

STARTERS

NUNZI'S MUSSELS \$20

choice of red sauce, white wine garlic sauce, or spicy cherry pepper sauce

ZUCCHINI CHIPS \$19

garlic parmesan aioli

GARLIC BREAD \$14

mozzarella cheese, side sauce of marinara or spicy vodka

EGGROLL ITALIANO \$22 N

sweet/hot italian sausage, broccoli rabe, pecorino, mozzarella cheese

MAC & CHEESE BARS \$21

side of spicy vodka sauce

GRANDMA'S MEATBALLS \$23 N

tomato sauce, fresh herbed ricotta - or try them Grandpa style, simply fried with hot peppers

LIMONCELLO WINGS \$23 N *🍴* GF

grilled lemon slices, calabrian pepper

CALAMARI \$24

choice of fried or sautéed, cherry peppers, grape tomatoes, white wine butter sauce

NUNZI'S NACHOS \$20

meatballs, mozzarella, ricotta cheese, cherry peppers

FRIED RAVIOLI LOLLIPOPS \$18

skewered raviolis, breaded & fried, served with vodka sauce & marinara

FRIED BURRATA \$22

wrapped in prosciutto, grape tomatoes, arugula, balsamic glaze

NUNZI'S CHEESESTEAK \$28 N

shaved ribeye, American cheese, caramelized onions, garlic aioli, cherry peppers

FROM THE GARDEN

ITALIAN CHOPPED \$22 GF

salami, olives, grape tomatoes, red onion, chickpeas, provolone, pepperoncini, italian vinaigrette

CAESAR \$19 GF

grape tomatoes, parmesan, ciabatta croutons, housemade dressing

FALL HARVEST * \$22

butternut squash, arugula, candied walnuts, red delicious apples, feta, apple cider vinaigrette

add chicken / 10
steak or shrimp / 12

PIZZA

MARGHERITA \$24

tomato sauce, fresh mozzarella, basil

PROSCIUTTO ARUGULA \$28 N

tomato sauce, prosciutto, fresh mozzarella, arugula, truffle oil

TRICOLOUR \$26

marinara sauce, vodka sauce, pesto sauce, fresh mozzarella, parmesan

MEATBALL BURRATA \$28 *🍴*

spicy vodka sauce

SPINACH & ARTICHOKE \$28

garlic pureé, herbed ricotta, mozzarella, spinach, artichoke

THE GODFATHER \$28 *🍴*

sausage, pepperoni, cherry peppers, mozzarella

HANDHELDS \$18

THE SINATRA

chicken parm

THE NUNZI

chicken cutlet, arugula, balsamic

THE CLEMENZA

meatball parm

PASTA

PAPPARDELLE & LAMB \$33 N

red wine-braised lamb, tomato, cream, mushroom, shaved parmesan

BOW TIE* \$26 N

cauliflower, garlic, walnuts, toasted bread crumbs, shaved pecorino

RIGATONI BURRATA POMODORO \$28

burrata-infused pomodoro, pan-roasted sicilian zucchini, shaved pecorino

SPICY RIGATONI ALLA VODKA \$28 🔪 N

tomato, cream, crushed red pepper

LINGUINE BOLOGNESE \$28

beef, tomato bolognese

THREE CHEESE TORTELLINI \$28

ricotta, parmesan, mozzarella, basil pesto cream sauce

SEAFOOD PASTA \$33

mussels, calamari, shrimp, marinara, over linguine

STUFFED RIGATONI \$28

ricotta cheese, choice of spicy vodka or marinara sauce

BAKED PENNE \$27

ricotta, parmesan, mozzarella

BUTTERNUT SQUASH RAVIOLI \$28

bourbon cream sauce

ADD;
MEATBALL 7
BURRATA 9
CHICKEN 10
STEAK OR SHRIMP 12
GLUTEN FREE PASTA 2

MAIN

PORK CHOP NUNZI \$42

pounded, fried, topped with prosciutto, fontina cheese & cherry peppers

CHICKEN PARMESAN ALLA VODKA \$39 🔪

spicy vodka sauce

CHICKEN MILANESE \$39

chicken cutlet, arugula, radicchio, grape tomatoes, balsamic vinaigrette

EGGPLANT PARMESAN \$29

classic homestyle tomato sauce, shaved pecorino, linguine

CHICKEN ROLLETINI \$36

spinach, mozzarella, parmesan, marsala sauce, mushrooms

20 OZ. NY STRIP STEAK \$56

SIDE DISHES \$11

PARMESAN TRUFFLE FRIES
FRENCH FRIES
MUSHROOMS OREGANATO
BROCCOLI RABE
BRUSSELS SPROUTS W/ BACON

*Contains nuts / N Nunzi's Classics
🔪 Spicy

a 20% gratuity is included on all checks of parties of 6 or more

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness / please notify your server of any known food allergies

A 3% service charge will be added to all credit card payments to cover processing fees. No fees apply to cash payments. Thank you for your understanding.

Our grandfather was truly a one of a kind man. He had impeccable class, style, humility, and opinions (granted, very strong ones!) about how food should be made. This menu, and Nunzi's itself, is our tribute to him. When you dine here, you're dining at our families dinner table that we shared with him every Sunday.

SIGNATURE COCKTAILS \$17

THE NUNZI (+3)

stoli elit, one olive, extra dry

CALABRIAN MARGARITA

*reposado tequila, calabrian peppers,
agave & lime*

NUNZI'S NEGRONI

vermouth, campari, gin

PINEAPPLE DAIQUIRI

*rum, pineapple, simple syrup, lime &
angostura*

SICILIAN SOUR

*white rum, lemon, red wine & simple
syrup*

GODMOTHER

amaretto & vodka

MEZCALITA

*mezcal, jalapeño, pineapple, agave &
lime*

GOLD RUSH

bourbon, honey & lemon

LONDON MAID

*vodka, lime, simple syrup, cucumber &
mint*

AMARETTO SOUR

*bourbon, amaretto, lemon, simple syrup &
angostura*

1274

gin, blood orange, orange juice & honey

BEER / CANS \$8

CORONA	SURFSIDE
STELLA	HAVE A DAY
BLUE MOON	SUBOURBON
PERONI	

SEASONAL COCKTAILS \$18

PINEAPPLE INFUSED VODKA \$12

stoli orange infused with pineapple

BANANA JAMESON OLD FASHIONED

*banana infused jameson, demerara syrup,
angostura bitters*

PUMPKIN SPICE ESPRESSO MARTINI

*pumpkin spice rumchata, espresso, kahlua,
vanilla vodka*

BLUEBERRY LAVENDER MARGARITA

blueberry lavender agave, lime juice, tequila

FALL SANGRIA

*apple cider, vanilla vodka, simple syrup,
pinot grigio*

SPIRITS

SCOTCH

Lagavulin, 11 year / 20

Macallan, 12 year / 22

Oban, 14 year / 30

Dewars White Label / 15

Glenlivet, 12 year / 18

Johnny Walker Black / 17 – Blue / 60

Balvenie, 12 year / 18

WHISKEY

Crown Royal / 16

Seagrams 7 / 15

Glenfiddich, 12 year / 18

BOURBON

Basil Hayden / 18

Blantons Single Barrel / 18

Bulleit / 15

Knob Creek / 17

Maker's Mark / 16

Widow Jane, 10 year / 18

Woodford Reserve / 17

Angel's Envy / 18

RYE

Knob Creek / 16

Bulleit Rye / 15

TEQUILA

Clase Azul / 40

Don Julio 1942 / 40

Casamigos Anejo / 24

Casamigos Repasado / 18

Xicala Mezcal / 16

WINE

RED // BY THE BOTTLE

Chianti DOCG, Piantaperro, Tuscany / 45

Chianti Riserva Antinori, Tuscany / 75

Brunello Di Montalcino, Castiglion del Bosco, Tuscany / 135

Rosso del Montalcino, Castello Banfi, Tuscany / 65

Super Tuscan, Reviresco, Maremma / 55

Cabernet Sauvignon, Orin Swift Palermo, Napa Valley / 125

Cabernet Sauvignon, St. Francis, Sonoma / 50

Cabernet Sauvignon, Silver Oak, Alexander Valley / 175

Cabernet Sauvignon, Unshackled, Central Coast / 60

Cabernet Sauvignon, La Vendemmia, Veneto / 44

Caymus, Napa Valley / 175

The Prisoner, Napa Valley / 95

Blend, Orin Swift Abstract, Napa Valley / 90

Blend, Tapestry, Paso Robles / 55

Pinot Nior, Landmark Vineyards - Overlook, Sonoma / 50

Merlot, Le Vendemmia, Veneto / 39

Malbec, Achaval Ferrer, Argentina / 45

ROSÉ // BY THE BOTTLE

Whispering Angel, Provence, France / 55

Maison Idiart, Grenache, France / 45

BUBBLES // BY THE BOTTLE

Champagne Brut, Roederer Estate, Anderson Valley / 60

Champagne Brut, Reserve, Veuve Clicquot, France / 135

Prosecco, Cuvee Spumante Brut, Italy / 40

Brut Rosé, Domaine Carneros, by Taittinger / 105

Dom Perignon, Champagne, France / 350

All bottles ½ price every Wednesday

WINE

WHITE // BY THE BOTTLE

Pinot Grigio, Livio Felluga, Friulli-Colli Orientali / 60

Pinot Grigio, Santa Margherita, Alto Adige 2010 / 55

Pinot Grigio, La Vendemmia, Veneto / 39

Chardonnay, La Pietra, Cabero, Tuscany / 60

Chardonnay, Cakebread Cellars, Napa Valley / 85

Chardonnay, Orin Swift Mannequin, Napa Valley / 70

Chardonnay, St. Francis, Sonoma / 45

Sauvignon Blanc, Infamous Goose, New Zealand / 40

Matua Wines, Sauvignon Blanc, New Zealand / 40

Sauvignon Blanc, Blalock & Moore, New Zealand / 50

Sancerre, Comte Lafond, Loir France / 90

Riesling, Schlumberger, Princess Abbes, Alsace, France / 45

Riesling, Black Tower, Rhein, Germany / 45

WHITE // BY THE GLASS

Chardonnay, St. Francis, Sonoma County / 12

Matua Wines, Sauvignon Blanc, New Zealand / 11

Sauvignon Blanc, Blalock & Moore, New Zealand / 14

Pinot Grigio, La Vendemmia, Veneto, Italy / 12

Riesling, Black Tower, Rhein, Germany / 12

RED // BY THE GLASS

Chianti DOCG, Pianta Ferro, Tuscany / 12

Super Tuscan, Reviresco, Maremma / 16

Cabernet, La Vendemmia, Veneto / 13

Cabernet Sauvignon, Unshackled. Central Coast / 17

Pinot Noir, Rocco, Willamette Oregon / 14

Merlot, La Vendemmia, Veneto / 12

Red Blend, Tapestry, Paso Robles / 14

ROSÉ // BY THE GLASS

Maison Idiart, Grenache, France / 12

BUBBLES // BY THE GLASS

Prosecco, Cuvee Spumante Brut, Italy / 12