



In true Italian style, our menu is meant to be tastings shared amongst family & friends. We suggest sampling various dishes to fully appreciate your experience with us at Nebo.



## Antipasti

- OLIVE** warm country olives, citrus zest, rosemary, spices 4
- SALUMI MISTI** prosciutto di parma, speck, lardo, mortadella, coppa, formaggi, pepperonata 16/28
- PROSCIUTTO DI PARMA** sliced prosciutto di parma, pepperonata 15/23
- BURRATA** cream filled mozzarella, imported mortadella, pistachio, saba 15
- RIPIENI TUBI** san marzano tomato braised stuffed calamari 15
- FUNGHI SELVAGGI** creamy mascarpone polenta, wild mushroom ragù, sage, fried egg 14
- BUDINO** goat cheese panna cotta, medjool dates, hazelnuts, honey, crostini 15
- MISTO FRITTO** crisp calamari, shrimp, smelt, mediterranean aioli, grilled lemon 28
- COZZE** skillet roasted mussels, lemon mascarpone cream, fennel, bruschetta 14
- POLENTA CON SCAMPI** shrimp, lemon butter sauce, garlic, grilled polenta 16
- ARANCINI** porcini mushroom, mozzarella stuffed rice balls, honey 10
- TIMBALLO DI MELANZANA** fresh baked eggplant, mozzarella, tomato 15
- PESCIOLINI** golden crisp smelts, grilled lemon 13
- POLPETTINE** homemade meatballs, san marzano tomato 11
- CALAMARI FRITTI** golden crisp calamari, mediterranean aioli, grilled lemon 14
- SALSICCE ALL BRACE** grilled sweet and spicy sausages, cherry peppers 11
- BRACIOLE** stuffed rolled beef, pine nuts, raisins, pecorino, san marzano tomato 16
- BRUSCHETTA ZAMPANELLA** marinated tomatoes, basil, shaved parmigiano 8
- BRUSCHETTA AGLIO E OLIO** housemade grilled bread, garlic, evoo 2.5

## Insalate

- CAPRESE** fior di latte, tomato, basil, evoo 12
- RUCOLA** baby arugula, shaved parmigiano, lemon vinaigrette 9
- CESARE** romaine hearts, white anchovies, pane gratto, caesar dressing 10
- MISTA** spring mix, goat cheese, pistachio, balsamic honey dressing 11

pasta, pizza dough and bread are made fresh daily in house  
before placing your order, please inform your server if a person in your party has a food allergy

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

GIFT CARDS AVAILABLE

# Handmade Pasta

\*all pastas can be made with a fresh san marzano tomato sauce 15

- SPAGHETTINI ALLE VONGOLE** baby clams, garlic, parsley, chili flakes, evoo 22
- FETTUCINI AL NERO** squid ink pasta, salt cod confit, pine nuts, raisins, evoo 23
- CASARECCE DI PISEILI** petite peas, sweet onion, pecorino, evoo, ricotta salata 19
- RICOTTA GNOCCHI** sweet sausage, broccoli rabe, pecorino 20
- PAPPARDELLE ALLA BOLOGNESE** slow braised meat ragù, san marzano tomato, cream, pecorino 22
- PACCHERI CON AMATRICIANA** pancetta, sweet onion, spicy san marzano tomato, ricotta 19
- TAGLIATELLE CON SCAMPI** sautéed shrimp, smashed broccoli, garlic, chili flakes, evoo 22

## Secondi

- ZUCCHINI LASAGNA** *"Bobby Flay Throwdown" Winner*  
layered zucchini, homemade ricotta, mozzarella, pecorino, san marzano tomato 21
- CIOPPINO** lobster, shrimp, calamari, mussel, smelt, spicy tomato brodo, bruschetta 34
- VITELLO MILANESE** crispy veal cutlet, arugula, pachino tomato, shaved parmigiano, aioli 24
- POLLO ALLA LIMONE** sautéed chicken, artichoke hearts, capers, lemon butter 19
- BRANZINO** Mediterranean sea bass, fennel, grilled lemon, parsley 27

## Pizza

- SICILIAN** san marzano tomato, sicilian oregano, evoo 12
- TRADIZIONALE** san marzano tomato, mozzarella 13
- MARGHERITA** fior di latte, pecorino, san marzano tomato, basil, evoo 16
- PUGLIESE** buratta, san marzano tomato, basil, evoo 17
- LARDO** lardo, mushroom, caramelized onion, sage, mozzarella 18
- SALAMI** salami, goat cheese, san marzano tomato, mozzarella 17
- SCAMPI** shrimp, lemon butter, parsley, garlic, mozzarella 18
- GINO** spicy sausage, hot cherry peppers, san marzano tomato, mozzarella 16
- NAPOLETANA** anchovies, capers, olives, san marzano tomato, mozzarella 15
- VENEZIA** baby clams, pancetta, garlic, chili flakes, parsley, evoo, mozzarella 18
- PIZZA CON PATATE** golden potato, pancetta, gorgonzola, rosemary, mozzarella 17
- BIANCO** cherry tomato vinaigrette, mozzarella, arugula, parmigiano 16
- CHRISTINA** sweet sausage, sweet corn, mozzarella 15
- BARI** spicy smashed broccoli, sweet sausage, mozzarella 17
- PROSCIUTTO E FICHI** prosciutto di parma, fig jam, gorgonzola, rosemary, mozzarella 18
- MICHAEL DIAVOLO** pepperoni, bacon, san marzano tomato, mozzarella 16
- NEBO** san marzano tomato, mozzarella, 2 eggs sunny side up (classic italian) 15
- CHRISTOFORO** sweet pizza dough, chocolate, nutella, chopped hazelnuts 15

consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ASK YOUR SEVER ABOUT OUR GLUTEN FREE MENU

## **NEW ANTIPASTI**

**baccala** salt cod, vinegar peppers, country olives, parsley

**ripieni tubi** san marzano tomato braised stuffed calamari

**bracirole** stuffed rolled beef, pine nuts, raisins, pecorino, san marzano tomato

## **NEW SECONDI**

**branzino** mediterranean sea bass, fennel, grilled lemon, parsley

**cioppino** lobster, shrimp, calamari, mussel, smelt, spicy tomato brodo, bruschetta

## **NEW PIZZA**

**lardo** lardo, mushroom, carmelized onion, sage, mozzarella

**pugliese** buratta, san marzano tomato, basil, evoo

**bari** spicy smashed broccoli, sweet sausage, mozzarella

## **NEW PASTA**

**fettucini al nero** squid ink pasta, salt cod confit, pine nuts, raisins, evoo

## Vino Spumante

- PROSECCO SUPERIORE** Mionetto "Mo", Veneto 13  
**MOSCATO D'ASTI** La Spinetta "Bricco Quaglia" DOCG, Piedmont, 2009 9  
**PROSECCO UNO**, Veneto 9

## Vino Bianco

- PINOT GRIGIO** Livio Felluga "Esperto" IGT, Venezia, 2011 9  
**SAUVIGNON BLANC** Bastianich "Adriatico" DOC, Friuli, 2011 12  
**VERNACCIA** Carpineto DOCG, Tuscany, 2011 12  
**FALANGHINA** Feudi di San Gregorio "Sannio" DOC, Campania, 2011 11  
**CHARDONNAY** Antinori's Castello della Sala "Bramito" IGT, Umbria, 2011 13  
**GAVI** Araldica "La Luciana" DOCG, Piemonte, 2011 9  
**RIESLING** San Michele all'Adige DOC, Trentino, 2011 12  
**ORVIETO** Santa Christina "Campogrande" DOC, Umbria, 2011 9  
**PINOT GRIGIO** Gazzera, Sicily, 2011 10

## Rosato Vino

- ROSE** Planeta, Sicily, 2012 10

## Vino Rosso

- MERLOT** Cusumano IGT, Sicily, 2011 9  
**BARBERA D'ALBA** Fontanafredda "Briccotondo" DOC, Piedmont, 2010 12  
**NEBBIOLO D'ALBA** Giacosa Fratelli DOC, Piedmont, 2011 12  
**PINOT NOIR** Bottega Vinaia DOC, Trentino, 2010 12  
**MONTEPULCIANO D'ABRUZZO** Quattro Mani DOC, Abruzzi, 2010 10  
**VALPOLICELLA** Cesari "Mara," Veneto, 2009 15  
**PRIMITIVO** Tormaresco "Torcicoda" IGT, Puglia, 2009 15  
**TEROLDEGO ROTALINO** Lechtaler DOC, Trentino, 2009 12  
**CHIANTI** Farnetella DOCG, Tuscany, 2010 10  
**SUPER TUSCAN** Tenuta Capezzana "Monna Nera" IGT, Tuscany, 2011 11  
**BAROLO** Serradenari DOCG, Piedmonte, 2008 18  
**FAIENZA SANGIOVESE** Emilia-Romagna, 2011 12  
**GAZZERA NERO D'AVOLA** Sicily, 2011 11

## Wine Feature

- BRUNELLO DI MONTALCINO** Castiglion del Bosco DOCG, Tuscany, 2007 22

## Cocktails { all 12 }

- META ITALIANO** bully boy vodka, campari and honey syrup over ice with grapefruit bitters
- BASIL JULEP** basil haydens bourbon and green chartreuse shaken with freshly muddled mint and lime
- IN FIAMME** milagro tequila, strawberry puree, jalepeno simple syrup and sour with chili salt rim
- FUNKIN' MONK** g'vine floraison gin, benedictine and fresh lemon on the rocks with a splash of soda
- DIRTY-DOUBLE CROSS** double cross vodka shaken with olive juice accompanied by truffle stuffed olives
- NUOVO CAOMPAGNO** dry fly washington wheat whiskey, tuaca and meletti ciaccolato served down
- DELIZIOSO** crusoe spiced organic rum, cariel vanilla vodka and grenadine with fresh pressed juice of orange
- WHISKEY SMASH** bully boy white whiskey, domaine de canton with lemon, lime, orange & soda splash
- MOLASSES FLOOD MOJITO** angostura rum, demerara, mint and lime muddled to perfection and topped with soda
- SMOKE OVER BOURBON** larceny bourbon, st germain , fresh lemon, hint of scotch topped with lunetta prosecco
- LA ROCCIA** hendrick's cucumber-rose petal infused gin with muddled cucumber garnish over rocks
- SOREL** ultimat infused black/raspberry vodka, sorel liqueur and fresh lemon
- TUSCAN SUN** bacardi gold rum, verveine du velay, apy liqueur and grenadine
- GIN GINGER** ethereal gin, lillet and ginger beer served over grapefruit ice
- THE RICKEY** ultimat black/raspberry infused vodka with fresh lime, muddled mint and soda
- COCONUT TIRAMISU** malibu, amaretto and meletti ciaccolato served up with coconut rim
- MANHATTAN DI ROMA** eagle rare bourbon, carpano antica, luxardo amaro stirred with dash of cherry bitters
- CONQUISTADOR** el buho mezcal, patron citronge, fresh lime, sogno di sorrento blood orange lemoncello
- SEASONAL SANGRIA DI NEBO** montepulciano or sauvignon blanc with fresh fruits and juices served by the glass or pitcher

## Flights

**BELLINI'S DI ANGELINA 17**  
strawberry, raspberry, mango or peach bellini made exclusively with lunnetta prosecco

\*bellinis served individually or as flight of 4

**FLIGHT RISK 21**  
3 inividual - 1oz pours of B&E whiskey, Larceny bourbon and Alibi whiskey sided with cubes & cherries

## Birra

### DRAFT

Racer 5 IPA - Blue Moon  
Pretty Things - Duvel - Peroni  
Sam Seasonal Harpoon IPA  
Harpoon 100 Barrell Series

### BOTTLES

Newcastle - Brooklyn Brewery  
Chimay Red - Leffe Blonde  
St. Bernardus Abbey - Bud Light  
Left Hand Nitro Milk Stout  
Dogfish 90 Minute Anchor Steam  
Rogue Dead Guy Ipswich Ale  
Cisco's Whale's Tail (can)

### GLUTEN FREE

Angry Orchard  
\*Estrella Damm- below 8ppm

### OVERSIZED

Lindemann's Framboise  
Brooklyn Local 1 Saison  
Wells Banana Bread Beer  
Stone Ruination

## Bibite

### PANNA

### SAN PELLEGRINO

Aranciata - Aranciata Rossa  
Pompelmo - Limonata

### BOTTLED COCA COLA

### DIET COKE