

ARTISAN PIZZA

Hand crafted using a variety of North American flours and a 36 hour aging process, baked in a brick domed oven.
Plain ~ Small 12" . . . 8.99 • Large 18" . . . 14.99
White Plain ~ Small 12" . . . 7.99 • Large 18" . . . 12.99

TOPPINGS:

Spinach - Olives - Roasted Peppers - Broccoli Rabe - Mushrooms - Pepperoni - Sausage Feta Cheese - Bacon - Meatball - Etc
Small \$1.00 • Large \$2.00

Pizza available in two sizes (small or large)

BURRATA SPECIAL 14.99 / 17.99

Garlic and olive oil, burrata cheese, asparagus, grape tomatoes and prosciutto, aged balsamic vinegar

PISTACHIO PESTO & HOMEMADE ITALIAN SAUSAGE 14.99 / 17.99

"Pistachio pesto spread", homemade Italian sausage, fresh mozzarella, parmesan cheese and extra virgin olive oil

NOCELLA 11.99 / 15.99

Walnut alfredo, zucchini, fresh ricotta, mozzarella, pecorino romano and basil pesto

BIANCA 13.99 / 17.99

Prosciutto, roasted garlic puree, fontina cheese, fresh mozzarella, grape tomatoes, arugula and parmesan cheese

NONNA 13.99 / 16.99

Garlic and oil, homemade Italian sausage, smoked mozzarella, ricotta, oven roasted roma tomatoes and pesto

EGGPLANT 12.99 / 15.99

Garlic and extra virgin olive oil, dollops of tomato sauce, grilled eggplant, mozzarella, ricotta, basil and shaved ricotta salata

WHITE SPINACH 12.99 / 15.99

Garlic and oil, ricotta, smoked mozzarella, roasted peppers, kalamata olives

WHITE ARUGULA 12.99 / 15.99

Pancetta, goat cheese, caramelized onions, sundried tomatoes

SHORT RIB 14.99 / 17.99

Short rib, fontina, caramelized onions, aged balsamic vinegar

TRUFFLED MUSHROOM 12.99 / 15.99

Crimini, shitaki, portabella, fontina, mozzarella, truffle oil, herb mix

CAPRESE 12.99 / 15.99

Burrata, mozzarella, crushed tomatoes, basil, aged balsamic reduction

PICCANTE 12.99 / 15.99

Pizza sauce, Italian long hot peppers, shaved sharp provolone, hot soppressata

JOE'S MARGHARITA 12.99 / 15.99

Pizza sauce, fresh mozzarella, light blend of Italian cheeses, basil and extra virgin olive oil

CLAMS AND BACON 15.99 / 17.99

Crushed tomatoes, pancetta, mozzarella and parmesan cheese

SEAFOOD 15.99 / 17.99

Spicy tomato sauce, octopus, shrimp, smoked mozzarella

MEATBALL 12.99 / 17.99

Pizza sauce, smoked mozzarella, ricotta cheese, fresh mozzarella, shaved parmesan cheese

SQUARE PIZZA

Pan baked, thin, golden and crispy

GRANDMA STYLE

Crushed tomatoes, sliced garlic, mozzarella cheese, basil, pecorino romano 16.99

THREE CHEESE

Olive oil, roasted garlic, ricotta, mozzarella and fontina with dollops of crushed tomato and dirzzled pesto 16.99

TOMATO PIE

Our own double concentrated tomato, extra virgin olive oil, basil, locatelli 15.99

STROMBOLI

Our dough stretched thin, layered, rolled and baked

Stromboli available in two sizes (small or large)

HAM, SALAMI AND MOZZARELLA CHEESE 10.99 / 13.99

PEPPERONI AND MOZZARELLA 11.99 / 14.99

SAUSAGE, RICOTTA, PROVOLONE & BROCCOLI RABE 11.99 / 14.99

RIBEYE, PROVOLONE & CARAMELIZED ONIONS 13.99 / 16.99

WINGS

Traditional Buffalo Wing Sauce
Nocella's Sweet & Spicy Sauce
Topped with Caramelized Onions & Gorgonzola Cheese

Honey Sriracha sauce •
Mango Habanero sauce
10 Wings . . . 9.99 20 Wings . . . 17.99

ITALIAN SPECIALTY SANDWICHES

Served on a Seeded Italian Roll (unless otherwise noted)

ROMA

Prosciutto, soppressata, genoa salami, provolone and fresh mozzarella with tomato, lettuce & onions 8.99

PHILLY STYLE

Chicken cutlet with broccoli rabe or spinach sharp provolone & Italian long hot peppers 9.30

PARMESAN

Chicken cutlet with our homemade marinara and mozzarella 9.30

SICILIAN

Chicken cutlet with ricotta, prosciutto, fresh mozzarella, cherry peppers and arugula 9.99

GRILLED CHICKEN CAPRESE

Grilled eggplant, sliced vine ripe tomatoes, roasted red peppers, red onions, fresh mozzarella, basil and balsamic dressing 9.30

THE PALERMO

Grilled eggplant, prosciutto, roasted artichokes, bruschetta tomatoes, olive tapenade, fresh mozzarella, provolone, pesto and mixed greens 8.99

SUNDAY GRAVY

Tender slow cooked braciole and shortrib with ricotta, provolone cheese and gravy 9.99

GRILLED VEGETABLE

Portabella mushrooms, zucchini, squash, roasted peppers and spinach with pesto and fresh mozzarella 8.30

THE ITALIAN SHORTRIB

Slow cooked short rib, Italian long hot peppers, caramelized onions, mushrooms, provolone truffle sauce 10.30

ROAST PORK SANDWICH

Thinly sliced, pulled roast pork with calabrian pepper sauce, broccoli rabe, sharp provolone, long hot peppers 9.99

EGGPLANT MEATBALL

The original "eggplant meatball" meatless, with melted provolone cheese and marinara sauce 8.99

STEAK SANDWICHES

Your choice of 12 oz. of beef or chicken on a seeded Italian roll

PLAIN 8.99

AMERICAN CHEESE OR CHEESE WIZ OR PROVOLONE OR SHARP PROVOLONE 9.99

ADD ONS:

Fried Onions - Mushrooms - Green Bell Peppers - Cherry Peppers 99¢ each
Broccoli Rabe - Spinach - Long Hots \$1.25 each

DESSERT

All made fresh daily!

CANNOLI 2.99

LEMON RICOTTA CHEESE CAKE WITH SEASONAL FRUIT PUREE 4.99

CHOCOLATE BANANA BREAD PUDDING WITH CARAMEL SAUCE 4.99

TIRAMISU 4.99

Come back and visit us again!

Dine In • Delivery • Catering • BYOB

RISTORANTE

Nocella's

2018

PIZZERIA

67 Ellis Street
Haddonfield, NJ 08033
P. 856.528.5070

Hours:
Mondays Closed
Tuesday thru Thursday 11am to 9pm
Friday 11am to 9:30pm
Saturday 12 to 9:30pm
Sunday 3pm to 8pm



www.NocellasRistorante.com

THE MENU EXPRESS 856-216-7777 08/18 Not responsible for typographical errors. Prices subject to change without notice.

STARTERS

BAKED EGGPLANT ROLLATINI

Eggplant layered with ricotta and a blend of Italian cheeses, rolled and baked in our marinara sauce and mozzarella cheese 8.99

NOCELLA FRIES

Crispy french fries with our provolone cheese sauce, chopped Italian long hot peppers, applewood smoked bacon, crabmeat, dusted with old bay seasoning 10.99

TRUFFLE POLENTA FRIES

Polenta sticks fried golden, tossed with parmesan cheese, and served with a black truffle provolone cheese sauce 8.99

MEATBALLS

Meatballs simmered in our tomato “gravy” with our bolognese sauce, served over a bed of whipped ricotta and showered with ricotta salata and pecorino romano cheese 8.99

STUFFED ITALIAN LONG HOTS

Italian long hot peppers stuffed with sharp provolone and prosciutto and baked with a light white wine tomato sauce, garnished with grilled rustic Italian bread 9.99

BROCCOLI RABE AND SAUSAGE

Broccoli rabe and Italian sausage sauteed with sundried tomatoes, garlic and extra virgin olive oil, served with grilled polenta 9.99

MOZZARELLA FRITTE

Mozzarella lightly breaded and fried golden, served with tomato sauce 8.99

CHEESE STEAK EGGROLLS

Tender rib rye with caramelized onions, rolled in crispy eggroll, served with our homemade provolone cheese sauce 8.99

ARANCINE “RISOTTO BALLS”

Italian rice blended with ham, mozzarella, and a blend of Italian cheese, rolled into balls, lightly breaded and fried golden, served with our tomato sauce 8.99

CRISPY CALAMARI

Dusted with cornmeal and served with a spicy marinara 9.99

OCTOPUS SALAD

Tender octopus mixed with celery, olives, ceci beans and pepper flakes simply dressed in olive oil, parsley and lemon 11.99

GRILLED PORTABELLA

Portabella and zucchini marinated and grilled, topped with goat cheese, roasted pepper pesto and grilled polenta 8.99

MUSSELS OR LITLNECK CLAMS

Prepared with a white wine tomato basil sauce or in a white wine, lemon garlic sauce 10.99

EGGPLANT PARMESAN

Our breaded eggplant fried golden, layered with mozzarella & ricotta cheeses, baked with our tomato sauce, finished with locatelli cheese 9.99

SALADS

Add Chicken \$3 Shrimp \$5 Salmon \$6

BLACKENED SALMON SALAD

Chopped romaine and iceberg lettuce, white beans, julienne apple, brick oven roasted balsamic onions, avocado, applewood smoked bacon, hard boiled egg, shredded fontina cheese and our housemade buttermilk ranch dressing 15.30

MIGHTY GREENS & GRAINS SALAD

Our heart healthy grains and greens salad composed of quinoa, faro, arugula, spinach and asparagus, marinated sundried tomatoes, pickled red onions, feta cheese crumbles and toasted pistachio with a dijon champagne vinaigrette 9.99

BRICK OVEN ROASTED VEGGIE AND BURRATA SALAD

Artichoke hearts, asparagus, eggplant, beets, red & yellow peppers, zucchini, baby carrots (corn seasonal) and sundried tomatoes served over arugula and radicchio, topped with cool burrata cheese, white balsamic vinaigrette and pesto 10.50

BURRATA CAPRESE

Vine ripened tomatoes, prosciutto & arugula drizzled with extra virgin olive oil and aged balsamic vinegar 9.99

CAESAR SALAD

Homemade croutons, our own Caesar dressing and shaved parmesan cheese 8.99

NOCELLA CHOPPED SALAD

Original Italian chopped salad with romaine, iceberg, provolone, fontina, Italian meats, pepperoncini, tomatoes, red onions, housemade Italian vinaigrette 9.99

ROASTED BEET & GOAT CHEESE

Nocella’s original roasted beet and goat cheese salad with candied walnuts, asparagus tips, mixed baby greens and our signature white balsamic dressing 9.99

ARUGULA

A delicious blend of raddichio, grilled red onions, crispy prosciutto, pine nuts, grilled eggplant, gorgonzola cheese and our white balsamic dressing 9.99

CASA INSALATA “OUR HOUSE SALAD”

Mixed baby lettuces, carrots, English cucumbers, grape tomatoes, red onions, kalamata olives, sharp provolone cheese, extra virgin olive oil and aged balsamic vinegar 8.99

SICILIAN-SPICED GRILLED CHICKEN

Tender kale, garbanzo beans, radishes, black mission figs, toasted almonds, roasted red peppers, chopped eggs and ricotta salata cheese, tossed with housemade lemon vinaigrette 12.99

SOUPS

ITALIAN WEDDING 3.99

WHITE BEAN MINESTRONE 3.99

LOBSTER BISQUE GARNISHED WITH CRABMEAT 6.99

ENTREES

Served with fresh homemade linguini or fresh vegetables
Lunch served from 11am to 3:30pm Tuesday thru Friday

CHICKEN PARMESAN

Chicken breast pounded thinly and breaded, pan fried and baked with our marinara sauce and a blend of Italian cheese L. 9.99 / D. 15.40 (sub with gravy and bolognese sauce \$2 extra)

CHICKEN MARSALA

Chicken breast sauteed with shallots, crimini mushrooms, sundried tomatoes and marsala wine L. 9.99 / D. 15.40

CHICKEN BIANCA

Chicken dipped in egg batter and sauteed, topped with ricotta and provolone cheese, finished in a white wine lemon butter sauce L. 10.99 / D. 15.40

CHICKEN SAN REMO

Chicken breast sauteed with shrimp, sundried tomatoes and basil in our vodka sauce, topped with crabmeat L. 0 / D. 19.99

CHICKEN PECORA

Grilled chicken breast topped with goat cheese and a lemon basil sauce with capers and sundried tomatoes L. 10.99 / D. 15.99

VEAL PARMESAN

Tender veal pounded thinly and breaded, pan fried and baked in our marinara sauce and a blend of Italian cheeses L. 11.99 / D. 18.99

SALMON

Seared Canadian salmon over a bed of sauteed spinach and risotto in a sundried tomato scampi sauce L. 14.99 / D. 20.99

HOUSE SPECIALS

VEAL ABRUZZI

Tender veal sauteed with mushrooms, italian long hot peppers in a white wine sauce topped with melted sharp provolone L. 11.99 / D. 18.99

VEAL CUTLET MILANESE

Sauteed breaded veal cutlets topped with prosciutto, fontina cheese and a over easy egg, served over fettuccine alfredo L. 0 / D. 19.99

THICK CUT PORK CHOP

14 oz. thick cut pork chop with hot and sweet cherry peppers, caramelized onions and crimini mushrooms L. 0 / D. 21.99 (Also available simply grilled)

GRILLED SHRIMP AND SCALLOPS

Served over a bed of braised broccoli rabe, white beans and grilled polenta L. 14.99 / D. 19.99

STUFFED PORK CHOP

With prosciutto, spinach, fontina cheese, over roasted potatoes & wild mushroom Marsala sauce L. 0 / D. 23.99

NOCELLA’S PASTA FRESCA

All Pastas are Handmade in House
Lunch served from 11am to 3:30pm Tuesday thru Friday

RICOTTA CAVATELLI

With a bolgnese meat sauce and parmesan cheese L. 9.99 / D. 15.40

RICOTTA CAVATELLI WITH “EGGPLANT MEATBALLS”

Vegetarian eggplant meatballs simmered in our tomato sauce and tossed with ricotta cavatelli and parmesan cheese, topped with whipped ricotta cheese L. 9.99 / D. 15.40

LINGUINI AND CLAMS

With clams, pancetta, escarole and chili peppers sauteed in garlic, oil and white wine sauce L. 11.99 / D. 17.50

LINGUINI FRA DIAVOLO

Shrimp, clams, mussels, calamari and crabmeat sauteed with fresh tomatoes, basil, garlic, hot chili peppers in a white wine, marinara sauce L. 15.99 / D. 21.99

POTATO GNOCCHI

Light potato dumplings in a sauce of sauteed cremini mushrooms, San Marzano tomatoes, basil, fresh mozzarella and grated locatelli cheese L. 9.99 / D. 15.40

SHORT RIB GNOCCHI

Potato gnocchi served with braised beef short rib in a hearty red wine tomato sauce and pecorino romano cheese L. 11.99 / D. 17.50

FETTUCCINE DELLA PAPPA

Chicken ragu cooked with white wine, tomatoes, prosciutto, porcini mushrooms and chili flakes topped with grated ricotta salata cheese and basil bread crumbs L. 10.99 / D. 15.40

SPAGHETTI DELLA NONNA

Pancetta satueed with red onions, escarole, white beans, hot peppers in a garlic and oil sauce topped with grated locatelli cheese L. 9.99 / D. 15.40

SPAGHETTI WITH SEAFOOD

Shrimp, scallops and calamari sauteed with roasted tomatoes and basil in a light wine sauce L. 0 / D. 20.99

TORTELLINI CARBONARA

Prosciutto and peas sauteed with shallots in a truffle parmesan cream sauce L. 11.40 / D. 15.40

PAPPARDELLE

Wild mushrooms, prosciutto, caramelized onions and peas in a garlic and truffle sauce, topped with whipped marscarpone cheese L. 10.99 / D. 15.40

PAPPARDELLE DELLA ZIA

Braised hot & sweet sausage with peppers & onions in a white wine tomato sauce topped with grated Locatella cheese L. 10.99 / D. 15.99

IMPORTED PASTA

REAL DEAL RIGATONI “SUNDAY GRAVY”

Braciole, meatballs and sausage braised together in a gravy with pork ribs and beef for 6 hours, served over rigatoni pasta and locatelli cheese L. 0 / D. 17.50

RIGATONI ALLA VODKA

Pancetta sauteed with garlic and oil, San Marzano tomatoes and a shot of vodka, finished with basil, heavy cream and parmesan cheese L. 10.30 / D. 14.30

PENNE DI PUGLIA

With brick oven roasted eggplant, crimini mushrooms, San Marzano tomatoes, pesto and burrata cheese L. 10.30 / D. 14.30

ORECCHIETTE

Thumb size “little ears” of pasta tossed in sauce of broccoli rabe, homemade crumbled Italian sausage, garlic and extra virgin olive oil and a splash of tomato sauce, topped with grated parmesan cheese L. 11.40 / D. 15.40

SEAFOOD FUSILLI

Shrimp, scallops and crabmeat with sundried tomatoes in our tomato basil vodka sauce L. 15.49 / D. 21.99