



Nicola's

ESTABLISHED 1996
GLUTEN FREE MENU

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 / pears /
champagne vinaigrette 14*

HOUSE SALAD

*spring mix / red pearl onions / figs / cacioavallo /
balsamic vinaigrette 10*

PASTA

ANGEL HAIR ALLA BOLOGNESE

classic veal and beef meat sauce 24

MUSHROOM RISOTTO

trumpet mushroom / portobello/porcini/chicken jus 28

ANGEL HAIR AI FRUTTI DI MARE

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



additional 3 grams of truffle 15

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

ANTIPASTI

"FRESH BACON"

Berkshire pork belly / endive / balsamic / bourbon 16

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 Oscientra Royal / Robuchon potatoes /
Irish butter 65*

I SECONDI PIATTI

NICOLA'S VEAL FILET

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

GROUPEL

*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*

