

SALADS

Fresh Mozzarella & Tomato Salad 14
fresh mozzarella | arugula | tomato | aged balsamic
fresh basil | oregano

NYLO 12
mixed greens | tomato | red onion | cucumber
carrot | champagne vinaigrette

BLT 14
baby romaine | vine ripe tomato | candied bacon
green peppercorn ranch

Caesar 14
baby romaine | shaved reggiano parmigiano
croutons

Add Protein
chicken 6 | shrimp 9 | crab cake 6 | salmon 12 | tuna 12

STARTERS

Meatball & Fries – \$14
tuscan meatballs | pomodoro sauce | demi glace
french fries | mixed greens salad

Chicken Wings – \$13
rosemary garlic parmigiano or buffalo

Nylo Calamari – \$14
arugula | champagne garlic butter | hot peppers

Hummus – \$14
grilled pita | celery | carrots | baby tomatoes |

Tavola – \$19
prosciutto d’parma | reggiano parmigiano
imported aged provolone | tuscan salami
pickled vegetable | crostini bread | marinated olives

Sesame Encrusted Tuna – \$16
seaweed salad | wasabi aioli | arugula | lemon

Crab Cakes – \$14
jumbo lump crab | mango salsa | cayenne mayo

Mussels & Bacon – \$14
applewood bacon | fennel | sherry wine
cream | crostini

– \$14
fresh mozzarella | pomodoro sauce | panko | peas

SANDWICHES

all sandwiches come with house made fries and pickles

Grilled Chicken – \$14
hummus | spinach | roasted peppers | tzatziki sauce | pita

NYLO Turkey Club – \$14
house roasted turkey | bacon | arugula | black pepper aioli
tomato | avocado | brioche roll

NYLO Burger – \$14
8 ounce angus beef | cheddar cheese | lettuce | tomato
red onion

Veggie Burger – \$14
mixed greens | tomato | cheddar cheese | avocado
balsamic reduction |

Fish Tacos – \$14
fried cod fish | cole slaw | pico de gallo
cayenne mayo | soft taco’s

Veggie Wrap – \$14
veggies | fresh spinach | roasted peppers
green peppercorn ranch

Add Ons
fresh mozzarella | avocado | baby salad
Mushrooms | Bacon

SOUP

New England Clam Chowder 8
Fresh baked dill butter roll

FLATBREAD PIZZA

Caprese 16
roma tomato | fresh mozzarella | basil
balsamic

Buffalo Chicken 19
cheddar | red onion

PASTA

Rigatoni Primavera 17
seasonal vegetables | garlic | fresh herbs
vegetable stock |

Add Protein
chicken 6 | shrimp 9

Orecchiette Lamb 19
lamb sausage | garlic | broccoli rabe
parmigiano broth

ENTRÉES

Pan Seared Salmon – \$24
prosciutto wrapped norwegian salmon
wild mushroom risotto | grilled asparagus
truffle cream

Chicken Picatta – \$22
lemon | caper berries | white wine
purple smashed potato | grilled baby carrots

Fish & Chips – \$17
cod fish | beer battered and fried
french fries | cole slaw | tartar sauce

Steak and Frites – \$24
pan seared hanger steak | fresh herb demi
wild mushrooms | garlic aioli | truffle french fries

Free Range Statler Chicken – \$23
ricotta polenta | grilled asparagus
fresh tomato | bacon confit

Grilled Swordfish – \$26
lemon cream risotto | grilled baby peppers
olive tapenade

Bouillabaisse – \$29
shrimp | crab | mussels | squid | monkfish |
fennel saffron | seafood tomato broth
fresh herbs | white wine | toasted garlic bread

Add Half Salad
only with full pasta or entrée
NYLO 5 | CAESAR 6

PLEASE INFORM YOUR SERVER OF ANY
ALLERGIES OR DIETARY NEEDS
*CONSUMING RAW OR UNCOOKED PROTEINS MAY
INCREASE RISK OF FOODBORNE ILLNESS

The Loft Restaurant

LOUIS FORTI | EXECUTIVE CHEF

TOM SPIGA | FOOD & BEVERAGE DIRECTOR

WINE

Interesting Whites

Canti Moscato, Italy	10 37
Starling Castle Riesling, Germany	10 37
Castello Del Poggio Rose, Italy	10 37

Sauvignon Blanc

Dark Horse, California	8 34
Starborough, New Zealand	11 42

Pinot Grigio

Tavernello, Italy	9 36
Astoria, Italy	10 37

Chardonnay

Edna Valley, Central Coast	9 35
William Hill, California	10 41

Interesting Reds

Apothic Red Blend, California	10 41
Conquista Malbec, Argentina	10 41
DaVinci Chianti, Italy	10 41

Merlot

Red Rock, California	9 36
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Cabernet Sauvignon

Dark Horse, California	9 32
Louis M. Martini, California	13 52
Frei Brothers, California	74

Pinot Noir

Mirassou, California	9 35
Prophecy, California	11 41
MacMurray, Central Coast	13 52

SPARKLING | PROSECCO | CHAMPAGNE

Zonin Prosecco, Italy 187ml	9
La Marca Prosecco, Italy	11 44
Mumm Napa Sparkling, California	85
Moët & Chandon Brut Impérial Champagne, France	185
Veuve Cliquot "Yellow Label" Brut Champagne, France	210

NYLO SIGNATURE COCKTAILS

Cucumber Squeeze 12

Prairie Cucumber Vodka | st. elder | cucumber puree
lemon juice | simple syrup

Honeydew Spritzer 9

New Amsterdam Gin | st. elder | prosecco | honeydew puree

Pineapple Jalapeño Martini 11

New Amsterdam Pineapple Vodka | agave | lime juice | jalapeño

Frozen Cosmorita 11

Gold rum | triple sec | lime juice | cranberry juice

Frozen Spiked Lemonade 11

High Noon Lemon Vodka | simple syrup | lemon

CLASSIC COCKTAILS

Moscow Mule 11

New Amsterdam Vodka | ginger beer | lime

French 75 9

New Amsterdam Gin | Prosecco | lemon juice

Negroni 9

New Amsterdam Gin | Campari | sweet vermouth

Bulleit Boulevardier 13

Bulleit Whiskey | Campari | sweet vermouth

Old Fashioned 12

Jesse James Bourbon | hopped grapefruit bitters |
simple syrup

Margarita 11

Camarena Tequila | Triple Sec | house made sour mix

Mojito 9

RonDiaz White Rum | lime juice | fresh mint

Rob Ray 12

Glen Moray Single Malt Scotch | Dry Vermouth | bitters

BEER

Bottled Craft Beer

Flying Jenny Extra Pale Ale | Grey Sail Brewing | Westerly RI | 6%

Ghost Island Double IPA | Thimble Island Brewery | Branford, CT | 8%

Hanalei IPA | Kona Brewing | Kailua-Kona HI | 4.5%

Always on Tap

Newport Brewing Co. | Stella Artois | Guinness

Blue Moon | Sam Seasonal | Dogfish Head Brewing

Foreign & Domestic

Bud Light | Budweiser | Michelob Ultra

Narragansett | Corona | Heineken

Non-Alcoholic

Beck's