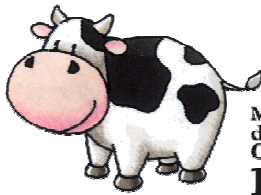


NI.DO. stands for **NI**.ente **DO**.mani (*There is no Tomorrow*)

This is our “philosophy” and our “culture”. We believe that everyone should enjoy life to its fullest every day without thinking about tomorrow.

We believe that food can only be served and enjoyed the same day it is prepared.

Our approach in the kitchen is a reflection of our vision.



**SOLO LATTE DI BUFALA .
E NON SI FANNO ECCEZIONI.**



O È COSÌ, O NON È.



MOZZARELLA BAR

Our fresh mozzarella is served with cherry tomatoes, Sicilian “Caponata” and olives

Add Prosciutto di Parma to your favorite mozzarella for only 6 dollars

Bufala Campana DOP - Flavor profile: Bright tangy rich and delicate	13
Burrata - Flavor profile: Delicate aromatics and sweet cream, tangy	13
Burratina al tartufo - Flavor profile: Intense yet smooth truffle flavor, creamy texture	13
Affumicata - Flavor profile: Fragrance is delicate, the taste is sweet, slightly savory with smoky notes	12
Fior di latte - Flavor profile: Mild milky flavor	12

FORMAGGI E SALUMI ARTIGIANALI

Our cheeses and cold cuts are hand crafted and naturally aged to preserve their flavor



Antipasto Ni.Do.

29

(Array of cold cuts and fresh mozzarella cheeses, sun-dried tomatoes, olives)

Tagliere for TWO 17 ★ for FOUR 29

Formaggi misti

- ★ Pecorino Romano
- ★ Gorgonzola dolce
- ★ Caciotta al tartufo
- ★ Parmigiano Reggiano

Affettati misti

- ★ Soppresata piccante
- ★ Prosciutto di Parma
- ★ Speck
- ★ Parmacotto

ANTIPASTI

Vellutata di zucca con amaretti e rosmarino (<i>Pumpkin soup, amaretti, rosemary</i>)	8
Tartare di tonno (<i>Yellow fin tuna tartare, avocado, green onions, lemon dressing</i>)	16
Carpaccio di polipo (<i>Octopus carpaccio, fresh arugula, Belgium endive</i>)	14
Melanzane alla Parmigiana (<i>Eggplant parmigiana</i>)	15
Calamari fritti e zucchini (<i>Fried calamari with zucchini</i>)	14
Fonduta al tartufo con prosciutto (<i>Fontina-truffle fondue, Parma ham, fried pizza dough</i>)	15
Impepata di cozze (<i>Black mussels, white wine-garlic sauce, black pepper</i>)	14
Suppli alla Romana (<i>...from the streets of Rome - tomato & mozzarella risotto croquette</i>)	11

INSALATE

Polipo (<i>Octopus, potatoes, black olives, red onions, Mediterranean dressing</i>)	16
Misticanza (<i>Mixed greens, cherry tomatoes, radish, carrots, lemon dressing</i>)	10
Quinoa (<i>Quinoa grain, bell peppers, zucchini, fresh mint, toasted pine nuts, Mediterranean dressing</i>)	13
Fresca (<i>Fresh mozzarella, tomatoes, basil, roasted zucchini, caper-olive salsa</i>)	14
Spinaci e noci	13
<i>(Baby spinach, caramelized walnuts, Gorgonzola, fresh pear, Belgium endive, Raspberry-gorgonzola vinaigrette)</i>	

** Please, note the Consumer Advisory requires us to inform you that consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience, an 18% gratuity is added to party of 6 or more

PIZZA

At Ni.Do. we combine the slow levitation method (36 hours) to produce our all-natural dough and the blast cooking process of our oven to lock in flavors, natural aroma & moisture.

This gives the pizza a soft and digestible crust, which is our signature style.

Ni.Do. (no tomato sauce) 17

Mozzarella, porcini mushrooms, speck prosciutto, cream of Mascarpone cheese

Margherita 12

San Marzano tomato sauce, "fior di latte" mozzarella, fresh basil

Emilia 16

San Marzano tomato sauce, mozzarella, Parma ham, Grana Padano, fresh arugula

Umbria 16

San Marzano tomato sauce, mozzarella, mushrooms, sausage, roasted bell peppers, red onions

Sicilia 15

San Marzano tomato sauce, mozzarella, black olives, capers, anchovies, pepper flakes

Toscana 15

San Marzano tomato sauce, mozzarella, cooked ham, mushrooms, asparagus

Calabria 14

San Marzano tomato sauce, mozzarella, spicy "soppressata"

Piemonte (no tomato sauce) 15

Mozzarella, gorgonzola cheese, fresh pear, roasted walnuts, balsamic infusion, fresh arugula

Adriatica (no tomato sauce) 16

Mozzarella, ricotta cheese, mussels, shrimp, scallops, fresh parsley, garlic

Valle D'Aosta (no tomato sauce) 15

Mozzarella, Mascarpone Cheese, Fontina, Pecorino

FOCACCE

Focaccina al rosmarino 4

Crispy focaccia bread, rosemary, extra virgin olive oil

Speck, cipolle e fontina 13

Smoked prosciutto, red onions, Fontina cheese

Lardo di Colonnata e sale marino e pepe 13

Colonnata curing strips of fatback with rosemary, herbs and spices

Please, ask your host about our catering services - www.nidocaffe.com

PASTA

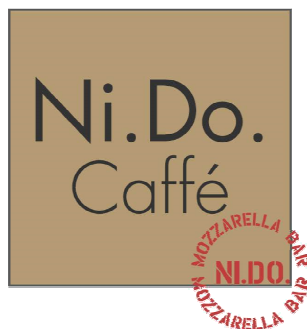
Lasagna Ni.Do.	17
(Ni.Do. signature Lasagna, beef ragout, Parmigiano Reggiano, Bechamel sauce)	
Gnocchi alla Sorrentina	16
(Potato dumplings, fresh tomato sauce, fresh mozzarella)	
Ravioli di ossobuco di vitello	19.5
(Veal ossobuco large ravioli, butter and fresh tomatoes sauce)	
Risotto con Gorgonzola e pistacchi	17
(Carnaroli rice, sweet Gorgonzola cheese, pistachios)	
Farrotto con moscardini, olive e capperi	18
(Baby squid, emmer wheat berries, olives, capers, marinara sauce)	
Bigoli integrali con acciughe e pan grattato	17
(Whole wheat “bigoli” pasta, Sicilian anchovies, red pepper flakes, bread crumbs)	
Orecchiette con funghi porcini, salsiccia e Mascarpone	19
(Ear shaped fresh pasta, porcini mushrooms, Italian sausage, cream of Mascarpone)	
Ravioli di fichi in salsa di Gorgonzola e noci	18
(Fig ravioli, light creamy Gorgonzola sauce, roasted walnuts)	
Chitarrucci ai frutti di mare	19.5
(Square spaghetti, shrimp, mussels, clams, calamari, scallops, fresh tomatoes, parsley)	
Linguine alle vongole con Bottarga	19.5
(Linguini pasta, little neck clams, white wine, garlic, parsley / add extra Bottarga \$3)	
** <i>Bottarga is a Mediterranean delicacy of salted, cured fish roe, typically from grey mullet</i>	

SECONDI PIATTI

Branzino Mediterraneo (<i>Grilled Branzino fillet, roasted bell pepper sauce</i>)	27
Salmone alla griglia (<i>Grilled salmon fillet, lemon dressing</i>)	23
Frittura mista di pesce (<i>Fried calamari, shrimp, “moscardini”, zucchini</i>)	24
Pesce del giorno (<i>Fresh catch of the day</i>)	MP
Ossobuco con risotto alla Milanese (<i>Braised veal shank, saffron risotto</i>)	32
Pollo del rosticcere (<i>Rotisserie chicken, roasted potatoes, misticanza salad</i>)	19
Rib-eye (<i>12 oz.</i>)	29



We proudly feature beef from the Gaucho Ranch / 100% natural grass fed beef free of antibiotics, hormones and grain from the South American Pampas of Uruguay.



DULCIS IN FUNDO

Millefoglie con zabaglione e fragole	9
Puff pastry filled with cream of sabayon, fresh strawberries	
Panna cotta	7
Italian custard with your choice of chocolate sauce, caramel, or fresh berries	
Torta del Pasticcere	8
Artisanal cake with seasonal fruit and nuts, vanilla ice cream	
Gnocchetti fritti al miele	8
Fried pizza dough strips, local honey	
Gelato e Sorbetti	7
All natural gelato and sorbet	
Il Cioccolato	9
Semisweet chocolate, "peperoncino", caramel sauce, black lava salt, fig-walnut ice cream	
Pizza dolce	11
Sweet focaccia, hazelnut "Nutella" chocolate sauce, fresh berries	
Pera di bosco al vino	9
Red wine poached pear, vanilla ice cream	
Formaggi misti per 2 persone	17
★ Pecorino Romano - aged 9 months	
★ Gorgonzola dolce del Moncenisio - aged 3 months, quite creamy with a softer, sweet flavor	
★ Caciotta al tartufo - semi-soft cheese infused with black truffle shavings	
★ Parmigiano Reggiano - aged 24 months rich, nutty taste and distinctive aroma	



VINI DA DOLCI

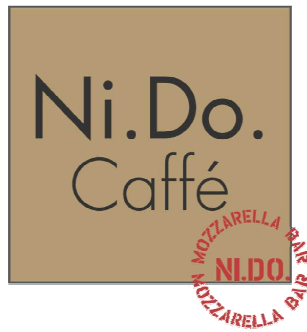
Moscato d'Asti , "La Serra", Marchesi di Gresy, Piemonte, Italy	8
<i>Sensations of fresh exotic fruit. Intense, full, and harmonious on the palate. Slightly frizzante. Very harmonious.</i>	
Zibibbo di Pantelleria , Solerte, Vino Lauria, Sicilia, Italy	10
<i>Rare aromatic wine, both dry and somewhat sweet at the same time. Pairs great with cheeses. The grapes, which are similar in aromatics to Muscat, are left on the vine till they partially ferment in the sun as they raisinate.</i>	
Torcolato , Maculan, Veneto, Italy	13
<i>Vespaiola grapes (100%) rooted in volcanic soils are air-dried after harvest for four months. Layers of honey, apricot, vanilla and light shadings of baking spice.</i>	
Brachetto d'Aqui , Bera, Piemonte, Italy	8
<i>Aromatic and fragrant with notes of sweet plum, blackberries and red cherries. Sweet but balanced on the palate by vibrant acidity</i>	
Porto , Sao Pedro, 10 years old, Portugal	11
<i>Dried fruit and figs evolve harmoniously towards spices like cinnamon, perfect balance and maturity - Great with chocolate</i>	

SPECIALITA DI CAFFE

Ni.Do. Caffè	7
<i>Shaken espresso, fresh whipped cream, toasted almonds, hazelnut cream sauce</i>	
Affogato al caffè	6
<i>Vanilla ice cream, espresso shot</i>	
Maraschino	6
<i>Espresso, chocolate sauce, Maraschino cherry infusion</i>	
Espresso 3	Cappuccino 4
American 3	Macchiato 3.5

TE ORGANICO

Peppermint / Tropical / Chamomile /	
Blueberry / Green Jasmine / Lemon / Ginger	3.5



IN VINO VERITAS

*“Wise is the man who lives in harmony
between sky and earth without altering nature.”*

We are passionate about wine!

It's how we see the essence of wine, top quality produced in harmony
between man and nature with ecologically sustainable actions.

**We believe that wine should be chosen based on your
personality, your attitude, and how you feel when dining out.**

To make your experience more personable and fascinating,

Whimsical

impulsive and playful, fanciful and capricious, especially in an
appealing and amusing way

Inspirational

stimulating people into a greater effort and more enthusiastic,
creative behavior

Active

growing, produced, originating in a particular place; unaffected
by artificial or outside influences

Soteric

intended only for people with special knowledge or interest.





WHIMSICAL

(IMPULSIVO e CAPRICCIOSO)

- SP Villa Miazzi, **Prosecco** Extra Dry, Veneto, Italia 8 / 32
Fresh fragrant aromas and a delicately soft and harmonious taste
- RS Lavendette, **Rose**, Alpes de Hautes Provence, France 8 / 32
An appealing rose with aromas of cherry; fruity, floral, fresh, smooth and well balanced. Cinsault-Grenache-Syrah grapes
- W Solerte, **Zibibbo di Pantelleria**, Sicilia 9 / 34
Intense aroma with fruity, mineral notes. Long and persistent
- W Vigne Surrau, "Branu", **Vermentino di Gallura**, Sardegna 9 / 34
Intense aroma with fruity, mineral notes. Long and persistent taste
- R Laudum, Barrica Especial, **Monastrell**, Alicante, Spain 32
The flavor is strong, tasty and persistent
- R Vivalda, "Il Clumbe" **Barbera d'Asti**, Piemonte, Italy 42
Light-bodied and juicy, with loads of refreshing cherry fruit



INSPIRATIONAL

(STIMOLANTE e PROVOCATIVO)

- SP Compagnoni, **Franciacorta Rose**, Lombardia, Italy 49
Delicate with a full nose, aromatic, floral and fruity as well as intense and persistent.
- W Cignus, **Chardonnay Reserva**, Chile 8 / 32
Hints of bananas, pineapple and vanilla. Displays fresh harmony
- R Tenuta Graffetta, **Nero d'Avola**, Sicilia, Italy 35
Incredibly rich, with velvety tannins and a refreshing acidity
- R Poggiofoco, "Cecco", **Cabernet Sauvignon**, Toscana, Italy 36
Juniper, myrtle, thyme, currants ending with vegetable notes
- R **Chianti Classico Riserva**, "Tomaiolo", Toscana, Italy 10 / 38
Intense fragrance of succulent red berry & dark cherry
- R Cantina del Pino, **Barbaresco**, Piemonte, Italy 92
Ruby red intense color with an edge of pomegranate with a soft scent of prune, fruit of the forest with a note of mint
- R Testarossa, **Pinot Noir**, Santa Lucia Highlands, California 72
Hints of pomegranate, orange blossoms, red cherry, & vanilla



NATIVE

[ETNICO e ORIGINALE]

- SP De Stefani, Millesimato, **Rose**, Veneto, Italy 39
Raboso-Marzemino grapes; intense notes of cherry, blackberry, wild fruit with scents of flowers. Smooth taste, medium body
- W Ottella, Trebbiano di Garda, **Lugana**, Veneto, Italy 9 / 35
Delicate with a full nose, exotic notes, candied fruit and citrus, warm and very deep
- W Podere Castorani, "Amorino", **Pecorino**, Abbruzzo, Italy 42
Young fruity nose with notes of honeydew melons, mandarins
- R Luccarelli, **Negro Amaro**, Puglia, Italy 8 / 32
Ripe, rich and spicy. Good acidity and intense tannins
- R Cantina Lento, "Il Dragone", **Nerello Mascalese**, Calabria 11 / 39
Intense, ruby red; rich & red fruity notes. Round & velvety
- R Cantina Dorgali, **Cannonau Riserva**, Sardegna, Italy 45
Concentrated blackberry aroma. Mouth feel with bright dark berry



ESOTERIC

[ESOTERICO e AFFASCINANTE]

- SP Jacquesson, **Champagne**, Cuvee 737, Epernay, France 119
Rich in vitality, with distinct notes of citrus; a light seasoning of white pepper and ginger with clear minerality... simply the best!
- W Willm, **Riesling**, Alsace, France 33
Nice aromatic intensity, citrus and white flowers notes
- W Testarossa, Cuvee Los Gatos, **Chardonnay**, Monterrey 45
Vibrant scents of lemon zest, tangerine, papaya, and banana. Lively flavors of bright lemon, banana, and custard
- W Tenuta S. Pietro, "Essere" **Gavi di Gavi**, Piemonte, Italy 39
Aromas of apricot, peach, mint & flowers. Lingering finish.
- R Cignus, **Carmenere Reserva**, Chile 8 / 32
Elegant & fruity with touches of berries, ripe plums, chocolate and pepper notes. Round and silky
- R Stefano Amerighi, Cortona, **Syrah**, Toscana, Italy 72
Sensational, with signature notes of black olive, cassis and minerals on the nose and an elegant mouth feel



SENSUOUS

(SENSUALE *ed* ECCITANTE)

W	Pecorari, Sauvignon Blanc , Friuli, Italy	11 / 39
	<i>Enticing creamy roasted nut, ripe pear & apple aromas</i>	
W	Lis Neris, Pinot Grigio , Friuli-Venezia, Italy	45
	<i>Delicate with a full nose, aromatic, floral and fruity on the nose, dry and persistent flavor</i>	
W	Les Cretes, Petite Arvine , Valle d'Aosta, Italy	52
	<i>Delicate, floral nose with a hint of citrus, exotic fruit and sage. A rich texture with grapefruit</i>	
R	Finca Dinamia, "Buenalma", Malbec , Mendoza, Argentina	37
	<i>Aromas of ripe berry, sandalwood and dark chocolate</i>	
R	Tenuta Pometti, " Tarchun Us ", Toscana, Italy	49
	<i>Cabernet-Sangiovese-Petit Verdot blend - concentrated blackberry aroma.</i>	
R	Piancornello, Rosso di Montalcino , Toscana, Italy	49
	<i>Ripe cherry, thyme, sage, pot pouri, rosemary, great concentration in flavor</i>	

BY THE GLASS (VINI DA DEGUSTAZIONE)

SPARKLING AND ROSE

Prosecco Extra Dry, Villa Miazzi, Veneto, Italia	8
Rose, Lavendette, Hautes de Provence, France	8

WHITES

Vermentino di Gallura, Vigne Surreau, "Branu", Sardegna	9
Chardonnay Reserva, Bodegas de Aguirre, Chile	8
Lugana, Ottella, Trebbiano di Garda, Veneto, Italy	9
Sauvignon Blanc, Pecorari, Friuli, Italy	11

REDS

Chianti Classico Riserva, Tomaiolo, Toscana, Italy	10
Carmenere Reserva, Bodegas de Aguirre, Chile	8
Nero D'Avola, Tenuta Graffetta, Sicilia, Italy	9
Nerello Mascalese, Toscana, Italy	11
Negro Amaro, Luccarelli, Puglia, Italy	8



DESSERTS

Millefoglie con zabaglione e fragole	9
Puff pastry filled with cream of sabayon, fresh strawberries	
☞ <i>Perfect with Moscato d'Asti, "La Serra"</i>	8
Panna cotta	8
Italian custard with espresso cream	
☞ <i>Perfect with Zibibbo "Solerte" from Sicily</i>	10
Torta del Pasticcere	8
Home made with seasonal fruit and nuts	
☞ <i>Try it with Moscato d'Asti "La Serra"</i>	8
Gnocchetti fritti al miele	8
Pizza dough strips, local honey	
☞ <i>Perfect with Zibibbo "Solerte" from Sicily</i>	10
Gelato e Sorbetti	7
All natural gelato and sorbet	
Il Cioccolato	9
Semisweet chocolate, cream, "peperoncino", caramel sauce, black lava salt, fig-walnut ice cream	
☞ <i>Great with Torcolato from Veneto</i>	13
Pizza dolce	11
Sweet focaccia, hazelnut "Nutella" chocolate sauce, fresh berries	
☞ <i>Perfect with Moscato d'Asti</i>	
Pera di bosco al vino	9
Red wine poached pear, vanilla ice cream	
☞ <i>Ideal with Porto Sao Pedro 10 years old</i>	11
Formaggi misti per 2 (Cheese platter for 2)	17
★ Pecorino Romano - Aged 9 months	
★ Gorgonzola dolce del Moncenisio - Aged 3 months	
★ Parmigiano Reggiano - Aged 24 months	
★ Caciotta al tartufo - Aged 6 months	



NATIVE CRAFT BEERS

NATIVE HELLES LAGER (Ft. Lauderdale, FL) 7.5

style: LAGER alcohol: 4.8% by volume color: light gold

Brewed with the finest German malts, German hops and a classic German yeast strain which produces an exceptionally smooth tasting golden lager.

MONK IN THE TRUNK (FL) 7.5

style: BLONDE ALE alcohol: 5.2% by volume color: light blond

Dry yet flavorful - complex yet refreshing. Handcrafted in small batches using the finest all natural ingredients.

HOLY MACKEREL HACK IN BLACK (FL) 8

style: BROWN PORTER alcohol: 8.2% by volume color: dark brown

Dark chocolate barley and roasted grains paired with American hops, and Belgian yeast create a mouthful of flavors. Think dark chocolate and espresso with a very subtle hint of pomegranate.

ITALIAN ARTISAN BEERS

MENABREA BIONDA 7

style: LAGER alcohol: 5.0% by volume color: pale

It is a well-balanced beer with a notable floral/fruity aroma thanks to the selected yeasts used in the brewing process

MENABREA ROSSA 7

style: AMBER alcohol: 5.2% by volume color: amber/bronze

A speciality of Maerzen style. Made with malt, maize, hops and water. A full-bodied beer belying its alcoholic strength.

Please, ask your host about our catering services

www.nidocaffe.com