



Da Nico Ristorante

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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The Best Brick Oven Pizza

ITEM	PRICE
Pizza Margherita Tomato sauce, mozzarella and basil.	\$16.00
Pizza Vodka Fresh mozzarella, basil, vodka sauce.	\$17.00
Pizza Salsicca Tomato sauce, mozzarella and sausage.	\$18.00
Pizza Picante Tomato sauce, mozzarella and spicy pepperoni	\$18.00
Focaccia Flat oven-baked bread topped with rosemary drizzled with EVOO.	\$11.00
Bruschetta Pizza bread topped with fresh chopped tomatoes, onions, and fresh basil drizzled with EVOO.	\$16.00
Pizza Prosciutto and Arugula Tomato sauce, fresh mozzarella, prosciutto and arugula.	\$19.00
Pizza Bianca Mozzarella, ricotta, romano cheeses and basil.	\$17.00
Pizza Fiesta Tomato sauce, mozzarella, sausage, roasted peppers, and onions.	\$18.00
Pizza Funghi Tomato sauce, mozzarella and mushrooms.	\$17.00
Pizza Quatro Formaggi Mozzarella, fontina, gorgonzola and parmigiana cheeses.	\$19.00
Pizza Miele Mozzarella, hot sopressata, honey	\$19.00
Pizza Quatro Stagioni Tomato sauce, mozzarella, roasted peppers, prosciutto, artichokes and mushrooms.	\$19.00
Pizza Truffle Mozzarella, proscuitto, arugula, parmesan shavings, & truffle oil	\$20.00

Antipasti

ITEM	PRICE
Calamari Fritti Fried squid in a light batter with tomato sauce on the side.	\$20.00
Mozzarella in Carozza Golden crusted mozzarella with light tomato sauce on the side.	\$14.00
Buffalo Mozzarella Caprese Buffalo mozzarella, tomatoes, roasted red peppers and fresh basil mozzarella in light tomato sauce.	\$19.00
Vongole Oreganata Baked little neck clams with seasoned breadcrumbs.	\$16.00
Zucchini Fritti Sliced breaded zucchini fried until golden brown.	\$13.00
Involtini di Melanzane Stuffed eggplant with ricotta cheese.	\$16.00

ITEM	PRICE
Zuppa di Cozze Mussels sautéed in garlic with a white wine or a light tomato sauce.	\$17.00
Portobello Mushrooms Sautéed in balsamic vinegar, garlic and olive oil.	\$16.00
Antipasti Freddi Prosciutto, provolone, soppressata, olives and roasted red peppers.	\$20.00
Antipasto Da Nico Two traditional Italian styles hot antipasto.	\$30.00
Spiedini all Romana Fresh Mozzarella and prosciutto served in an achovy, lemon, and capeer sauce	\$17.00

Zuppa

ITEM	PRICE
Tortellini in Brodo Tortellini pasta in a chicken broth.	\$13.00
Homemade Minestrone Italian mix vegetable soup.	\$13.00
Pasta Fagioli Canellini beans with mixed pasta in a light red sauce.	\$13.00
Stracciatella Alla Romana Roman egg drop soup with spinach.	\$13.00

Insalata

ITEM	PRICE
Insalata Cesare Romaine lettuce with classic dressing.	\$13.00
Insalata Tri-Colore Arugula, endive and radicchio.	\$13.00
Strawberry Salad Baby greens, fresh strawberries, gorgonzola cheese in a vinaigrette dressing.	\$13.00
Insalata Da Nico Mixed green salad topped with provolone.	\$13.00
Apple and Beet Salad Fresh apples, roasted beets, goat cheese and walnuts in a vinaigrette dressing.	\$15.00
Insalata Spinaci Baby leaf spinach tossed with crispy pancetta, walnuts, fresh mushrooms, and orange segments.	\$14.00

Paste

ITEM	PRICE
Rigatoni alla Vodkaa Rigatoni in a pink creamy vodka sauce.	\$22.00
Fettuccine Alfredo Fettuccine in white cream sauce with pecorino cheese.	\$22.00
Lasagna Homemade meat lasagna.	\$23.00

ITEM	PRICE
Spaghetti and Meatballs Meatballs and pasta in tomato sauce.	\$23.00
Linguine Vongole Linguine with clams in our fresh red or white sauce.	\$25.00
Orecchiette Da Nico Ear shaped pasta with sausage and broccoli rabe, sautéed in garlic and olive oil.	\$29.00
Gnocchi Napoletana Homemade potato gnocchi with fresh mozzarella in a marinara sauce.	\$22.00
Spaghetti Alla Carbonara Spaghetti with prosciutto, pancetta, onions, egg yolks and pecorino cheese.	\$22.00
Ravioli Della Casa Cheese ravioli in a light tomato sauce.	\$21.00
Linguine di Pesce Linguine with mixed seafood in white wine garlic and oil or tomato basil sauce.	\$39.00
Rigatoni Alla Nonna Shrimp, chicken and shitaki mushrooms sautéed in olive oil, garlic and fresh tomato sauce.	\$27.00
Tortellini Romagnola Cheese tortellini with prosciutto and mushrooms in a cream sauce.	\$24.00
Bucatini Fileto di Pomodoro Pasta with chopped prosciutto, onions in tomato sauce with fresh basil.	\$22.00
Rigatoni Alla Melanzane Tube shaped pasta with eggplant, tomatoes and ricotta salada.	\$21.00
Fusilli Alla Boscaiola Fusilli with arugula, black olives, fresh tomatoes, buffalo mozzarella and sweet basil.	\$23.00
Fettuccine Porcini Freschi Fettuccine tossed with fresh porcine mushroom and prosciutto in garlic and olive oil.	\$24.00

Parmigiani

ITEM	PRICE
Pollo Parmigiana Breaded chicken cutlet topped with mozzarella and tomato sauce.	\$25.00
Melanzane Parmigiana Breaded eggplant topped with mozzarella and tomato sauce.	\$23.00
Veal Parmigiana Breaded veal cutlet topped with mozzarella and tomato sauce.	\$28.00
Gamberi Parmigiana Breaded shrimps topped with mozzarella and tomato sauce.	\$29.00

Di Pesce

ITEM	PRICE
Gamberi Fra Diavolo Jumbo shrimps in a spicy marinara sauce served over linguine.	\$30.00
Gamberi Scampi Pan seared jumbo shrimps finished with a garlic lemon sauce served over linguine.	\$30.00
Salmone Alla Griglia Grilled salmon served with assorted grilled vegetables.	\$33.00

ITEM	PRICE
Calamari Fra Diavolo Calamari in a spicy red sauce or white wine and garlic served over linguine.	\$28.00
Filet of Sole Piccata, francese or oreganata.	\$29.00
Di Pollo	
Pollo Scarpariello Roasted chicken (bone or boneless), sausage in lemon garlic sauce with fresh herbs.	\$28.00
Pollo Marsala Boneless chicken sautéed with mushrooms in marsala wine.	\$26.00
Pollo Rollatini Stuffed with prosciutto and mozzarella in a marsala mushroom sauce.	\$28.00
Pollo Paillard Thinly pounded grilled chicken topped with arugula, red onions and tomatoes.	\$26.00
Pollo Alla Nico Chicken breast stuffed with spinach and mozzarella in a light rosemary potato crust.	\$27.00
Pollo al Balsamico Chicken breast and sun-dried tomatoes in a garlic-balsamic vinegar sauce.	\$26.00
Di Carne	
Pork Chop Calabrese Oven roasted pork chops with hot cherry peppers.	\$36.00
Vitello Piccata Veal scaloppini sautéed in a lemon white wine and capers.	\$28.00
Vitello Saltimbocca Veal scaloppini with prosciutto and spinach in a sage sauce.	\$29.00
Vitello Marsala Veal scaloppini sautéed with mushrooms in a marsala wine sauce.	\$29.00
Vitello Sorrentino Veal scaloppini topped with prosciutto, eggplant and mozzarella in white wine sauce.	\$29.00
Salsiccia Della Cassa Homemade sweet sausage ring served with peppers, onions and broccoli rabe.	\$26.00
Side Dishes	
Polpette Homemade meatballs in our fresh tomato sauce.	\$12.00
Broccoli di Rapa Italian Broccoli sautéed with garlic and olive oil.	\$15.00
Broccoli Saltati Broccoli sautéed with garlic and olive oil.	\$11.00
Spinaci Saltati Spinach sautéed with garlic and olive oil	\$11.00

ITEM	PRICE
Patate del Ciabattino Potatoes and onions.	\$11.00
Panini (Italian Pressed) Sandwich	
ITEM	PRICE
Prosciutto, Mozzarella, Tomato With balsamic glaz.	\$16.00
Caprese Panini Fresh mozzarella, sundried tomatoes, arugula and pesto.	\$16.00
Grilled Chicken With mozzarella and roasted peppers.	\$16.00
Grilled Chicken (Panini (Italian Pressed) Sandwich) With broccoli rabe.	\$16.00
Portobello Panini Sautéed portabello, onions, fontina cheese, and sriracha aioli.	\$16.00
Grilled Vegetables Vegetables, fontina cheese.	\$16.00
Hot Heroes	
ITEM	PRICE
Chicken Parmigiana	\$15.00
Veal Parmigiana Breaded veal cutlet topped with mozzarella and tomato sauce.	\$15.00
Meatball Hero	\$15.00
Sausage with Peppers and Onions	\$15.00
Grilled Chicken with Broccoli Rabe	\$15.00
Potato, Egg and Mozzarella	\$13.00
Italian Tuna Italian tuna, hot cherry peppers, and EVOO	\$15.00
Appetizers	
ITEM	PRICE
Fried Calamari Fried squid in a light butter with alight tomato sauce on the side.	\$19.00
Mozzarella Carozza Fresh sliced mozzarella coated in egg and deep-fried served with tomato sauce on the side.	\$14.00
Mozzarella Caprese Fresh mozzarella with pimento, tomato, basil in vinegar and oil dressing.	\$15.00
Baked Clams Baked little neck clams with seasoned breadcrumbs.	\$15.00
Zuppa di Cozze Mussels sautéed in garlic and white wine in a light tomato sauce.	\$18.00
Portobello Mushrooms Sautéed in balsamic vinegar, garlic and olive oil.	\$17.00

ITEM	PRICE
Hot Antipasto Shrimps, clams, mozzarella carozza and eggplant rollatini.	\$21.00
Cold Antipasto Prosciutto, provolone, sopressata, olives and roasted peppers.	\$19.00
Salads	
Caesar Salad Romaine lettuce with classic dressing.	\$12.00
Strawberry Salad Baby greens, strawberries, gorgonzola cheese.	\$14.00
Tri Colore Salad Arugula, endive and radicchio.	\$13.00
Nico Mixed Salad Romaine lettuce,with provolone in a house dressing.	\$12.00
Spinach Salad Baby leaf spinach, crispy pancetta.	\$12.00
Apple Beet Salad Baby greens, fresh strawberries, gorgonzola cheese.	\$14.00
Soup	
Tortellini in Brodo Tortellini pasta in a chicken broth.	\$11.00
Homemade Minestrone Italian mix vegetable soup.	\$11.00
Pasta Fagioli Cannellini beans with mixed pasta in a light red sauce.	\$11.00
Stracciatella alla Romana Roman egg drop soup with spinach.	\$11.00
Pasta	
Rigatoni Alla Vodka Rigatoni in a pink vodka sauce.	\$18.00
Fettuccine Alfredo Fettuccine pasta in a white cream sauce.	\$18.00
Homemade Meat Lasagna	\$19.00
Spaghetti and Meatballs Spaghetti pomodoro with homemade meatballs.	\$20.00
Linguine with Clams Red or white.	\$21.00
Ziti al Forno Baked ziti with ricotta and mozzarella.	\$16.00

ITEM	PRICE
Fettuccine Bolognese Fettuccine in a tomato sauce and grounded beef.	\$18.00
Spaghetti Carbonara Spaghetti with prosciutto and onions in a light creamy sauce.	\$18.00
Gnocchi Alla Napolitana Homemade potato gnocchi in a tomato sauce and melted mozzarella.	\$18.00
Ravioli Della Casa Homemade cheese ravioli in a light tomato sauce.	\$16.00
Rigatoni Filetto di Pomodoro Rigatoni with chopped prosciutto in a tomato sauce and fresh basil.	\$18.00
Spaghetti with Oil and Garlic	\$13.00
Spaghetti with Marinara Sauce	\$13.00
Capellini Primavera In a light creamy pink sauce with seasoned vegetables.	\$16.00
Ziti Alla Broccoli In a olive oil and garlic sauce.	\$14.00
Spaghetti Puttanesca Black and green olives, capers and anchovies.	\$17.00

Gourmet Brick Oven Pizza

ITEM	PRICE
Pizza Margherita Tomato sauce, mozzarella and basil.	\$14.00
Pizza Vodka Fresh mozzarella, basil and vodka sauce.	\$15.00
Pizza Salsiccia Tomato sauce, mozzarella and sausage.	\$16.00
Pizza Quatro Formaggi Mozzarella, fontina, gorgonzola and parmigiana cheese.	\$15.00
Pizza Picante Tomato sauce, mozzarella, spicy pepperoni	\$18.00
Pizza Prosciutto and Arugula Tomato sauce, mozzarella prosciutto and arugula.	\$19.00
Pizza Bianca Mozzarella, ricotta, romano cheese and basil.	\$15.00
Pizza Funghi Tomato sauce, mozzarella and mushrooms.	\$15.00
Pizza Fiesta Tomato sauce, mozzarella, sausage, peppers and onions.	\$16.00
Pizza Miele Mozzarella, hot sopressata, and honey	\$19.00
Pizza Truffle	\$20.00
Pizza Quatro Stagioni Roasted peppers, prosciutto, mushrooms and artichoke.	\$17.00

Entrees

ITEM	PRICE
Chicken Parmigiana (Entrées) Breaded chicken cutlet topped with mozzarella and tomato sauce.	\$19.00
Grilled Salmon Served with assorted grilled vegetables.	\$26.00
Chicken Piccata Sautéed in lemon and butter sauce.	\$16.00
Shrimp Fra Diavolo Sautéed in a spicy tomato sauce, served over linguine.	\$23.00
Veal Francese Sautéed in wine, lemon and butter sauce.	\$21.00
Chicken Marsala Chicken sautéed in the mushrooms in marsala wine.	\$20.00
Veal Parmigiana (Entrées) Breaded veal cutlet topped with mozzarella and tomato sauce.	\$21.00
Eggplant Parmigiana Breaded eggplant topped with mozzarella and tomato sauce.	\$18.00
Shrimp Scampi Pan seared shrimps finished with a lemon-garlic sauce served over linguini.	\$23.00
Shrimp Parmigiana Shrimps topped with mozzarella and tomato sauce.	\$22.00
Chicken Scarpariello Roasted chicken (bone or boneless), sausage with lemon and garlic.	\$22.00
Grilled Sausage Grilled sausage with peppers and onions.	\$20.00
Chicken Paillard Thinly pounded grilled chicken with arugula, red onions and tomatoes.	\$19.00
Filet of Sole Piccata, francese or oreganata.	\$24.00
Grilled Chicken (Entrées) Served with broccoli rabe.	\$19.00
Calamari Fra Diavolo Spicy tomato sauce, served over linguini.	\$23.00
Veal Pizzaiola With mushrooms, peppers, onions on a red sauce.	\$21.00
Chicken Cacciatore Sautéed with mushrooms, peppers and shallots in a red sauce.	\$21.00
Veal Marsala Veal scaloppini sautéed with mushrooms in marsala wine.	\$21.00
Calamari Luciana Sautéed in a white wine and garlic sauce, served over linguine.	\$23.00

Vegetables

ITEM	PRICE
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Sautéed Broccoli di Rabe	\$15.00
Italian broccoli sautéed with garlic and olive oil.	
Sautéed Broccoli	\$11.00
Broccoli sautéed with garlic and olive oil.	
Sauteed Spinach	\$11.00
Spinach sautéed with garlic and olive oil.	
Fried Zucchini	\$11.00
Sliced breaded zucchini fried until golden brown.	