DINNER

NO'S
RESTAURANT
PIZZERIA

Delray
13900 S. Jog Road
N.E. corner of Jog Road and Lake Ida Road
San Marco Plaza (Next to Publix)
561-499-3988
**Dinner**

**Primo**
*(Appetizers ~ First)*

**Mussels Marinara** *(red or white)*
$m11.00$
Mussels sauteed with white wine, garlic & parsley with a touch of marinara sauce

**Zuppa di Clams** *(red or white)*
$m12.00$
One dozen fresh little neck clams sauteed with white wine, garlic & parsley with a touch of marinara sauce

**Baked Clams Oregantta**
$m10.00$
Fresh littleneck clams topped with fresh oregano, garlic, parsley & bread crumbs, then baked

**Calamari Fritti**
$m11.95$
Golden fried calamari, served with a side of our homemade marinara sauce

**Fried Mozzarella**
$m8.00$
Lightly battered & golden fried, served with a side of our homemade marinara sauce

**Mozzarella Caprese**
$m10.00$
Fresh buffalo mozzarella cheese served with fresh tomatoes, roasted pepper & fresh basil

**Trippa Sicilian**
$m11.00$
Honeycomb trippe with potatoes & peas in a light tomato stew

**Garlic Bread & Cheese**
$m5.00$
Fresh Italian bread brushed with fresh garlic & herbs, topped with Grande mozzarella cheese, then baked

**Insalate**
*(Salad)*

**Soup of the Day or Minestrone**
Bowl $7.00

**House**
$m7.95$
Mixed iceberg & romaine lettuce with mesclun, tomatoes & black olives

**Caesar**
$m7.95$
Romaine lettuce, parmesan cheese & croutons with our homemade Caesar dressings, with chicken add $3.00

**Italian Antipasto**
Small $12.95 • large $14.95
Proscicutto, ham, salami, provolone cheese mixed with roasted peppers, marinated artichoke hearts, giardeniera pepperoncini, black olives served over a bed of lettuce & tomatoes

**Gorgonzola Salad**
$m14.00$
Mixed greens, tomatoes, pepperoncini, kalamata olives, red onion & gorgonzola

**Tuna**
$m12.00$
House salad topped with our fresh homemade tuna salad

**Chef**
$m14.00$
House salad topped with turkey, ham & provolone cheese

**Scungilli** *(Sea Conch)*
When Available Market Price
Romaine lettuce, tomatoes, fresh garlic, onions & celery served with our homemade dressing

**Sicilian Tuna Salad**
$m12.95$
Romaine lettuce, Bermuda onion, celery, tomatoes, chunk light tuna & olive oil with fresh squeezed lemon & red wine vinegar

**Chopped House Salad**
$m10.95$
Mixed iceberg & romaine lettuce with mesclun, tomatoes, cucumbers & black olives

**Side Orders**

**Dinner Sausage** *(2)* or **Meatballs** *(2)*
$m5.00$

**Broccoli or Spinach**
$m7.00$
Sautéed or steamed fresh

**Broccoli Rabe**
$m9.00$

**Sauteed Fresh Mushrooms**
$m7.00$
With bread crumbs, garlic, grated cheese

**French Fries**
$m3.00$
Dinner

Pollo
(Chicken)

Francese..............................................................$19.50
  breast of chicken sauteed with white wine & lemon in a light butter sauce
Picatta.................................................................$19.50
  breast of chicken sauteed with white wine, a squeeze of lemon, & capers
Marsala.................................................................$19.50
  breast of chicken sauteed with mushrooms & marsala wine with a touch of demi glaze
Scarpariello...........................................................$21.00
  half chicken on the bone sauteed with sausage, potatoes, mushrooms, onions, black olives, & pepperoncini in a balsamic vinegar & garlic wine sauce – also available boneless
Genovese..............................................................$21.95
  breast of chicken sauteed in a white wine sauce, topped with roasted peppers, fresh spinach & mozzarella cheese
Cacciatorine..........................................................$20.00
  half chicken on the bone sauteed in marinara sauce with onions, mushrooms, & green peppers ~ also available boneless
Sausage Cacciatorine..............................................$18.00
  Italian sweet sausage sauteed with onions, mushrooms, green peppers & potatoes with a touch of marinara

Above served with choice of pasta, French fries, or a side of vegetables

Pesce
(Seafood)

Calamari Marinara..........................................................................................................................$19.95
  sauteed calamari in a marinara sauce, served over a bed of linguine
Scungilli Marinara.........................................................................................................................When Available Market Price
  sauteed scungilli in a marinara sauce, served over a bed of linguine
Grilled Salmon...............................................................................................................................$20.95
  grilled to your liking over spinach
Mussels Marinara.........................................................................................................................$19.95
  sauteed mussels in a marinara sauce, served over a bed of linguine
Zuppa d’ Clams.............................................................................................................................$20.00
  fresh littleneck clams sauteed in a marinara sauce, served over a bed of linguini
Zuppa d’ Pesce.............................................................................................................................$38.00
  half live maine lobster, mussels, clams, calamari, scungilli & shrimp sauteed in a marinara sauce, served over a bed of linguini
Shrimp Francese...........................................................................................................................$22.95
  egg battered shrimp sauteed in a lemon butter white wine sauce
Shrimp Parmigiana.......................................................................................................................$22.95
  breaded shrimp topped with tomato sauce & mozzarella cheese
Shrimp Scampi...............................................................................................................................$22.95
  shrimp with garlic, butter & white wine served over a bed of linguini
Shrimp Marinara...........................................................................................................................$22.95
  shrimp sauteed in marinara sauce, served over a bed of linguini
Shrimp Oreganata.........................................................................................................................$22.95
  shrimp topped with fresh oregano, garlic & bread crumbs, then baked
Tilapia Francese or Oreganata......................................................................................................$19.95
  served with vegetables
Lobster Fra Divolo......................................................................................................................Market Price
  whole live maine lobster sauteed in a spicy marinara sauce to your liking
Catch of the Day.........................................................................................................................Ask Server

Above served with soup or salad & hot garlic rolls

Freshness is conducive to quality, and that is what we guarantee.
Sharing charge with dinners $8.75. Comes with hot garlic rolls and a bowl of soup or salad, side of pasta or vegetables
**Dinner**

**Pizza**

Medium 14” - Serves 2-3 • Large 16” - Serves 3-4 • Sicillian 16”x16” - Serves 4-6

*We exclusively use Grande Mozzarella Cheese*

Neapolitan (thin) Medium ..................$12.75  Sicilian (thick) Large ..................$19.00  
Neapolitan (thin) Large .....................$13.75  Additional Topping - Full Pie ............2.50 each  
Additional Topping - Half Pie .............$1.50 each

**Choice of Toppings:**

- fresh garlic, sliced tomato, eggplant, spinach, broccoli, onions, green peppers, artichoke hearts, black olives,
- hot cherry peppers, mushrooms, pineapple, bacon, sausage, meatball, pepperoni, ham, anchovie, ricotta cheese & extra cheese

**Pizza Specialities**

*Vegetarian* ..........................................................med $19.00, large $22.00, Sicillian $25.00

*Assorted fresh vegetables, fresh tomato, garlic & light cheese*

*Nino’s House Special* ............................................med $19.00, large $22.00, Sicillian $25.00

*Pepperoni, sausage, meatball, onions, green pepper, black olives,
  green olives, mushroom & Grande mozzarella cheese*

*Chicken* ...............................................................med $15.00, large $17.00

*Fresh grilled Chicken, light marinara sauce, fresh garlic, Grande mozzarella cheese*

*Hawaiian Pizza* ..................................................med $16.00, large $18.00

*Pineapple, ham, crispy bacon & Grande mozzarella cheese*

*Grandma Pizza* ..............................................med $15.00, large $17.00

*Chopped marinated tomatoes with light garlic, basil, Grande mozzarella, provolone & romano cheese, served extra thin & crisp*

*White Pizza* ....................................................med $14.00, large $16.00

*Ricotta, Grande mozzarella & romano*

*Margherita Pizza* .............................................med $16.00, large $18.00

*Pizza sauce, fresh mozzarella cheese, basil, and topped with Extra Virgin Olive Oil.*

**Calzone & Stromboli**

*Calzone* ............................................................small $11.95, large $19.00

*Homemade dough stuffed with ricotta, Grande mozzarella & romano cheese, then baked*

*Stromboli* ..........................................................small $11.95, large $19.00

*Homemade dough stuffed with ham, salami, pepperoni, provolone & Grande mozzarella cheese, then baked, glazed with garlic*

*Each Additional Item (items same as pizza toppings)* ..................small $1.00, large $2.00

**Submarine Heroes**

**Cold**

<table>
<thead>
<tr>
<th>Genoa Salami or Provolone</th>
<th>$9.00</th>
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<tbody>
<tr>
<td>Italian Combo or Provolone</td>
<td>$9.00</td>
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Your choice of: lettuce, tomato, onion, hot cherry peppers, mayonaise, mustard, oil & vinegar

**Hot**

<table>
<thead>
<tr>
<th>Eggplant Parmigiana</th>
<th>$9.00</th>
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<tbody>
<tr>
<td>Sausage Parmigiana</td>
<td>$9.00</td>
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<tr>
<td>Meatball Parmigiana</td>
<td>$9.00</td>
</tr>
<tr>
<td>Sausage, Green Peppers &amp; Onions</td>
<td>$10.00</td>
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<tr>
<td>Chicken Cutlet Parmigiana</td>
<td>$10.25</td>
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<tr>
<td>Veal Chunks with Green Peppers or Mushrooms</td>
<td>$10.00</td>
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<table>
<thead>
<tr>
<th>Ham or Provolone</th>
<th>$9.00</th>
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<tbody>
<tr>
<td>Tuna or Provolone</td>
<td>$9.00</td>
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<tr>
<td>Turkey or Provolone</td>
<td>$9.00</td>
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Veal Cutlet Parmigiana ..................$11.25  Shrimp Parmigiana ..................$13.00  
Steak & Cheese ..................$12.00  Steak Deluxe ..................$10.25

*Cheese, onion green pepper & mushrooms*

Chicken Cutlet Milanese ..................$10.25

*Topped with lettuce & tomato, choice of dressing*

Additional items: mushroom, onion, green pepper, extra cheese: $1.00 extra each
Dinner

Parmigiana
(Entrees prepared “Parmigiana” are topped with tomato sauce & fresh Grande mozzarella cheese, then baked)

Veal Cutlet ................................................. $20.00
Veal Chop .................................................. $23.00
Chicken ..................................................... $19.00
Eggplant .................................................... $16.95

Veal & Eggplant Combo............................ $22.00
Stuffed Eggplant ....................................... $17.95
topped with ricotta & romano cheese
Mamma’s Eggplant .................................... $18.95
layered eggplant, spinach, sliced tomato, ricotta & romano cheese

Above served with soup or salad & hot garlic rolls
Served with choice of pasta, french fries or a side of vegetables

Pasta
(Spaghetti, Linguine, Ziti, Rigatoni or Penne)

Aglio & Olio...........................................................................................................................................$14.50
sauteed fresh chopped garlic & extra virgin olive oil

Marinara..................................................................................................................................................$14.50
crushed plum tomatoes sauteed in garlic & olive oil

Meat Flavored Tomato Sauce.................................................. $14.50
Pasta served with your choice of............................................. $16.50
meat sauce, meatballs, sausage or fresh mushroom sauce

Fettucine Alfredo...............................................................................................................................$15.50
White cream sauce

Penne a la Vodka..................................................................................................................................$16.00
a light tomato & cream sauce, flamed with imported vodka

Clam Sauce...........................................................................................................................................$18.00
fresh chopped clams sauteed in garlic & oil, served in a white or red sauce

Gnocchi.............................................................................................................................................. $15.50
potato dumplings served with meat sauce

Tortellini a la Panna............................................................................................................................$16.50
cheese filled pasta served in a white cream sauce

Jumbo Ravioli.............................................................................................................................. $15.00
pasta squares filled with ricotta cheese, served with a tomato sauce

Ziti with Broccoli..............................................................................................................................$15.50
sauteed broccoli florets in a light garlic sauce or marinara: with grilled chicken add $3.50; with sweet sausage add $3.00

Penne with Broccoli Rabe..................................................................................................................$17.50
broccoli rabe sauteed in garlic & olive oil; with grilled chicken add $3.50; with sweet sausage add $3.00

Above served with soup or salad & hot garlic rolls

Pasta al Forno
(Pasta Baked in the Oven)

Manicotti...........................................................................................................................................$15.00
rolled pasta stuffed with ricotta cheese, topped with tomato sauce & mozzarella cheese

Lasagna...............................................................................................................................................$15.00
homemade lasagna with ground meat & ricotta cheese, topped with tomato sauce & mozzarella cheese

Ziti.......................................................................................................................................................$15.00
mixed with ricotta cheese & tomato sauce and topped with mozzarella cheese

Big Shells............................................................................................................................................$15.00
pasta shells stuffed with ricotta cheese, topped with tomato sauce & mozzarella cheese

Jumbo Ravioli......................................................................................................................................$15.00
pasta shells stuffed with ricotta cheese, topped with tomato sauce & mozzarella cheese

Ziti Siciliana.........................................................................................................................................$15.95
mixed with ricotta cheese, tomato sauce and topped with eggplant & mozzarella cheese

Above served with soup or salad & hot garlic rolls
Dinner

Vitello
(Nature Veal)

Marsala...............................................................................................................................................$21.00
veal scallopini sauteed with mushrooms in a marsala wine sauce with a touch of demi glaze

Francese..............................................................................................................................................$21.00
veal scallopini sauteed with lemon & butter in a white wine sauce

Picatta.................................................................................................................................................$21.00
veal scallopini sauteed with white wine, a squeeze of lemon & capers in a white wine sauce

Bruchetta............................................................................................................................................$24.00
veal chop lightly pounded & breaded in seasoned bread crumbs, sauteed in olive oil, then
topped with diced roma tomatoes, red onions & basil

Veal Paisan.........................................................................................................................................$18.00
veal chunks sauteed with fresh meadow mushrooms in a tomato stew

Above served with soup or salad & hot garlic rolls
Served with choice of pasta, french fries or a side of vegetables

Bambini
(Children’s Menu, under 12 yrs.)  $9.75

Spaghetti, Linguine or Ziti with Tomato Sauce • Marinara • Meat Sauce • Meatball • Sausage
Baked Ziti • Stuffed Shells • Ravioli • Lasagna • Chicken Parmigiana with Spaghetti
Served with hot garlic rolls

Dolce
(Dessert)

Cannoli........................................................$5.00
Italian Cheese Cake.....................................$6.00
Bowl of Ice Cream......................................$5.00
Vanilla or Chocolate

Spumoni.......................................................$5.00
Tartufos........................................................$6.00

Beverages

Soda & Iced Tea (with refill).......................$2.50
Coke, Diet Coke, Sprite, root beer
Coffee or Hot Tea......................................$2.75
Espresso..................................................$2.75, double $4.00
Capuccino...............................................$4.50
Bottled Water..........................................$2.00
Domestic Bottled Beer............................$4.00
Miller Lite, Coors Lite

Imported Bottled Beer.............................$4.75
Amstel Light, Heineken, Corona, Corona Light, Peroni
Non-Alcoholic Bottled Beer......................$3.50
O’Douils
Premium House Wine..............................glass $7.00
1/2 carafe $16.00
full carafe $24.00
Chianti, Merlot, White Zinfandel, Chardonnay,
Pinot Grigio, Cabernet, Pinot Noir

Nino Explains:
“I bargain to get the best ingredients at the best prices but my motto is quality first, price second.”

Take-out menu available at front counter.
We Deliver.