



Pizze

Margherita

Mozz . tomato . basil.....15

Funghi

Balsamella . mushroom . mozz.....17

Il Verde

Zucchini . feta . olives . Parmigiano.....18

Meatball

Mozz . ricotta . oregano.....18

Il Fico

Figs . goat cheese . arugula . ricotta .

prosciutto . balsamico.....17

Salumi Dolce

Pepperoni . gorgonzola . chili flake.....17

Arrabiata

Sausage . cherry peppers . red onion .

mozzarella.....18

Parma

Tomato . mozz . arugula . prosciutto.....17

Pollo e Pesto

Chicken . pesto . tomato . mozz.....17

La Bianca

Ricotta . spinach . oregano.....17

La Florida

Oven dried toms . balsamic . zucchini

goat cheese.....17

Giardino

Zucchini . asparagus . radicchio .

grape tomato . pesto ricotta18

Contorni

Roasted Cauliflower

Olive oil . sea salt.....8

Spinach

Olive oil . garlic.....8

Asparagus

Olive oil . sea salt.....8

Broccoli Rabe

Garlic . olive oil.....8

Roasted Peppers

Anchovies . olive oil7

Gigande beans

Carrots . garlic . olive oil . chiles9

Olives

Garlic . citrus . olive oil . sea salt9

Thank you for joining us!
We have been cooking, loving,
dancing & celebrating life
in Palm Beach since 2004.
This restaurant is a labor of
love and collaboration of the
Coniglio, Ritman and
Thurston families. We have
travelled Italy, the Mediterranean
and stateside to learn our craft
and share with you what we know
about eating, drinking and having
a good time. We strive to serve
you lovingly prepared food from
only the best local ingredients,
and to immerse you in
cheerful elegance.

Please be our guest at the following
fine dining and drinking establishments

NICK & JOHNNIE’S
SEAFOOD BAR AND RESTAURANT

Cha Cha’s
Latin Fresh Kitchen and Tequila Bar



Soups

Fagioli.....7

Del Giorno.....7

Antipasti

Salumi e Formaggi Cured meats . artisan cheeses . pickled vegetables . crostini . etc.....19

Eggplant Parmigiano Eggplant . mozzarella . pesto . tomatoes . Parm9

Sauteed Calamari Tomato . capers . basil . artichokes . olives . chilis.....12

Bruschetta marinated tomatoes . olive oil . garlic . burratta.....12

Ceviche Shrimp . calamari . local fish . avocado . chiles . passionfruit . plantain10

Calamari Fritti Remoulade . marinara . crispy eggplant medallions.....16

Mussels del Capitan Golden tomato . fennel . olive oil.....16

Meatballs Ricotta . mozzarella . tomato “gravy”12

Crab Cake Insalata tri-colore . zucchini fritti . cocktail sauce . aioli.....22

Market Toast Roasted garlic . parmigiano . provolone . tomato . prosciutto . buff. mozz.....15

Carpaccio Filet mignon . artichokes . watercress . aioli17

Shrimp Cocktail Giant shrimp . Cocktail sauce19

Insalate

Caprese Fresh heirloom tomatoes . Mozzarella di Bufalo . basil17

Poached Beets Goat cheese . mint . honey . olive oil.....16

Fennel & Apple Mint . endive . radicchio . dijon viniagrette . goat cheese . walnuts12

Tri Colore Radicchio . arugula . endive . Parmigiano.....12

Insalata Cucina Mixed greens . fennel . grape tomato . red onion . Parmigiano.....10

Caesar Garlic . croutons . Parmigiano . Caesar dressing.....10

Pasta

Whole Wheat Linguine Vegetarian “meatballs” . onion . garlic . pomodoro.....22

Tagliolini Fresh lump crab . mint . lemon . chiles . crunchy garlic crumbs.....31

Ravioli Aragosta Spiny lobster . mushroom ravioli . brandy veloute.....35

Clams Damone Littleneck clams . grape tomatoes . fresh cilantro . linguine.....28

Linguine Puttanesca Tomato . capers . anchovies . olives . basil.....24

Ravioli Franco 4 cheese ravioli . pomodoro or lemon sauce.....24

Bolognese Meat ragu with hand cut fettuccine or ricotta gnocchi.....26

Linguine allo Scoglio Littleneck clams . mussels . red or white sauce.....28

Gnocchi Classico Fresh ricotta dumplings . tomato . basil . mozzarella.....23

Rigatoni alla Vodka Onion . tomato . cream . vodka . pomodoro sauce.....22

Pesce

Snapper Livornaise Local snapper . tomato . capers . olives . basil . sauteed kale.....30

Fagioli Shrimp . calamari . white beans . asparagus . olives . tomato . peppers . greens.....26

Salmone al Fungo Morel crusted king salmon . zucchini hash.....,.....28

Seared Sicilian Tuna Tomatoes . fennel pollen . garden herbs . sauteed gigande beans. 35

Scampi Americano Giant shrimp . spicy garlic scampi sauce . spinach risotto.....32

Salmone Fiorentino King salmon . spinach . lemon butter sauce.....28

Zuppa di Pesce Shrimp . clams . mussels . calamari . tomato brodo.....32

Carne

Chicken Cucina Braised and crispy dark meat chicken . peppers . onions . sausage.....27

Pollo al Vino Cotto Red wine braised chicken . pancetta . mushrooms . potatoes.....26

Bistecca Maria Rossa Grilled skirt steak . tomato salsa . gorgonzola . potato hash.....26

Vitello Brasato Wild mushroom sauce . fingerling potatoes . rapini.....31

Milanese Insalata tri-colore . crispy zucchini.....Veal 32.....Chicken.....27

Pollo Francese Light batter . spinach . lemon butter sauce.....26

Filetto di Cucina 9 oz. Bush Bros. filet mignon . tomato . roasted garlic . arugula . sea salt.....39

Marsala Scaloppini of veal or chicken . roasted mushrooms . marsala sauce.....Veal 32.....Chicken.....27

Veal Chop 14 oz. center cut . iron seared . arugula . grape tomatoes . roasted garlic . sea salt.....55

Parmigiano Mozzarella . pomodoro . Parmigiano . penne.....Veal 32.....Chicken.....27

Short Rib Risotto . red wine sauce . Parmigiano.....31

We strive to use enviromentally clean and responsibleproducts at all times. Eating raw or undercooked beef, eggs,
pork or shellfish may increase your risk of food-bourne illness.We automatically add a gratuity of 20% to parties of 6 or more.
We use products from local growers, farmers and fishermen.Our seafood is secretly sourced from within 100 miles of this
restaurant. We practice CCL and always use 3 LMOS.