



Soups & Salads

CHEF'S SEASONAL SOUP

Chefs daily choice, ask server for details. 5

HOUSE SALAD

Organic mixed greens, cucumber, tomato, and carrot.

Served with our house vinaigrette. 5

ROASTED GOAT CHEESE SALAD

Organic mixed greens, Hazelnut encrusted goat cheese, with a raspberry port wine reduction. 8

ARUGULA & ROASTED BEET SALAD

Organic Baby Arugula, Roasted Beets, Buttermilk Blue cheese, and toasted almonds.

Tossed with Balsamic vinaigrette. 8



BAKED ARTICHOKE SPINACH *

Artichokes hearts, spinach, and onion, with a creamy parmesan sauce, served with grilled flat bread. 6

HUMMUS *

House made roasted garlic hummus.

Served with grilled flat bread and fresh vegetables. 6

SWEET POTATO FRIES * **

Flash fried sweet potato fries.

Served with a sweet curry aioli. 7

SWEET CHILI WINGS

Flash fried chicken wings tossed with a sweet chili glaze. Served over a sweet and sour slaw with our house blue cheese dressing.

6 Wings for \$8 | 12 Wings for \$12

SEARED AHI TUNA

Sesame and black pepper encrusted ahi tuna.

Pan seared and served with an Asian noodle

salad with peanut sauce. 9



NISSI'S HOUSE BURGER

A grilled 1/3 pound sirloin burger.

Served on a brioche bun with aged cheddar,

Apple wood bacon, Arugula and a jalapeno aioli.

Served with Nissi's hand cut steak fries. 10

GNOCCHI *

Potato and ricotta dumplings served with a wild

mushroom duxelle sauce. Topped with shaved

pecorino Romano and white truffle oil. 12

FETTUCCINE BOLOGNESE

House made Bolognese Ragu made with pork

and beef served with Fettuccine pasta. 13

CHICKEN SALTIMBOCCA

Chicken breast stuffed with Fontana cheese and sage, wrapped with prosciutto. Served with a savory bread pudding and seasonal vegetables.

Topped with Marsala wine sauce. 15

Appetizers

POACHED SHRIMP

Large tiger shrimp poached in Spanish olive,

Garlic and chili flakes. Served with grilled flat bread. 9

FLASH FRIED RAVIOLI

Chefs daily choice, ask server for details. 7

CALAMARI

Flash fried calamari on top of sweet and sour slaw.

Served with a spicy fra diavola. 8

EGG ROLLS

Flash fried egg rolls stuffed with cabbage, carrots,

ginger, and cilantro. Served with Thai peanut sauce and chili glaze. 7

STROMBOLI ROLLS

Baked Stromboli rolls stuffed with sweet sausage

roasted peppers and mushrooms

Served with spicy marinara sauce. 9

Nissi's Appetito

Enjoy any three appetizers on a tiered sampler. 16



SEAFOOD DIAVOLO SPAGHETTI

Calamari, shrimp, and white fish sautéed with

a spicy diavolo sauce, served with spaghetti. 14

GRILLED HANGER STEAK **

8oz. grilled hanger steak with blue cheese and

bacon mashers served with seasonal vegetables.

Topped with a roasted garlic and herb compound butter. 16

WHITE FISH FLORENTINE **

Poached Swai filets stuffed with shrimp

and spinach Served atop cannellini beans.

Topped with a lemon Beurre Blanc. 14

BAKED STUFFED EGGPLANT * **

Oven baked eggplant stuffed with fresh herbs,

wild mushrooms, spinach and goat cheese.

Served with a roasted red pepper rouille. 14

*= VEGETARIAN

**= GLUTEN FREE

Entrees