



a place to sit down

aaron wright


executive chef

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general manager

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Stuffed Grape Leaves 5
spanish style with rice & chicken liver

White Anchovies 4
with herb oil & pimento

Spiced Marcona Almonds 4

snacks

Roasted Vegetables 4
in olive oil & balsamic vinegar

Sicilian Chickpea Puree 6
olive oil, sea salt & roasted garlic

Mixed House Marinated Olives 5

House Made Whole Milk Ricotta 6
olive oil, cracked pepper, sea salt



Torpedo Board 15 small 25 large
chef's selections of crostini, meats, cheeses & dips.

small plates

Meat

Dry Aged Beef Carpaccio 12
with olive, tomato & sea salt

Braised Pork Shoulder 9
over patatas bravas

Roasted Chicken Thigh 8
with pickled lemon & green olives

Seafood

Grilled Octopus 11
over gigante beans & chorizo

Pan-seared Cod 12
romesco, spring onions, & fingerling potatoes

Baby Clams 9
with house vermouth, shaved fennel & herbs

Vegetables

Grilled Baby Zucchini 6
with basil pesto

Blistered Shishito Peppers 7
with sherry vinegar & shaved manchego

Smashed Patatas Bravas 5
with chili sauce & aioli

pasta

Pappardelle 15
with pork sugo, parmesan & preserved lemon

Cavatelli 13
with roasted romanesco, chickpeas & squid

Linguine 13
with seared chicken liver, cavalo nero & bread crumb

large plates (2-4 people)

Tuscan-Style Bone-In Sirloin 48
sliced with sea salt & whole roasted garlic

Basque Seafood Stew 37
in a tomato fennel broth with aioli & toasted bread