

OUR STORY

Nittis is a high end yet comfortable concept bringing classic Italian recipes with a modern touch and aesthetic. Blending fashion and food, our restaurant offers an energetic environment reimagining the Noir of the 50's and New York in the 80's.

The stylish dining room, which evokes a Noir vibe, combines vintage and contemporary elements; antiques can be found throughout the space with highlights such as a vintage gold cash register. There are long red velvet banquettes throughout the room, accompanied by retro tables and chairs. The space is accented by a custom black marble bar.

Our priority is to create lasting relationships with our clients and offer an inspiring experience.

BRUNCH A

Hot Drink

Coffee | Tea

Fruit Platter

Brunch Special

Eggs Benedict with Salmon or Bacon |
Lemon Ricotta Pancakes | Avocado Toast

Monday to Sunday - Family Style or Buffet
\$30/guest

BRUNCH B

Hot Drink

Coffee | Tea

Brunch Special 1

Vegetable Frittata | Gluten Free Waffles |
Smoked Salmon | The Big Nittis Burger

Brunch Special 2

Banana Bread Pudding | Nana's Salad |
Granola Yogurt with Berries

Monday to Sunday - Family Style or Buffet
\$40/guest

Brunch Cocktail Carafe

Mimosa, & Bellini

Serving 6-7 guests - \$36 each

Bottomless Brunch Cocktails

Mimosa, Bellini and Bloody Mary

2 hours Open Bar - \$40/guest

LUNCH

Appetizer

Bruschetta Tomato | Braised Meatballs |
Broccoli Rabe

Main Course

Bucatini Pomodoro | The Big Nittis Burger |
Seafood Salad

Dessert

Rainbow Cookies | Fruit Platters | Bombolini

Family Style, Buffet, Plated (Main course only)

Option 1 : \$34/guest

- *Appetizer + Main Course or*
- *Main Course + Dessert*

Option 2 : \$43/guest

- *Appetizer + Main Course + Dessert*



MENU VERONA

Appetizer

Braised Meatballs | Fried Calamari |
Nana's Salad

Main Course

Chicken Parmigiana | Vermicelli
Vongole | Grilled Zucchini

Dessert

Banana Crunch Cake |
Chocolate Cake | Cannoli

*Between 11am and 12am
Family Style, Buffet or Plated
\$53.50/guest*

MENU VENICE

Appetizer

Charcuterie | Mussels | Kale Salad

Main Course

Short Ribs Polenta Souffle | Branzino |
Vegetarian Lasagna

Dessert

Tiramisu | Italian Cheesecake |
Seasonal Fruit Dessert

*Between 11am and 12am
Family Style, Buffet or Plated
\$79/guest*

HORS D'OEUVRE COCKTAIL RECEPTION

1 Hour Unlimited passed around Hors d'Oeuvre
\$20/guest

2 Hours Unlimited passed around Hors d'Oeuvre
\$38/guest

3 Hours Unlimited passed around Hors d'Oeuvre
\$56/guest

*Arancini | Bruschetta | Grilled asparagus wrapped with spec | Grilled
Lamb Chop | Eggplant Rollatini | Shrimp Cocktail | Stuffed Zucchini | Beef
Sliders | Porcini Mousse on focaccia crackers | Roasted garlic hummus on
focaccia crackers | Zucchini Souffle | Eggplant on focaccia crackers |
Bresola stuffed with fig | Stuffed Endive | Mini Pizza*

Served between 11:00 am and 12:00am



WINE PAIRING

We offer wine pairings to
complement the Lunch menus and
the Dinner Menus
\$53/guest

OPEN BAR

Beers, Soft & Wine

\$22.50/guest for the first hour
\$20/guest for any additional hour

Beer, Soft, Wine, 2 Cocktails & Liquor

\$28/guest for the first hour
\$22.50/guest for any additional hour

SWEETS

Special Occasions

1 tier to 3 tiers cakes and croquembouche

Cakes

Starting at \$5.25/guest

Favors

Macarons Boxes | Chocolate

Starting at \$6.25 each

*For more information, please check our
Sweets and Services brochure*

AMENITIES

Ateliers

Wine Tasting | Flower Crown

Decoration

Centerpieces | Flowers |
Candles | Personalized Stationery

Entertainment

Live Music | Magician | Watercolorist

*For more information, please check our
Sweets and Services brochure*