

# Nicola's

## Antipasti

<b>Pea Soup</b> / duck confit / buttermilk / parmesan tuile	<b>12</b>
<b>Braised Pork Cheek</b> / artichoke / crispy pancetta / brussel sprouts / balsamic	<b>14</b>
<b>Seared Yellowfin Tuna</b> / navy bean salad / burnt lemon / compressed cucumber / pesto	<b>16</b>
<b>Grilled Octopus</b> / 'nduja / marble potatoes / orange segments	<b>18</b>
<b>Scallops</b> / sunchoke/ maitake / asparagus / dried cherry / yuzu	<b>20</b>

## Insalate

<b>Caesar</b> / romaine / grana / crouton	<b>9</b>
<b>Roasted Beets</b> / avocado / black quinoa / goat cheese	<b>12</b>
<b>Prosciutto</b> / burrata cheese / arugula / citronette / pecorino	<b>12</b>
<b>Boucheron Goat Cheese</b> / apple / truffle / pistachios / mixed greens	<b>12</b>
<b>Caprese Salad</b> / buffalo mozzarella / cherry tomatoes / balsamic pearls / tomato water	<b>13</b>
<b>Tonnato Salad</b> / baugna cauda / golden raisins / pickled pearl onion	<b>13</b>

**Our bread basket is served upon request at \$1.99 per person**

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## Fresh Pasta Made in House

<b>Tagliatelle alla Bolognese</b> / classic meat sauce	<b>16/25</b>
<b>Mezzaluna alla Sorrentina</b> / san marzano / mozzarella / basil	<b>16/26</b>
<b>Spaghetti alla Chitarra</b> / puttanesca sauce	<b>16/26</b>
<b>Tortelloni</b> / braised beef / leek fondue / red wine gastrique	<b>18/28</b>
<b>Bucatini</b> / rabbit ragout / aged balsamic	<b>18/28</b>
<b>Potato Gnocchi</b> / four cheese fondue / burgundy truffle	<b>18/28</b>
<b>Frutti di Mare</b> / black tagliolini / scallops / little neck clams / calamari	<b>19/29</b>

## I Secondi Piatti

<b>Chicken Involtini</b> / mushroom risotto / crispy leeks / grana / marsala jus	<b>32</b>
<b>Branzino</b> / fregola sarda / baby squash / zucchini / citrus buerre blanc	<b>32</b>
<b>Halibut</b> / burnt rosemary / pine nuts / romanesco	<b>36</b>
<b>Rack of Lamb</b> / lentil stew / eggplant / port wine / mint	<b>39</b>
<b>Veal Saltimbocca</b> / la tur potatoes / prosciutto / oyster mushrooms / heirloom carrots	<b>39</b>