



RAW BAR

SHRIMP COCKTAIL ^{GF}

Jumbo Shrimp, Cocktail Sauce, Horseradish Buttermilk, Lemon

HAMACHI CRUDO ^{GF}

Yuzu Latte Di Tigre, Golden Kiwi, Crispy Shallots, Fresno Chili

SALMON CRUDO ^{GF}

Faroe Island Salmon, Basil Coconut Sauce, Strawberries, Sun Gold Tomatoes
Crispy Leeks, Calabrian Chili

CRAB COCKTAIL ^{GF}

Colossal Crab, Cocktail Sauce, Horseradish Buttermilk, Lemon

TUNA TARTARE ^{GF}

Bluefin Tuna, Avocado Mousse, Bloody Mary Gel, Squid Ink Tapioca Crisp

EAST COAST OYSTERS ^{GF} MP

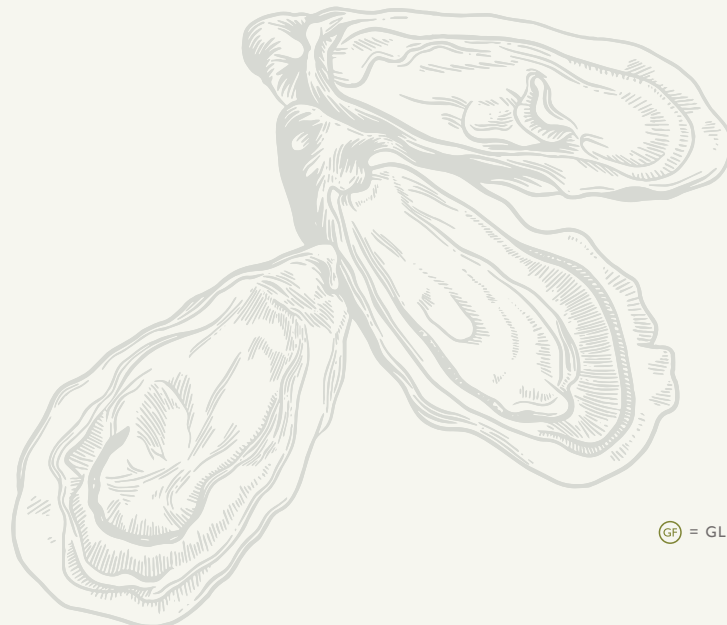
WEST COAST OYSTERS ^{GF} MP

NINOS BEACH SEAFOOD TOWER FOR 2 ^{GF}

Chef's Selection of Oysters, Little Neck Clams, Shrimp Cocktail,
Colossal Crab Cocktail, served with Calabrian Chili Cocktail Sauce,
Horseradish Buttermilk, Gochujang Dipping Sauce

NINOS BEACH SEAFOOD TOWER FOR 4 ^{GF}

Chef's Selection of Oysters, Little Neck Clams, Shrimp Cocktail,
Colossal Crab Cocktail, Big Eye Tuna, served with Calabrian Chili
Cocktail Sauce, Horseradish Buttermilk, Gochujang Dipping Sauce





SMALL BITES

CRISPY CALAMARI^{GF}

Lemon Zest, Basil, Cherry Pepper Aioli

MINI CRAB CAKE

Lump Crab, Lemon Aioli, Calabrese Aioli

CHARRED OCTOPUS^{GF}

Charred Onion Soubise, Pineapple Pico De Gallo, Salmoriglio, Cannellini Beans, Aged Balsamic

GLAZED BABYBACK RIBS^{GF}

Maple Agrodolce Glaze

NONNA'S MEATBALLS

San Marzano Tomatoes, Whipped Ricotta, Basil

GRILLED COLOSSAL SHRIMP^{GF}

Wild Mexican Jumbo Shrimp, Cherry Peppers, Gremolata, Lemon Gel

BAKED CLAMS OREGANATA

Long Island Little Necks, Oreganata Breadcrumbs

LOBSTER RISOTTO BITES^{GF}

Crispy Lobster Risotto, Lobster Saffron Aioli, Maine Lobster

PROSCIUTTO E MELONE^{GF}

Prosciutto Di Parma, Sweet Melon, Ginger Spuma, Mint

SALADS

LOBSTER BURRATA^{GF}

Vanilla Poached Maine Lobster, Pickled Basil Seeds, Sungold Tomatoes , Basil Oil.

LITTLE GEM CAESAR

Focaccia Croutons, Parmigiano

LACINATO KALE^{GF}

Candied Lemon, Spiced Walnuts, Pecorino , Herb Buttermilk Dressing

ARTISANAL SALAD^{GF}

Artisanal Lettuces, Figs, Ricotta Salata, Castelvetrano Olives, Shallot Vinaigrette

ROASTED BEETS^{GF}

Badger Flame Beets, Whipped Ricotta, Grapefruit, Pistachio, Pickled Mustard Seeds



PIZZA

Sub Gluten-Free Detroit Style ^{GF}

MARGHERITA

San Marzano Tomatoes, Fresh Mozzarella, Basil

PEPPERONI HOT HONEY

San Marzano Tomatoes, Fresh Mozzarella, Roni Cups, Calabrian Chili Infused Honey, Basil

TRUFFLE PROSCIUTTO

Fresh Ricotta, Wild Mushrooms, Prosciutto Di Parma, White Truffle Oil

BROKEN MEATBALL PIZZA

Vodka Sauce, Crushed Up Meatballs, Cherry Peppers, Smoked Mozzarella, Basil Puree

FIORE DI ZUCCA

Fiore di Latte, Ricotta, Fiore Di Zucca , Honey Comb, Thyme, Basil

LOBSTER BLT PIZZA

Lobster Cream, Fresh Burrata, Applewood Bacon, Pickled Sungold Tomatoes, Baby Arugula

MR. PINK

Pink & Golden Pineapple Marmalade, Spicy 'Nduja, Melted Leeks, Fiore di Latte

SAUSAGE & PEPPERS

Crumbled Fennel Sausage, Jimmy Nardello Peppers, San Marzano Tomatoes, Fresh Mozzarella

FRESH PASTA

All Pasta Is Made Fresh In-House Daily

Sub Homemade Gluten-Free Pasta ^{GF} • Add Burrata to any pasta

HOMEMADE RICOTTA GNOCCHI

Black Summer Truffle, Reggiano Butter, 24 Month Parmigiano

LOBSTER BUCATINI

Half Maine Lobster, Cognac Lobster Cream, Heirloom Tomatoes, Spinach, Soft Herbs

SPICY RIGATONI

Nino's Vodka Sauce, Calabrian Chili

LINGUINE CLAMS

Maine Cockles, Chopped East Coast Clams, Sun Gold Tomatoes, White Wine, Herbs

FETTUCCHINE BOLOGNESE

Veal & Pork Bolognese, Sofritto, Whipped Herb Ricotta, Calabrian Chili

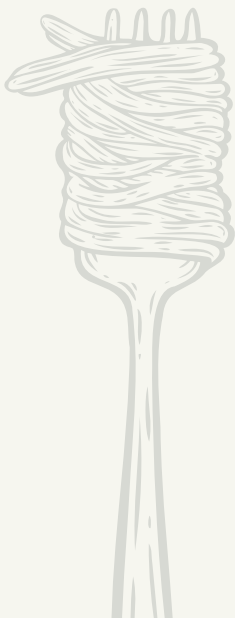
CAMPANELLE ALLA GENOVESE

8 hour Shredded Beef Ragu, Parmigiano Foam

SPAGHETTI SHRIMP "BOLOGNESE" BIANCO

Ground Rock Shrimp, Fennel, Leeks, Bottarga, Lemon Zest

^{GF} = GLUTEN FREE





THE CLASSICS

NICKY SANTORO'S VEAL CHOP PARM FOR 2

Spicy Vodka Sauce, Fresh Mozzarella, Caciocavallo, Calabrian Chili, Basil

WHOLE BROILED LOBSTER^{GF} MP

Calabrian Chili Butter, Lemon Zest

CHICKEN MARSALA^{GF}

Black Garlic Marsala, Wild Mushrooms, Mascarpone Mashed Potatoes, Wilted Spinach

CHICKEN PARMIGIANA

Crispy Chicken Cutlet, San Marzano Tomatoes, Fresh Mozzarella, Basil Served over homemade Spaghetti

HALIBUT

English Pea Purée, Asparagus, Charred Leeks, Green Breadcrumbs

SURF N' TURF

8 OZ CREEKSTONE FARMS FILET MIGNON^{GF}

Mascarpone Mashed Potatoes, Local Long Island Corn, Red Wine Demi

SNAKE RIVER FARMS KUROBUTA PORK CHOP^{GF}

Jimmy Nardello Peppers, Balsamic Glazed Cipollini Onions, Mascarpone Mashed Potatoes

16 OZ CREEKSTONE FARMS NEW YORK STRIP^{GF}

Mascarpone Mashed Potatoes, Local Long Island Corn, Red Wine Demi

8 OZ SNAKE RIVER FARMS WAGYU SKIRT STEAK^{GF}

Mascarpone Mashed Potatoes, Local Long Island Corn, Red Wine Demi

8 OZ SNAKE RIVER FARMS WAGYU BAVETTE

Parmigiano Herb Fries, Red Wine Demi

40 OZ CREEKSTONE FARMS TOMAHAWK STEAK

Hand Cut Parmigiano Herb Fries, Wild Mushrooms, Red Wine Demi

FILET OF BRANZINO^{GF}

Wild Mushrooms, Broccoli Rabe, Salmoriglio

FAROE ISLAND SALMON^{GF}

Rainbow Carrots, Wilted Spinach, Salsa Verde

BLUEFIN TUNA

Grand Marnier Zabaglione, Fennel, Citrus, Castelvetrano Olives, Mint, ACG

SIDES^{GF}

PARMIGIANO HERB FRIES
BROCCOLI RABE
WILTED SPINACH
ASPARAGUS

LOCAL LONG ISLAND CORN
ROASTED MARSALA MUSHROOMS
ESCAROLE + CANNELLINI BEANS

^{GF} = GLUTEN FREE

** Parties of 8 or more people will have an automatic 20% gratuity added to the bill **

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