

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

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

BRICK OVEN PIZZA				
	Individual	Small	Large	
Regular	16	18	20	
Margarita Mozzarella, fresh tomato, basil and parmesean cheese	19	21	23	
White Pizza Mozzarella, ricotta, fresh garlic	18	20	22	
White Pizza Choice of broccoli rabe, chicken or bacon	21	23	25	
Scampi Pizza	25	27	28	
Pizza Di Buffalo	21	23	25	
Pizza Diavolo Hot pepperoni, onions, hot cherry peppers	20	22	25	
Portobello Pizza	20	22	24	

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



LOCAL POSTAL CUSTOMER

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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

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



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

SOUP	
Pasta Fagioli	10
Minestrone	10



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

AL FORNO	
Eggplant Parmigiana Baked eggplant with tomato, basil and mozzarella	20

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

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

*** **Expert Catering for all events including Weddings, Communions, 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.