



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 11

LIVE BUTTER LETTUCE

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

UNDER THE TUSCAN SUN

fava beans / pecorino fresco / finocchiona / Tuscan vinaigrette 14

PASTA

BOLOGNESE

classic veal and beef meat sauce 24

MUSHROOM RISOTTO

trumpet mushroom / portobello/porcini/chicken jus 28

FRUTTI DI MARE

acqua pazza sauce / littleneck clams/calamari/ scallops/ lobster /basil 32

LINGUINI POMODORO

smoky San Marzano sauce 22



additional 3 grams of truffle 15

ANTIPASTI

SEARED DIVER SCALLOPS

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

CRUDO

"RICCIOLA" HAMACHI

Avocado puree/watermelon radish/bloodorange citronette 16

TUNA TARTARE

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

WAGYU BEEF CARPACCIO "HARRY'S BAR", VENICE

Sauce mayonnaise / black garlic aioli / shallots / arugula 16

I SECONDI PIATTI

VEAL FILET

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

RACK OF LAMB

caramelized carrot puree /smoked mushrooms/pistachio gremolata 42

CAPE HATTERAS MONKFISH

puttanesca/ confit fingerlings /olive crumble 35

TOMAHAWK RIBEYE FOR TWO

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