



NUNZIO
RESTAURANT + BAR



2026 CHAMBER RESTAURANT WEEK @NUNZIOHHI

JANUARY 11 TO FEBRUARY 7

\$43 per person

tax and gratuity are additional

***ADD A TOUR OF ITALY WINE FLIGHT FOR \$29.99**

MENU

FIRST COURSE

(Select one)

MOZZARELLA CAPRESE SALAD

*Local tomato, house roasted peppers, mozzarella
baby arugula basil, extra virgin olive oil*

*

CLASSIC CAESAR SALAD

Romaine lettuce, focaccia croutons, house-made Caesar dressing

*

PROSCIUTTO DI PARMA CON BURRATA

*Parma prosciutto, mozzarella Burrata, local tomato
baby arugula, extra virgin olive oil, balsamic reduction*

*

BISQUE DI ARAGOSTA

*Classic recipe, creamy lobster bisque,
jumbo lump crab meat, splash of brandy*

*

CARPACCIO DI TONNO

Tuna carpaccio, baby arugula, shaved parmigiano, golden beets

*

CARPACCIO DI MANZO

Thinly sliced Angus beef loin, evoo, lemon juice

DESSERT

(Select one)

CANNOLE SICILIANO

Ricotta, chocolate chips, orange zest, pistachio, seasonal fruit

*

PANNA COTTA FRUTTA DI BOSCO

*Nunzio's signature eggless custard, candied orange
seasonal berries, raspberry coulis*

*

TIRAMISÙ CAFFÈ NAPOLETANO

Mascarpone, ladyfingers, espresso coffee, marsala wine, and rum

*

BIGNOLE CREMA BERGAMOTO

Cream puffs, vanilla gelato, Belgian chocolate sauce

*

AFFOGATO BORGHETTI

*Vanilla gelato, Belgian chocolate, whipped cream
Borghetti liqueur, Amarena cherry, espresso shot, biscotti*

SECOND COURSE

(Select one)

RIGATONI CARBONARA CON POLLO

*Rigatoni pasta with chicken, peas, guanciale, seasonal mushrooms
egg yolk, pecorino cheese, touch of cream*

*

LOBSTER AND CRAB RAVIOLI

*Housemade ravioli stuffed with lobster and crab meat
sauteéd in a blush cream sauce, tomato compote*

*

BRANZINO PUTTANESCA

*Mediterranean Sea Bass, black olives, capers, garlic
diced tomato, pepper flakes*

*

COTOLETTA DI POLLO ALLA PARMIGIANA

Chicken cutlet parmigiana style, over linguine, marinara sauce

*

STINCO DI AGNELLO BRASATO

*Braised lamb shank, celery, onions, carrots, plum tomato, red wine
demi-glace, mashed potato, sautéed spinach*

*

TAGLIATELLE ALLA BOLOGNESE

*Classic Bologna meat sauce, hand cut tagliatelle pasta
parmigiano reggiano*

*

SALMON PESTO CRUST

*Norwegian Salmon, grilled and pesto crusted
fresh tomato, fresh basil*

***MENU ITEMS ARE SUBJECT TO CHANGE
WITHOUT NOTICE.**

MENU MAY NOT BE SPLIT.

**WE ARE HAPPY TO ACCOMMODATE FOR ALLERGIES
BUT, KINDLY, NO SUBSTITUTIONS.**

EARLY DINING MENU NOT AVAILABLE.