

Veal

Veal Marsala <i>With fresh mushrooms and Marsala wine</i>	28	Veal Francese <i>Made the right way</i>	28
Vitello alla Nino's <i>Parmesean crusted veal scaloppine in white lemon sauce</i>	28	Vitello alla Milanese <i>Veal, thinly pounded and breaded in parmesean, served with marinated tomatoes, fresh mozzarella, arugula, lemon olive oil sauce</i>	32
Vitello Piccata <i>Veal scaloppine sautéed in lemon and capers, Chardonnay wine sauce, served over spinach</i>	28	Veal Parmigiana <i>Veal scaloppine encrusted in parmesean topped with tomato and mozzarella</i>	28
Vitello Toscano <i>Veal scaloppine sautéed with white wine and topped with eggplant and melted mozzarella</i>	28		

Fish

Scallops Pan Seared <i>White wine lemon sauce, served over spinach</i>	36	Shrimp Fra Diavolo <i>Sautéed jumbo shrimp in a spicy tomato sauce over fettuccine</i>	34
Grilled Salmon <i>Grilled, served with mashed potatoes, fresh herb lemon wine sauce</i>	32	Fruitti Di Mare <i>Fresh lobster, clams, scallops, mussels in a tomato basil broth served over linguini</i>	40
Shrimp Scampi <i>Broiled jumbo shrimp in a garlic white wine sauce served over sautéed spinach</i>	34	Calamari & Scallops Marinara <i>Sautéed calamari, scallops with basil, garlic and olive oil in marinara sauce over linguini</i>	36

Brick Oven Pizza

	Individual	Small	Large
Regular	18	20	22
Margarita <i>Mozzarella, fresh tomato, basil and parmesean cheese</i>	21	23	25
White Pizza <i>Mozzarella, ricotta, fresh garlic</i>	20	22	24
White Pizza <i>Choice of broccoli rabe, chicken or bacon</i>	23	24	27
Scampi Pizza <i>Shrimp, garlic in white wine sauce</i>	28	30	31
Pizza D'Buffalo <i>Fresh mozzarella and prosciutto</i>	24	25	27
Pizza Diavolo <i>Hot pepperoni, onions, hot cherry peppers</i>	21	24	27
Portobello Pizza	22	24	26
Broccoli Rabe Pizza <i>Sausage and ricotta</i>	24	26	28

Pizza Toppings:

Fresh mushrooms, pepperoni, roasted peppers, eggplant, chicken, broccoli rabe, bacon, spinach, sausage, and prosciutto

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Relax and enjoy your dining experience at Nino's. All dinners are prepared to order with only the finest ingredients. We appreciate your patience during the preparations of your meals. - Nino

914.864.0400

13 Adams St, Bedford Hills, NY 10507

www.NinosRestaurantofBedford.com

Hours:

12pm-10pm Daily

If you have a food allergy or intolerance, please speak to any member of our staff. The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illnesses.

Appetizers

- Hot Antipasto** 28
Roasted Jumbo Shrimp, scallops, clams, mussels, artichokes, and eggplant rollatini
- Zuppa De Cozze** 20
Prince Edward Island mussels with garlic and tomatoes
- Clams Oreganate or Casino** 20
Little neck clams baked with herbs and bread crumbs
- Mozzarella Caprese** 17
Creamy mozzarella, tomatoes, roasted peppers and prosciutto
- Maryland Crab Cakes** 24
Jumbo lump crab cakes served with caper remoulade
- Calamari Fritti** 21
Crispy fried calamari served with tomato marinara sauce
- Clams Provencal** 22
Sautéed little neck clams with fresh tomatoes, herbs and white wine sauce
- Shrimp Cocktail** 26
Classic horseradish sauce

Soups

- Pasta Fagioli** 12
- Minestrone** 12

Salads

- Organic Green** 13
Organic greens with gorgonzola cheese and roasted pecans in a balsamic dressing
- Insalate Tricolore** 13
Radiccio, arugula, and endive tossed with balsamic dressing and shaved parmesean cheese
- Caesar Salad** 13
Classic Roman Caesar salad
- Arugula E Parmigiano Pear** 13
Arugula, cherry tomatoes, and shaved parmesean cheese with balsamic vinaigrette
- Rocket and Roasted Beets** 14
Endive, arugula, goat cheese, caramelized apples, oil and balsamic dressing
- Montenegro Salad** 13
Diced tomatoes, peppers, cucumber and red onions topped with Feta cheese in balsamic dressing

Vegetali - Fresh Vegetables

- Broccoli** 12
- Spinach** 12
- Asparagus** 12
- Broccoli Rabe** 12
- Portobello** 12
- Rosemary Potatoes** 12
- Mashed Potatoes** 12

Pasta

- Cheese Tortellini** 22
Tortellini with prosciutto, green peas and a touch of cream sauce
- Gnocchi al Pomodoro** 22
Gnocchi pasta with roasted eggplant and mozzarella in a fresh tomato basil sauce
- Lobster Ravioli** 28
Sautéed shrimp in a pink vodka sauce
- Fettuccini Filetto Di Pomodoro** 23
Fettuccini pasta with prosciutto, mozzarella, onions in a fresh tomato basil sauce
- Linguini Carbonara** 23
Linguini pasta the traditional way
- Penne alla Vodka** 20
Penne pasta in pink cream sauce with a splash of vodka
- Ravioli Fatti in Casa** 22
Home made cheese or spinach ravioli in a fresh tomato basil sauce
- Eggplant Parmigiana** 21
Baked eggplant with tomato, basil and mozzarella
- Linguini Mediterranea** 38
Linguini pasta with jumbo shrimp and lobster in a zesty tomato basil sauce
- Linguini** 28
Red or White Clam Sauce
Linguini pasta, garlic, parsley and olive oil in your choice of red or white wine sauce
- Butternut Squash Ravioli** 26
Butternut squash ravioli with sautéed shrimp, minced zucchini, fresh tomato, sage in a light cognac creme sauce
- Rigatoni Con Porcini** 27
Rigatoni pasta with porcini mushrooms, chicken, parsley in a light cream sauce

Chicken

- Chicken alla Nino's** 26
Parmesean crusted chicken breast in a lemon wine sauce
- Chicken Parmigiana** 26
Chicken breast lightly breaded topped with tomato and mozzarella
- Chicken Moetna** 26
Sautéed 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** 26
Sautéed chicken breast with spinach, mozzarella, in a chardonnay wine sauce
- Chicken Scarpariello** 29
Chicken breast sautéed with sausage, hot cherry peppers, in a garlic wine sauce served over broccoli rabe
- Chicken Francese** 26
Made the traditional right way
- Chicken Diane** 27
Chicken breast sautéed, topped with tomatoes, roasted peppers, mozzarella in a white wine shallot sauce

Prime Beef

- Grilled Veal Chop** 50
Melted Gorgonzola and broccoli rabe
- New York Strip Steak** 45
(14oz) grilled Angus shell steak with sautéed mixed mushrooms and mashed potatoes