

Nicola's

Antipasti

Soup of the Day / Chef's selection, prepared fresh daily.	11
Mushroom and Ricotta Gnudi / porcini brodo / beech mushrooms	13
Braised Pork Cheek / parsnip puree / brussels sprouts / granny smith apple / aged balsamic jus	14
Seared Diver Scallop / sunchoke puree / charred asparagus / shiitake mushrooms / yuzu /dried cherry	15
Grilled Octopus / fingerling potatoes / 'nduja / orange / bagna cauda	16

Insalate

Pickled Beets / goat cheese mousse / truffle / granny smith apple / granola	12
Prosciutto / burrata cheese / arugula / citronette / pecorino / fig mostarda	12
Boucheron Goat Cheese / apple / truffle / pistachios / mixed greens	12
Caulilini e Tonnato / pickled pearl onion / mustard greens / bagna cauda / cured egg yolk	13
Belgian Endive / pear butter / smoked gorgonzola / sherry shallot vinaigrette / pecans	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 / confit artichokes / baby spinach / asparagus / gremolata	16/26
Cappellacci / foie gras mousse / parm glacé/ maitake mushrooms / onion jam	18/28
Thyme Infused Pappardelle / spicy lamb sausage / tuscan kale / mushroom velouté / caciocavallo	18/28
Potato Gnocchi / four cheese fondue / truffle oil / chives	18/28
Tagliolini Neri ai Frutti Di Mare / little neck clams / calamari / scallops / basil	18/28

I Secondi Piatti

Chicken Involtini / italian sausage / latur potatoes / glazed carrots / snow peas / marsala jus	30
Red Snapper al Cartoccio / brick dough / sautéed squash / fregola sarda / red pepper puree / enoki mushrooms / lemon caper beurre blanc	34
Steelhead Trout / potato leek soup / cauliflower two ways / black garlic / brown butter vinaigrette	34
Short Ribs / charred eggplant puree / roasted root vegetables / romanesco / potato glass / red wine jus	36
Seared Lamb Rack / tuscan lentils / braised purple cabbage / pickled eggplant	38