

Nicola's

Antipasti

Beef Carpaccio / preserved egg yolk / foie gras mousse / croutons / dried cherries	17
Duck Leg / smoked grapes / farro / sweet potato	15
Smoked Trout / burnt lemon labna / marinated salmon roe / cucumber fennel / fried capers	16
Grilled Octopus / fried garbanzo beans / cilantro / ponzu / pickled eggplant	18
Lamb Belly / gorgonzola polenta / roasted carrots / snow peas / red wine jus	17

Insalate

Caesar / romaine / grana padano / croutons / parmesan crisps	9
Roasted Beets / avocado mousse / black quinoa / goat cheese	12
Prosciutto / burrata cheese / arugula / citronette / pecorino	12
Boucheron Goat Cheese / apple / truffle / pistachios / mixed greens	12
Belgian Endive / sherry shallot vinaigrette / asian pear / smoked blue cheese pecans	12
Shaved Asparagus / kale / soft boiled egg / lemon ricotta / parsley vinaigrette yuzu / kalamata olives	13

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



Fresh Pasta Made in House

Tagliatelle alla Bolognese / classic meat sauce	15/25
Mezzaluna alla Sorrentina / san marzano / mozzarella / basil	16/26
Maccheroni Tre Formaggi / broccoli / soffritto / fontina / caciocavallo grana padano	16/26
Tortelloni / brodo di prosciutto / grana padano	18/28
Mushroom Risotto / confit chicken / portobello mushrooms / marsala jus grana padano	18/28
Potato Gnocchi / four cheese fondue / truffle oil / chives	18/28
Tagliolini all'Amatriciana Bianca / amatriciana bianca sauce / pecorino toscano	16/26

I Secondi Piatti

Chicken Involtini Saltimbocca / prosciutto / fontina / robuchon potatoes broccolini / cipollini onion / marsala chicken jus	28
Branzino / cauliflower / pearl onion / white wine raisins / brown butter	34
Seared Grouper / fregola sarda / kale / maitake mushrooms / artichoke puree	34
Pork Tenderloin / navy bean ragout / apple mostarda / kohlrabi stewed brussel sprouts / red wine jus	34
Veal Osso Buco / peperonata / fingerling potatoes / chimichurri	39

