

OSTERIA NINO

APERITIVI CLASSICO

aperol spritz 10
aperol, prosecco, orange twist

limoncello cosmo 14
house made lemon infused vodka, limoncello, cranberry juice

cranberry mule 11
cranberry vodka, lime, ginger beer

nino margarita 11
blanco tequila, limoncello, fresh lime

red or white sangria
glass 12 | carafe 34

BIRRA ALLA SPINA

fiddlehead 9
American IPA, Shelburne, VT, 6.2% ABV
balanced bitter, cloudy & mellow, citrusy & dank

allagash white 8
Belgian style witbier, Portland, ME, 5.2% ABV
citrus, coriander, curacao orange, wheat aroma

sam seasonal 7
rotating, Boston, MA

zombie dust 10
3 Floyds, Munster, IN, 6.2% ABV
medium bodied single hop beer showcasing citra hops

peroni 7
lager style beer, Rome, Italy, 5.1% ABV
lightly hopped, crisp & effervescent

nightshift 10
rotating, Everett, MA

mighty squirrel cloud candy 9
new england style dry hopped IPA, Waltham, MA 6.5% ABV
aromas of papaya, starfruit & mango, juicy & balanced

maine lunch 10
american style IPA, Freeport, ME 7% ABV
intense hop flavors, tropical, citrus fruit, and pine aromas

VINO BIANCO AL BICCHIERE

choose 6 oz glass | 9oz glass | full bottle

pinot grigio 10 | 14 | 36
Benvolio, Italy, 2019
clean & crisp, notes of stone fruit & apple solid acidity

sauvignon blanc 12 | 17 | 43.5
Villa Maria, Marlborough, NZ, 2020
gooseberry & passionfruit, hints of lime & nettles, crisp

chardonnay 12 | 17 | 43.5
Rickshaw, California, 2018
peach, pear, vanilla & lemon curd, vivacious acidity

reisling 10 | 14 | 36
Saint M, Pfalz, Germany, 2017
light sweetness, heavy notes of stone fruit, bright acidity

prosecco 11 | 15.5 | 39.5
Prima Perla, Triviso, Italy
fruity bouquet, peach, pear, green melon & citrus

moscato 14 | 20 | 50
Vietti, Castiglione Falletto, Italy
aromas of peach, rose, and ginger, sweet and balanced

APERITIVI STAGIONALE

cucumber spritz 11
vodka, st. germain, fresh lemon

hot and dirty martini 12
vodka, habanero, olive

nino new fashion 12
bourbon, amaro, fresh lemon

prickly pineapple margarita 11
blanco tequila, habanero, fresh lemon, fresh lime, pineapple

espresso martini 15
vodka, lly's espresso, baily's, kahlúa


BIRRA IN BOTTIGLIA

downeast cider 8  **guinness 8**

budweiser 6 **michele ultra 6.5**

bud light 6 **truly seltzer 7** 


corona 7 **st. pauli girl NA 6**

coors light 6 **ipswich celia 8** 

true north vincianne 10

VINO ROSSO AL BICCHIERE

choose 6 oz glass | 9oz glass | full bottle

chianti 10 | 14 | 36
 Monrosso, Tuscany, Italy, 2017
intense ripe red berries, violet, pleasant acidity

super tuscan 12 | 17 | 43.5
Capezzana Barco Reale, Tuscany, Italy, 2016
blackberry, spice, juicy dark fruits, herb & oak

montepulciano 11 | 15.5 | 39.5
Valle Reale, Abruzzo, Italy, 2017
blueberry, licorice, sweet spices & tobacco

sangiovese 10 | 14 | 36
Ciacci Piccolomini, Tuscany, Italy, 2017
violet, wild berry, herbs, cherry, taut tannins

cabernet sauvignon 11 | 15.5 | 39.5
Broadside, Paso Robles, CA, 2018
blackberry, plum, toasted oak, chocolate tannins

malbec 13 | 18.5 | 46.5
Catena, Mendoza, Argentina, 2017
ripe red & dark fruit, vanilla, mocha, leather & violet

pinot noir 12 | 17 | 43.5
Shooting Star, Lake County, CA, 2017
bright cherry, cranberry, pepper & spice

pinot noir 14 | 20 | 50
Meiomi, Sonoma & Monterey, CA, 2018
strawberry, vanilla, mocha & blackberry

APERITIVO

charcuterie 20

chef's selection of charcuterie, pickled radish, marinated peppers, whole grain mustard, house jam

crab cake 18

pan seared, served with eggplant caponata and basil aioli

arancini di riso 12

beef, pea & mozzarella stuffed crispy rice balls with pomodoro & aged parmesan

mama's meatballs 12

beef, pork & veal, herbs & bread crumbs slow cooked in pomodoro, topped with aged parmesan

fried calamari 14

sweet tomato, banana peppers, spicy pomodoro, fresh herbs

mussels 13

lemon, garlic, white wine, fresh herbs, grilled ciabatta

parmesan truffle fries 9

crispy fries with aged parmesan, aromatic truffle oil & herbs

fried mozzarella 12

house-breaded fresh mozzarella with pomodoro

toasted ravioli 11

crispy house-breaded cheese raviolis with pomodoro & aged parmesan

bruschetta 11

house marinated tomatoes, fresh herbs, fine olive oil & balsamic reduction on toasted ciabatta

IL PANINO

served with fries | sub caesar or house salad +1.50

eggplant parm 12 chicken parm 14 meatball 13

toasted ciabatta, pomodoro, melted mozzarella

IL SECONDO

sub gluten free pasta +2 | sub fresh fettuccini or linguini +2

chicken parm 23

hand-breaded, pomodoro, mozzarella, linguine, parmesan

eggplant parm 20

hand-breaded, pomodoro, mozzarella, linguine, parmesan

veal parm 25

hand-breaded, pomodoro, mozzarella, linguine, parmesan

chicken picatta 22

sautéed chicken, lemon butter caper sauce, linguine

pan roasted salmon* 26

garlic lemon yogurt, farro, cauliflower, sliced almonds

pork milanese 24

breaded pork chop, served with a spicy green salad with peppadews, confit tomatoes, and herb vinaigrette

seared scallops 27

polenta cakes, house jam, herb oil, pancetta, cured radish, gremolata, sliced annaheim peppers

italian niçoise salad 24

seared tuna, roasted potatoes, sliced radish, olives, roasted broccoli rabe, confit cherry tomatoes, baby lettuce, shaved egg yolk, spring vinaigrette



INSALATA

add chicken +6 | add shrimp +10 | add salmon +11 | add scallops +11

house salad 10

mixed greens, tomato, cucumber, red onion, pepperoncini, house italian dressing

caesar salad 10

romaine, croutons, shaved parmesan, house caesar dressing

caprese salad 12

fresh mozzarella, heirloom tomato, basil, evoo, balsamic glaze

PIZZA! PIZZA!

12 inch hand-stretched | sub gluten free crust +2

cheese 12

mozzarella, tomato sauce, pecorino

margherita 13

fresh mozzarella, basil, tomato sauce, pecorino

pepperoni 15

pepperoni, mozzarella, tomato sauce

mushroom 15

white pizza, cremini, portobello & shiitake mushrooms, truffle oil, mozzarella, pecorino

sausage 15

ground italian sausage, banana peppers, mozzarella, tomato sauce, pecorino

veggie 14

artichoke hearts, roasted red pepper, kalamata olive, spinach, red onion, tomato sauce, mozzarella

meatball 16

meatball, roasted red peppers, ricotta, mozzarella, tomato sauce, pecorino

fig & prosciutto 16

sliced prosciutto, fig jam, mozzarella, arugula, balsamic

PASTA

sub gluten free pasta +2 | sub hand cut fettuccini or linguini +2

spaghetti & meatballs 17

mama's meatballs, pomodoro sauce, parmesan

chicken broccolini ziti 18

sautéed chicken, broccolini, alfredo

cacio e pepe 15

fresh, hand cut linguine noodles, fresh cracked pepper, pecorino romano

orecchiette 17

italian sausage, broccolini, red onion, crushed red pepper flakes

rigatoni bolognese 20

ground veal, pork & beef, pomodoro cream sauce

gnocchi sorrentina 19

house made potato gnocchi, pomodoro cream sauce, melted mozzarella, parmesan

bucatini carbonara 18

bucatini pasta, house made pancetta, eggs, parmesan, pecorino, and grated egg yolk

shrimp scampi 24

traditional scampi sauce, tomato, spinach, linguine



BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A MEMBER OF YOUR PARTY HAS A FOOD ALLERGY.

*DENOTES ITEMS ARE COOKED TO ORDER OR SERVED RAW; CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS MAY INCREASE THE RISK OF FOOD BOURNE ILLNESS.