



"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.

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.
arancini • porcini mushroom & mozzarella stuffed rice balls drizzled in chestnut honey 10.
timballo di melanzana • eggplant and mozzarella timbale in a fresh tomato sauce 13.
calamari fritti • golden crisp calamari, mediterranean aioli 13.
polpettine • homemade meatballs in a fresh tomato basil sauce 10.
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.

Insalate

- antipasti di vedure • 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, croutons, anchovies 10.

Specialita

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

Carne

- 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.

Bruschette

- zamparella • vine ripened tomatoes, basil, evoo 8.
tonno • italian tuna, artichoke hearts, capers, tomato, arugula, mediterranean aioli 11.
autunale • prosciutto di parma, homemade fig spread, mascarpone 10.
broccoli di rabe • sauteed rabe, pignoli nuts, currants 10.
bruschetta aglio e olio • homemade grilled bread, garlic, evoo 2.

Handmade Pasta

- vermicelli bucati • fresh mozzarella, pacchino tomato, pecorino romano, basil, evoo 18.
tagliatelle cappelante • seared sea scallops, light mascarpone cream sauce 21.
spaghettini aglio olio • gulf shrimp, pei mussels, garlic, evoo, chile flakes 19.
ricotta gnocchi • homemade sweet sausage, broccoli rabe, pecorino romano 18.
pappardelle alla bolognese • slow cooked meat ragu, tomato, cream, pecorino romano 19.
paccheri con amatriciana • pancetta, sweet onions, spicy marinara 18.
*All pastas can be made with a fresh tomato basil sauce 15.

Pizza di nebo

- 30 varieties neapolitan specialty pizzas

— gluten free menu available —