

# NELLA

PIZZA & PASTA



## CATERING MENU

1125 E. 55TH STREET • CHICAGO, ILL.

*tel* 773.643.0603 *web* NELLACHICAGO.COM

PRICES DENOTE **HALF PAN** (SERVES 8-10) / **FULL PAN** (SERVES 16-20)

## ANTIPASTI

### MELANZANE

eggplant • marinara • basil 40/80

### CAPRESELLA

crostini • mozzarella di bufala •  
avocado • heirloom tomatoes •  
evoo • balsamic glaze • basil  
45/90

### BRUSCHETTA NAPOLETANA

mozzarella • tomatoes • evoo • basil  
25/50

### INSALATA *di* MARE

calamari • octopus • sepia • shrimp •  
celery • onion • black olives • lemon •  
evoo • garlic • parsley 75/140

### CALAMARI FRITTI

fried with lemon 60/120

### CALAMARI AFFOGATI

sautéed with black olives •  
tomato sauce • olive oil • white wine •  
garlic • parsley 60/120

## INSALATE

### RUCOLA *e* PARMIGIANO

arugula • parmigiano • evoo •  
lemon 30/60

### MISTA

mixed greens • cherry tomatoes •  
black olives • evoo • balsamic  
vinegar 25/50

### PROSCIUTTO *e* RUCOLA

prosciutto di parma • arugula •  
parmigiano • evoo 50/100

### PERE *e* GORGONZOLA

arugula • gorgonzola •  
sliced pear • evoo • balsamic  
vinegar • walnuts 35/70

### POMODORI

tomatoes • onions • black olives •  
evoo • oregano 30/60

*Add chicken, shrimp, prosciutto or  
avocado for an additional charge.*

## RISOTTI

### QUATTRO FORMAGGI

gorgonzola • parmigiano •  
emmental • mozzarella • cream  
sauce 75/140

### CONTADINA

sausage • parmigiano • black  
truffle • mushrooms • cream sauce •  
walnuts 75/140

### PESCATORA

calamari • shrimp • mussels •  
clams • cherry tomatoes 90/160

### LOBSTER

6oz lobster tail • cognac cream  
sauce 150/250

## SECONDI PIATTI

### POLLO *alla* SALTIMBOCCA

with prosciutto • mozzarella •  
spinach • white wine sauce 65/120

### POLLO *alla* SORRENTINA

with mozzarella • marinara sauce •  
garlic • basil 65/120

*Beverages and special requests are available — please call for more information.  
Not all ingredients are listed on menu, so please let us know if you have any food allergies.*

## PIZZE

### CAVANI

speck • sausage • spicy salami • mozzarella • tomato sauce • basil 14

### NELLA D.O.P.

mozzarella di bufala • san marzano tomatoes • basil 12

### CAFONE

speck • sausage • mozzarella • onions 13

### AMALFI

mozzarella di bufala • cherry tomatoes • artichoke hearts • spinach • goat cheese 13

### BIANCO NERO

black truffle paté • mozzarella di bufala • grilled zucchini • porcini mushrooms • white truffle oil 16

### FIorentina

mozzarella • parmigiano • ricotta • spinach 12

### TROISI

sausage • mozzarella • rapini 13

### ORGANICA

mozzarella • parmigiano • cherry tomatoes • portobello mushrooms • arugula 12

### MARGHERITA

mozzarella • tomato sauce • basil 10

### CAPRICCIOSA

prosciutto cotto • mozzarella • artichoke hearts • mushrooms • black olives • tomato sauce • basil 12

### ORTOLANA

mozzarella • eggplant • zucchini • bell peppers • mushrooms • tomato sauce • basil 12

### DIAVOLA

spicy salami • mozzarella • tomato sauce • red pepper flakes • basil 13

### FUNGHI e SALSICCIA

sausage • mozzarella • mushrooms • basil 12

### SORRENTINA

mozzarella di bufala • cherry tomatoes • basil 12

### QUATTRO FORMAGGI

mozzarella • gorgonzola • emmental • caciotta dolce 12

### PROSCIUTTO e RUCOLA

prosciutto di parma • mozzarella • parmigiano • arugula 14

## BOMBE (STUFFED)

### VESUVIO

prosciutto cotto • spicy salami • mozzarella • parmigiano • mushrooms • tomato sauce • basil 20

### CIOTTA CIOTTA

prosciutto crudo di parma • prosciutto cotto • sausage • spicy salami • mozzarella • quattro formaggio • tomato sauce • basil 20

### MOZZARELLA

#### *di* BUFALA

Made from the milk of water buffalo, mozzarella di bufala is ideal for Neapolitan pizza due to its rich flavor and the way it melts in blazing, wood-burning ovens.

SUBSTITUTE ON ANY PIZZA FOR AN ADDITIONAL CHARGE

## PASTA

### CALAMARATA

calamari • black olives • tomato sauce • olive oil • garlic • red pepper flakes 75/140

### PACCHERI *alla* BOSCAIOLA

sausage • parmigiano • mushrooms • black olives • cream sauce • parsley 60/110

### RIGATONI RAGÙ

parmigiano • bolognese sauce 55/100

### PENNE ARRABBIATA

spicy tomato sauce • evoo • garlic • red pepper flakes • parsley 45/85

## DOLCI

### TIRAMISU

mascarpone • ladyfingers soaked in espresso 50/90

*Additional desserts are available. Please call for more information.*

**NELLA** is an authentic Italian restaurant in Chicago's Hyde Park. Led by Nella Grassano, a classically-trained pizzaiola, **NELLA** is known for authentic pizzas and pastas that are paired with a warm, joyful approach to hospitality.

A labor of love to be sure, the recipes at **NELLA** have been passed down through generations of Neapolitan family members, and they are lovingly executed every day by hand.

To begin a catering order, visit [nellachicago.com](http://nellachicago.com)  
or call **773 • 643 • 0603**

UPDATED OCT 12, 2017. PRICES SUBJECT TO CHANGE.