luciana . . . . .13

Eggplant and sausage in our own marinara sauce tossed with rigatoni and baked with mozzarella

## PERSONAL PIZZA

8" Cheese Pizza . . . . . \$7.99 . . . . . Toppings \$1 ea

## 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 • Rigatoni • Angel Hair

Fettuccini - 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

## HAPPY HOUR COCKTAILS

TUESDAY-SATURDAY 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

## 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. . . . . 7.50

### Eggplant . . . . . 7.50

### Pepperoni. . . . . 7.50

### Chicken . . . . . 7.50

### Spinach . . . . . 7.50

## 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 brandy 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

### Tartufo Gelato. . . . . 8

Chocolate coated gelato ice cream truffle

## BEVERAGES

*Coca-Cola*

### 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