

# Nicola's

## Antipasti

<b>Salsiccia</b> / polenta / grapes / “Eckerlin’s” Italian sausage	<b>12</b>
<b>Polenta Soufflé</b> / confit tomato / prosciutto / poached egg	<b>10</b>
<b>Grilled Octopus</b> / roasted fingerlings / black garlic aioli / olives	<b>12</b>
<b>White Bean &amp; Chestnut Soup</b> / charred escarole / trotters / truffle	<b>10</b>
<b>Antipasto Misto</b> / selection of cured meats / fresh cheese / seasonal accompaniments	<b>25</b>

## Insalate

<b>Caesar</b> / romaine / grana / crouton	<b>9</b>
<b>Persimmon</b> / smoked goat cheese / walnut crumble /local greens	<b>9</b>
<b>Prosciutto</b> / burrata cheese / arugula / citronelle	<b>12</b>
<b>Boucheron Goat Cheese</b> / apple / truffle / pistachios / mixed greens	<b>12</b>
<b>Roasted Beets</b> / avocado / black quinoa / goat cheese	<b>12</b>

Our bread basket is served upon request at \$1.33 per person



### Fresh Pasta Made in House

<b>Tagliatelle alla Bolognese</b> / classic meat sauce	<i>16/25/36</i>
<b>Spaghetti all'Amatriciana</b> / guanciale / san marzano / onion	<i>16/26/40</i>
<b>Farfalle</b> / broccolini / crab / lemon foam	<i>16/26/40</i>
<b>Gnudi</b> / shitake mushrooms / pickled onion / brown butter	<i>18/28/42</i>
<b>Risotto</b> / leek / butternut squash / confit chicken	<i>18/28/40</i>
<b>Potato Gnocchi</b> / four cheese fondue / burgundy truffle	<i>18/28/40</i>
~or~	
<b>Seasonal Gnocchi</b> / porcini butter / wild foraged mushrooms / grana	<i>18/28/40</i>

### I Secondi Piatti

<b>Seared Scallops</b> / guanciale / wild mushrooms / grapefruit	<i>30</i>
<b>Cod</b> / lobster sugo / mussels / langoustine	<i>34</i>
<b>Short Rib</b> / celery root / pearl onion / marsala jus	<i>28</i>
<b>Venison</b> / cauliflower / blackberry / Brussel sprouts	<i>34</i>