



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

HOUSE SALAD

spring mix / red pearl onions / figs / caciocavallo / balsamic vinaigrette 10

LIVE BUTTER LETTUCE

Prosciutto "San Daniele" / cantaloupe / "Vittorio" vinaigrette 14

UNDER THE TUSCAN SUN

fava beans / pecorino fresco / finocchiona / Tuscan vinaigrette 14

PASTA

PENNE 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 / littleneck clams/calamari/ scallops /lobster /basil 32



additional 3 grams of truffle 15

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

ANTIPASTI

SEARED DIVER SCALLOPS

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

WAGYU BEEF CARPACCIO "HARRY'S BAR", VENICE

Sauce mayonnaise / black garlic aioli / shallots / arugula 16

CRUDO

"RICCIOLA" HAMACHI

avocado puree/watermelon radish/blood orange citronette 16

TUNA TARTARE

ramp pesto / yuzu /" Casa Cares" olive oil 16

CALVISUS ITALIAN CAVIAR

10g Oscientra Royal / Robuchon potatoes / Irish butter 65

I SECONDI PIATTI

VEAL FILET

fingerling potatoes/salsa verde/peperonata/romanesco/veal jus 43

GULF COAST GROUPER

zucchini/confit artichokes/red pepper puree/lemon caper butter 37

RACK OF LAMB

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

TOMAHAWK RIBEYE FOR TWO

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

