

## CHICKEN

- Chicken alla Nino's** 24  
Parmesean crusted chicken breast in a lemon wine sauce
- Chicken Parmigiana** 24  
Chicken breast lightly breaded topped with tomato and mozzarella
- Chicken Moetna** 24  
Sauteed chicken breast with bell peppers, hot cherry peppers, roasted garlic, balsamic reduction
- Chicken Paillard** 26  
Chicken breast pounded, grilled, served with tomato, arugula, fresh mozzarella, lemon olive oil sauce
- Chicken Fiorentina** 24  
Sauteed chicken breast with spinach, mozzarella, in a chardonnay wine sauce
- Chicken Scarpariello** 27  
Chicken breast sauteed with sausage, hot cherry peppers, in a garlic wine sauce served over broccoli rabe
- Chicken Francese** 24  
Made the traditional right way
- Chicken Diane** 25  
Chicken breast sauteed, topped with tomatoes, roasted peppers, mozzarella in a white wine shallot sauce

## FISH

- Scallops Pan Seared** 32  
White wine lemon sauce, served over spinach
- Grilled Salmon** 30  
Grilled, served with mashed potatoes, fresh herb lemon wine sauce
- Shrimp Scampi** 32  
Broiled jumbo shrimp in a garlic white wine sauce served over spinach
- Shrimp Fra Diavolo** 32  
Sauteed jumbo shrimp in a spicy tomato sauce over fettuccine
- Fruitti Di Mare** 36  
Fresh lobster, clams, scallops, mussels in a tomato basil broth served over linguini
- Calamari and Scallops Marinara** 30  
Sauteed calamari, scallops with basil, garlic and olive oil in marinara sauce over linguine

## Fine Dining, At Home

We love dining out! When we opened Nino's Restaurant we took the best of what we loved about dining out and paired it with our passion for fine Italian cuisine.

At Nino's Restaurant you will experience delicious Italian dining in a cozy, intimate atmosphere. Or better yet, order take-out and experience the deliciousness in the comfort of your own home.

We offer an extensive wine list, daily specials and a private room for up to 40 people.

Try us once and you'll be back again and again.

# Nino's Restaurant



***Fine Italian cuisine in an intimate dining setting.***

Open for Lunch and Dinner.  
Dine-in or Take-out.  
Closed Sundays.

914-864-0400

13 Adams Street  
Bedford Hills, NY

[www.NinosRestaurantofBedfordNY.com](http://www.NinosRestaurantofBedfordNY.com)

LOCAL POSTAL CUSTOMER

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U.S. POSTAGE  
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EDDM Retail

## APPETIZER

<b>Hot Antipasto</b> Roasted Jumbo Shrimp, scallops, clams, mussels, artichokes, and eggplant rollatine	<b>26</b>
<b>Zuppa De Cozze</b> Prince Edward Island mussels with garlic and tomatoes	<b>18</b>
<b>Clams Oreganate or Casino</b> Little neck clams baked with herbs and bread crumbs	<b>18</b>
<b>Mozzarella Caprese</b> Creamy mozzarella, tomatoes, roasted peppers and prosciutto	<b>15</b>
<b>Maryland Crab Cakes</b> Jumbo lumb crab cakes served with caper remoulade	<b>20</b>
<b>Calamari Fritti</b> Crispy fried calamari served with tomato marinara sauce	<b>19</b>
<b>Clams Provencal</b> Sauteed little neck clams with fresh tomato, herbs and white wine sauce	<b>20</b>
<b>Shrimp Cocktail</b> Classic horseradish sauce	<b>24</b>



## SALAD

<b>Organic Green</b> Organic greens with gorgonzola cheese and roasted pecans in a balsamic dressing	<b>12</b>
<b>Insalate Tricolore</b> Radicchio, arugula, and endive tossed with balsamic dressing and shaved parmesean cheese	<b>12</b>
<b>Caesar Salad</b> Classic Roman Caesar salad	<b>12</b>
<b>Arugula E Parmigiano Pear</b> Arugula, cherry tomatoes, and shaved parmesean cheese with balsamic vinaigrette	<b>12</b>
<b>Rocket and Roasted Beets</b> Endive, arugula, goat cheese, caramelized apples, oil and balsamic dressing	<b>13</b>
<b>Montenegro Salad</b> Diced tomatoes, peppers, cucumber and red onions topped with Feta cheese in balsamic dressing	<b>13</b>

## SOUP

<b>Pasta Fagioli</b>	<b>10</b>
<b>Minestrone</b>	<b>10</b>

## RESERVE YOUR TABLE TODAY!



## PASTA

<b>Cheese Tortellini</b> Tortellini with prosciutto, green peas and a touch of cream sauce	<b>20</b>
<b>Gnocchi al Pomodoro</b> Gnocchi pasta with roasted eggplant and mozzarella in a fresh tomato basil sauce	<b>20</b>
<b>Lobster Ravioli</b> Sauteed shrimp in a pink vodka sauce	<b>26</b>
<b>Fettuccini Filetto Di Pomodoro</b> Fettuccini pasta with prosciutto, mozzarella, onions in a fresh tomato basil sauce	<b>20</b>
<b>Linguini Carbonara</b> Linguini pasta the traditional way	<b>21</b>
<b>Penne alla Vodka</b> Penne pasta in pink cream sauce with a splash of vodka	<b>18</b>
<b>Ravioli Fatti in Casa</b> Home made cheese or spinach ravioli in a fresh tomato basil sauce	<b>20</b>
<b>Linguini Mediterranea</b> Linguini pasta with jumbo shrimp and lobster in a zesty tomato basil sauce	<b>34</b>
<b>Linguini in Red or White Clam Sauce</b> Linguini pasta, garlic, parsley and olive oil in your choice of red or white wine sauce	<b>24</b>
<b>Butternut Squash Ravioli</b> Butternut squash ravioli with sauteed shrimp, minced zucchini, fresh tomato, sage in a light cognac creme sauce	<b>24</b>
<b>Rigatoni Con Porcini</b> Rigatoni pasta with porcini mushrooms, chicken, parsley in a light cream sauce	<b>23</b>

## AL FORNO

<b>Eggplant Parmigiana</b> Baked eggplant with tomato, basil and mozzarella	<b>20</b>
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## VEAL

<b>Veal Marsala</b> With fresh mushrooms and Marsala wine	<b>26</b>
<b>Vitello alla Nino's</b> Parmeseann crusted veal scaloppini in white wine lemon sauce	<b>26</b>
<b>Vitello Piccata</b> Veal scallopini sauteed in lemon and capers, Chardonnay wine sauce, served over spinach	<b>26</b>
<b>Vitello Toscano</b> Veal scallopini sauteed with white wine and topped with eggplant and melted mozzarella	<b>26</b>
<b>Veal Francese</b> Made the right way	<b>26</b>
<b>Vitello alla Milanese</b> Veal, thinly pounded and breaded in parmesean, served with marinated tomatoes, fresh mozzarella, arugula, lemon olive oil sauce	<b>30</b>
<b>Veal Parmigiana</b> Veal scallopini encrusted in parmesean topped with tomato and mozzarella	<b>26</b>

## PRIME BEEF

<b>Grilled Veal Chop</b> Melted Gorgonzola and broccoli rabe	<b>42</b>
<b>New York Strip Steak</b> 14oz grilled Angus shell steak with sauteed mixed mushrooms and mashed potatoes	<b>40</b>

\*\*\* *Expert Catering for all events including Weddings, Communion, Bridal/Baby Showers, Birthdays, Retirement, and more!* \*\*\*  
**Private room available.**

If you have any food allergies, please speak to the owner, manger, chef, or your server.