



Nicola's

ESTABLISHED 1996

INSALATE

BOUCHERON GOAT CHEESE

pistachios / spring mix / apple-truffle vinaigrette 16

LOCAL PICKLED BEETS & GOAT CHEESE MOUSSE

truffle/grannysmithapple/granola 14

CRISP ENDIVE & RADICCHIO

gorgonzola / spicy walnuts / champagne vinaigrette 14

NICOLA'S BREAD BASKET

SELECTION OF HOUSE MADE BREADS

baked daily for two people 8

ANTIPASTI

"FRESH BACON"

Berkshire pork belly / endive / balsamic / bourbon 16

NICOLA'S EGGPLANT PARMIGIANA

circa 1998 - smokey pomodoro sauce / basil 15

SEARED DIVER SCALLOPS

truffled corn puree / beech mushrooms / sugar snap peas / yuzu foam / brown butter vinaigrette 22

CRUDO

"RICCIOLA" HAMACHI

avocado puree / watermelon radish / blood orange citronette 16

DIVER CAUGHT SCALLOP

soffritto / Tuscan vinaigrette / Italian parsley 15

CALVISUS ITALIAN CAVIAR

10g Oscietra Royal / Robuchon potatoes / blini / Irish butter 65

CHEF'S EXPERIENCE FIVE-COURSE TASTING

UNIQUELY CRAFTED BY CHEF COREY GRAHAM

five-course tasting 80 paired with wine 115

FRESH PASTA MADE IN HOUSE

TAGLIATELLE ALLA BOLOGNESE

classic veal and beef meat sauce 24

CRISPY POTATO GNOCCHI

four cheese fondue / Italian truffle shavings 28

MALFATTI "A TRUE LOVE FOR ROME"

"cacio e pepe" / amatriciana 26

MUSHROOM RISOTTO

trumpet mushroom / portobello / porcini / chicken jus 28

TAGLIOLINI NERI AI FRUTTI DI MARE

acqua pazza sauce / little neck clams / calamari / scallops / crab / basil 32

I SECONDI PIATTI

NICOLA'S VEAL FILET

fingering potatoes / salsa verde / peperonata / romanesco / veal jus 42

GROUPEL

fregola sarda / zucchini / confit artichokes / red pepper puree / lemon caper butter 36

AMISH CHICKEN INVOLTINI

Tuscan lentils / braised cabbage / eggplant puree / charred carrot / chicken jus 32

RACK OF LAMB

goat cheese polenta / braised beet / Hen of the Woods mushroom / pistachio / cherry balsamic jus 42

TOMAHAWK RIBEYE FOR TWO

Nicola's house salad / extra virgin olive oil / coarse sea salt / veal jus / Robuchon potatoes / pepper puree / romanesco 150

additional 3 grams of truffle 15

Nicola Pietoso Partner Cristian Pietoso Partner / Executive Chef Erin Fedderjohn Pastry Chef

It is industry standard to tip 20% for excellent service. We add 20% Gratuity to all parties of 5 or more. Warning: Consumption of raw or undercooked meat or seafood can cause foodborne illness.