



"simplicity demands the finest ingredients."

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

— gluten free menu —

Antipasti

- piatto di formaggi • selection of Italian cheeses 15.
- salumi misti • prosciutto di parma, bresaola, hot capicola, abruzzese sausage, formaggi 13/27.
- prosciutto di parma • thinly sliced imported prosciutto, pepperonata individual 13/22.
- bresaola al carpaccio • dried cured beef, arugula, capers, shaved parmigiano 13.
- cozze • skillet roasted PEI mussels in a light mascarpone cream sauce 13.
- polenta con scampi • sauteed shrimp in a lemon butter sauce over grilled polenta 14.
- calamari fritti • golden crisp calamari, mediterranean aioli 13.
- misto fritto (2 or more) • crisp shrimp, calamari, smelts, mediterranean aioli 28.
- pesciolini • golden crisp fried smelts 13.
- salisicce all brace • grilled sweet and hot homemade sausages, cherry peppers 10.
- sale e pepe • sea salt and white peppercorn marinated chicken wings 10.
- arrosticini • grilled new zealand baby lamb skewers, rosemary, evoo 15.
- burrata • cream filled mozzarella, prosciutto di parma, balsamic fig glaze 15.
- timballo di melanzana • eggplant and mozzarella timbale in a fresh tomato sauce 13.
- antipasti di verdure • medley of grilled and marinated vegetables, warm country olives 17.
- caprese • fresh mozzarella, vine ripened tomatoes, evoo, basil 11.
- mista • mesclun greens, pacchino tomatoes, balsamic honey dressing 9 add goat cheese 2.5.
- rucola • baby arugula, shaved parmigiano, lemon vinaigrette 9.
- cesare • romaine hearts, homemade caesar dressing, anchovies 10.

Specialita

- cioppino • shrimp, scallop, calamari, mussel, smelt, spicy tomato broth, grilled crostini 27.

Carne e Pesce

- straccetti di manzo • sliced sirloin, rustic pesto, grilled tomato, fried capers, romaine, lemon vinaigrette 19.
- pollo alla limone • sautéed chicken, capers, artichoke hearts, lemon butter sauce 18.
- pollo milanese • lightly fried chicken cutlet, aioli, arugula, pacchino tomato, shaved parmesan

Handmade Pasta

- bucati • fresh mozzarella, pacchino tomato, pecorino romano, basil, evoo 18.
- cappesante • seared sea scallops, light mascarpone cream sauce 21.
- aglio olio • gulf shrimp, pei mussels, garlic, evoo, chile flakes 19.
- salsicce e rabe • homemade sweet sausage, broccoli rabe, pecorino romano 18.
- bolognese • slow cooked meat ragu, tomato, cream, pecorino romano 19.
- amatriciana • pancetta, sweet onions, spicy marinara 18.

*All pastas can be made with a fresh tomato basil sauce 15. *All dishes served with *Gluten Free pasta substitution \$3.

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— gluten free menu —

Pizza di Nebo

- tradizionale • traditional sauce, mozzarella 11.
- margherita • fresh mozzarella, traditional sauce, basil 15.
- carciofi • fresh ricotta, artichoke hearts, caramelized onions, mozzarella 16.
- gino • homemade hot sausage, hot cherry peppers, traditional sauce, mozzarella 15.
- christina • homemade sweet sausage, sweet corn, mozzarella 14.
- michael diavolo • pepperoni, bacon, traditional sauce, mozzarella 15.
- venezia • chopped clams, bacon, corn, parsley, garlic, evoo, mozzarella 17.
- l'ortolana • marinated eggplant, marinated zucchini, onions, mushrooms, mozzarella 14.
- bolognese • slow cooked meat ragu, mozzarella 15.
- scampi • shrimp, garlic, parsley, evoo, pecorino romano, mozzarella 17.
- stagione • prosciutto cotto, artichokes, mushrooms, olives, traditional sauce, mozzarella 15.
- prosciutto e fichi • homemade fig spread, prosciutto di parma, gorgonzola, rosemary, mozzarella 17.
- zucca • marinated zucchini, goat cheese, caramelized onions, mozzarella 15.
- montanara • pepperoni, goat cheese, arugula, mozzarella 16.
- vongole • chopped clams, garlic, parsley, evoo, pecorino romano, mozzarella, (red or white) 16.
- cipolle • prosciutto cotto, caramelized onions, mozzarella 15.
- napoletana • anchovies, capers, black olives, traditional sauce, mozzarella 14.
- quattro formaggi • fontina, gorgonzola, provolone, mozzarella, 15.
- pizza con patate • pancetta, golden potato, gorgonzola, rosemary, evoo, mozzarella 16.
- bianca rucola • arugula, pacchino tomatoes, parmigiano, mozzarella, evoo 14.
- nebo • traditional sauce, mozzarella, 2 eggs over easy (classic Italian) 14.
- christoforo • sweet pizza dough topped with chocolate, nutella, chopped hazelnuts 13

additional toppings 1.75

anchovies – bacon – basil – capers - caramelized onions – eggs - extra cheese grilled eggplant - hot cherry peppers
mushrooms – olives – onions – pacchino tomatoes – pepperoni – roasted red peppers – sweet corn

gourmet toppings 2.50

artichoke hearts – bresaola – fontina cheese – fresh mozzarella – goat cheese – gorgonzola – homemade hot sausage
homemade sweet sausage – pancetta – prosciutto cotto – prosciutto di parma – provolone – ricotta fresca

All pizzas served with *Gluten Free pizza crust substitution \$4

In order to provide service in a timely and efficient manner to all of our guests a maximum of 4 credit cards per table will be accepted.

18% gratuity will be added to parties of 6 or more.

Please inform your server of any food allergies or dietary restrictions

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Gift Cards available

-*Gluten Free-

*nebo is not a %100 Gluten free environment
all precautions are taken to prevent cross contamination