

Nello's Dinner Selection

Includes: Antipasto, Minestrone or Our Special Salad

Pasta — Vegetable

Private Banquet Room Accomodating 20 to 100 guests.

Dinner Served Tuesday – Saturday 5:00pm to 9:30pm
Sunday 5:00pm to 8:30pm

Appetizers

Bay Shrimp Cocktail	8.95
Prosciutto & Melon	8.95
Escargots (House Specialty)	11.95
Scampi della Casa (House Specialty)	10.95
Fresh Steamed Clams Posillipo.....	12.50
Calamari - Fried or Sauté (T & T) add \$2.00 for sauté.....	10.50
Mushroom Sauté	9.25
Fried Zucchini	8.25
Prawns Cocktail.....	11.50
Dungeness Crab Cake	13.50
Fried Ravioli	6.75

Salad

Mixed Green (House Salad) with Shrimp	7.50
Caesar Salad for 2	16.50
Spinach Salad for 2	16.50
Bay Shrimp Salad.....	14.50
Tomatoes & Anchovies.....	8.95

Side Orders

Side of Vegetables	3.50
Spinach Sautee	3.95
Cannelloni, Penne Manicotto or Spaghetti.....	4.00
Ravioli	4.50
Garlic Bread.....	5.50
Side Order Italian Sausage or Meatball.....	6.00
Antipasto for Two	8.50
Cup of Soup.....	1.95
Bowl of Soup	3.75

Pasta

Served with Antipasto and Salad or Minestrone

Spaghetti & Meatball.....	14.50	Ravioli Marinara (Ricotta)	14.50
Rigattoni Marinara	14.25	Tortellini Pesto (Basil)	19.50
Ravioli Rossini.....	14.50	Fettuccine Nello Prosciutto & Peas.....	20.50
Combination - 1/2 Ravioli; 1/2 Spaghetti.....	15.95	Homemade Cannelloni Rossini.....	16.50
Linguini Alle Vongole (Clam Sauce).....	19.50	Homemade Manicotti Cheese.....	16.50
Fettuccine Alfredo (White)	15.25	Homemade Stuffed Lasagna.....	16.25
Seafood Fettuccine (White or Red)	23.50	Spaghetti Aglio Olio & Anchovies	15.50
Chicken Fettuccine	21.50	Calamari Fra Diavolo & Linguine	21.50
Tortellini Alla Panna (Cream Sauce)	17.50		

Vegetarian Selections

Served with Antipasto and Soup or Salad

Eggplant Parmigiana	17.50
Rigatoni Marinara	14.75
Fettuccine Alfredo (White).....	15.25
Fettuccine Primavera	17.50
Ravioli Marinara (Ricotta)	14.50

Chicken

Served with Antipasto and Soup or Salad

Breast of Chicken Parmigiana.....	18.50	Chicken Sauté Sec Mushroom	18.50
Breast of Chicken Allégre - Butter, Lemon, Mushrooms... ..	18.50	Chicken Fettuccine.....	21.50
Breast of Chicken Rossini (House Specialty)	19.50	Chicken Marsala	18.50
Breast of Chicken Modenese	19.50	Chicken Picatta	18.50
Chicken Cacciatora (House Specialty).....	19.50		

Special Selection

Winter from 5:00 p.m. to 6:30 p.m. – Summer from 5:00 p.m. to 7:00 p.m.

Antipasto, Salad or Soup, Coffee and your choice: Ravioli, Fettuccine, Spaghetti, Cannelloni, Manicotti, Lasagna, Red Snapper, NY Sirloin, or Breast of Chicken

14.95 per person

Nello's Complete Dinner Suggestion

Includes:
Antipasto and Your Choice: Mixed Salad, or Minestrone,
with either Cannelloni or Manicotti,
Spumoni and Coffee

Veal

Veal Piccata - Butter, Lemon, Capers.....	25.95
Veal Scaloppine Marsala (Mushroom)	25.95
Veal Zingara - Prosciutto, Mushroom, Peas.....	27.50
Veal Doré Francese - Butter, Lemon, Mushrooms.....	27.50
Stuffed Veal Rollatini (House Specialty)	29.50
Veal Cutlet Cordon Bleu (Prosciutto & Cheese)	29.50
Veal Cutlet - Parmigiana or Milanese	24.50
Veal & Bell Pepper, Mushroom, Tomatoes	24.95
Combination Veal Picatta & Scampi (House Specialty)	28.50

Seafood

Scampi della Casa (House Specialty)	27.50	Scallops Doré - Butter, Lemon, Mushrooms	28.50
Scampi Fra Diavolo, Pasta & Tomatoes.....	26.50	Scallops Tempura (Beer Batter).....	27.95
Scampi Tempura (Beer Batter).....	25.95	Seafood Platter - Scampi, Scallops, Sole.....	29.95
Fresh Steamed Clams Posillipo (House Specialty) ..	24.50	Lobster, Scampi & Clams, Linguini for 2 (Red or White).....	58.50
Lobster Tail	Market Price	Filet of Halibut, Italian Style (Seasonal)	29.50
Filet of Fresh Red Snapper Piccata	19.50	Surf & Turf (Lobster & NY Steak)	Market Price
Filet of Fresh Petrale Sole	22.50	Scampi & NY Steak.....	32.50
Calamari Steak Doré.....	24.50	Cioppino (Seafood Stew)	30.95
Calamari - Fried or (T & T)	19.95		
Calamari - Sauté (T & T)	22.50		

Famous Specialties

Steak Diane	33.50	Veal, Scampi, Scallops	34.50
Pepper Steak	32.50	Rack of Lamb (for 2)	59.50
Bistecca Capriccio.....	34.50	Dungeness Crab Legs (Sauté).....	36.50
Dungeness Crab Cake	29.50	Veal Salto In Bocca (Romana)	33.95
Medallion of Beef.....	28.50		

From the Mesquite Broiler

(All Our Meats are Choice and Hand Cut)

Mesquite-Broiled Filet Mignon.....	33.95	Mesquite-Broiled Filet Mignon 8 oz.	23.50
Mesquite-Broiled NY Sirloin.....	25.95	Mesquite-Broiled French Lamb Chops.....	28.95
Mesquite-Broiled Filet of Fresh Halibut (Seasonal)..	29.50	Italian Sausage & Bell Pepper	21.50
Mesquite-Broiled Filet of Fresh Salmon	26.50	Mix Grill - Lamb, New York, Sausage	31.50
Mesquite-Broiled Filet of Fresh Red Snapper	19.50	Mesquite-Broiled Chicken Breast (2)	19.50

Nello's Place - Now Offering Catering



Dessert

Spumoni	3.00
Sundae.....	4.00
Italian Cannoli	7.00
Zabaglione.....	7.25
Sherbet	3.00
Cheesecake.....	7.00
Chocolate Suicide.....	6.00
Tiramisu	7.00
Cherries Jubilee for 2	16.50
Crepes Suzettes for 2	24.50
Bananas Flambe (for 2)	16.50
Cappuccino	3.00
Coffee, Tea.....	1.95
Espresso	Single 2.50
	Double..... 4.00
Café Diablo (for 2)	37.50

NELLO'S
3055 Bechelli Lane
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(530) 223-1636
Fax (530) 223-3836
nellosrestaurant.net

Sales Tax to be Added

Catering Available
Private Banquet Room
Accommodating 20 to 100

Welcome to Nello's Place

Thirty five years ago I started in the food industry in New York and Palm Beach. In 1963, we opened our first restaurant in Las Vegas, Nevada, called "Talk Of The Town" and we catered to the stars. Then to San Francisco and the famous D'oro Restaurant. Early in 1980 we came to Redding to retire and couldn't find a good local Italian restaurant. So with Tomiko my wife, and son Michael, daughters Rose and Gina, we opened a small gourmet Italian restaurant. Many years later Nello's has become a landmark from Seattle to San Diego. We want to thank you for your continued patronage.

Best wishes,

Nello + family