



Nicola's

ESTABLISHED 1996

NICOLA'S CLASSIC COCKTAILS

HOUSE NEGRONI

Plymouth Gin, Galliano L'Aperitivo, Carpano Antica 13

ORANGECELLO COSMO

Absolut Mandrin, House Made Orangecello, Triple Sec, Lime, Cranberry 13

ITALIANO ASPRO

Old Forester Bourbon, House Chianti Wine Syrup, Limoncello, Lemon Juice 13

SEASONAL COCKTAILS

JUNGLE BIRD

Dark Rum, Campari, Pineapple & Lime Juice, Simple 13

MELA AMARA

Bullet Rye, Cynar, Cardamaro, Lemon, Simple, Dash Bitters 14

CELLO 75

Gin, House Made Limoncello, Rose water, Prosecco 13

ITALICUS MARTINI

Italicus, Plymouth Gin, Olives 13

SPRITZ OF YOUR CHOICE

SPRITZ VENEZIANO

Prosecco, Soda Water, Orange Slice 13

Your choice: Aperol, Campari, Cappelletti, Cynar, Galliano L'Aperitivo, Italicus (Olive Garnish Optional), Limoncello

BOURBON/WHISKEY/RYE

- ANGEL'S ENVY RYE 26
- ANGEL'S ENVY BOURBON 16
- BASIL HAYDEN'S 15
- BASIL HAYDEN'S RYE 17
- BUFFALO TRACE 16
- BULLEIT RYE 10
- CANADIAN CLUB 8
- CROWN ROYAL 9
- ELIJAH CRAIG BOURBON 13
- ELIJAH CRAIG RYE 13
- FOUR ROSES SMALL BATCH 12
- JACK DANIELS 9
- JAMESON IRISH 9
- KNOB CREEK BOURBON 12
- KNOB CREEK RYE 12
- MAKERS MARK 11
- MICHTER'S RYE 12
- NEW RIFF BOURBON 16
- NEW RIFF RYE 16
- OLD FORRESTER BOURBON 10
- GEORGE REMUS REPEAL 20
- GEORGE REMUS 14
- SEAGRAMS 7 8
- SEAGRAMS VO 8
- WELLER SPECIAL RESERVE 15
- WELLER ANTIQUE 18
- WHISTLEPIG 6 YEAR 14
- WILD TURKEY 101 9
- WOODFORD RESERVE BOURBON 12

BIRRA

PERONI

Lombardia, Italy 5

MILLER LITE

Milwaukee, Wisconsin 5

THREE FLOYD'S ALPHA KING

Munster, Indiana 8

RHINEGEIST TRUTH IPA

Cincinnati, Ohio 6

CIDERGEIST SWIZZLE

Cincinnati, Ohio 6

URBAN ARTIFACT BLACKBERRY & RASPBERRY TART

Cincinnati, Ohio 10

GUINNESS STOUT

Dublin, Ireland 7

KROMBACHER PILSNER 0.0%

Kreuztal, Germany 6



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INSALATE

BOUCHERON GOAT CHEESE

pistachios / spring mix / apple-truffle vinaigrette 16

LOCAL PICKLED BEETS & GOAT CHEESE MOUSSE

truffle / granny smith apple/ 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 9

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

CALVISIUS 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 / pancetta 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



additional 3 grams of truffle 15

I SECONDI PIATTI

NICOLA'S VEAL FILET

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

GROUPEL

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

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

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.