



# Nicola's

ESTABLISHED 1996

## NICOLA'S CLASSIC COCKTAILS

### HOUSE NEGRONI

*Plymouth Gin, Galliano L'Aperitivo, Carpano Antica 14*

### APEROL SPRITZ

*Aperol, Prosecco, Soda 14*

### ORANGECELLO COSMO

*Absolut Mandrin, House Made Orangecello, Triple Sec, Lime, Cranberry 14*

## SEASONAL COCKTAILS

### JUNGLE BIRD

*Dark Rum, Campari, Pineapple & Lime Juice, Simple 14*

### MELA AMARA

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

### ITALICUS MARTINI

*Italicus, Plymouth Gin, Olives 14*

## BOURBON/WHISKEY/RYE

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  
NOAH'S MILL 23  
OLD FORESTER BOURBON 10  
GEORGE REMUS REPEAL 20  
GEORGE REMUS 14  
WELLER SPECIAL RESERVE 15  
WELLER ANTIQUE 18  
WHISTLEPIG 6 YEAR 14  
WILD TURKEY 101 9  
WILLETT POT STILL BOURBON 20  
WILLETT RYE 26  
WOODFORD RESERVE BOURBON 12

## BIRRA

### PERONI

*Lombardia, Italy 6*

### 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*

### LIVE BUTTER LETTUCE

*prosciutto "San Daniele" / cantaloupe / "Vittorio" vinaigrette 14*

### UNDER THE TUSCAN SUN

*fava beans / pecorino fresco / finocchiona / Tuscan vinaigrette 14*

## NICOLA'S BREAD BASKET

### SELECTION OF HOUSE MADE BREADS

*baked daily for two people 9*

## ANTIPASTI

### NICOLA'S EGGPLANT PARMIGIANA

*circa 1998 - smokey pomodoro sauce / basil 16*

### SEARED DIVER SCALLOPS\*

*truffled corn puree / beech mushrooms / sugar snap peas / yuzu foam / brown butter vinaigrette 24*

### SHRIMP & POLENTA\*

*gulf shrimp / fontina polenta / roasted peppers / smoked pancetta / poached egg 18*

## CRUDO

### "RICCIOLA" HAMACHI\*

*avocado puree / watermelon radish / blood orange citronette 16*

### TUNA TARTARE\*

*pesto genovese / yuzu / "Casa Cares" olive oil 16*

### WAGYU BEEF CARPACCIO "HARRY'S BAR", VENICE\*

*sauce mayonnaise / black garlic aioli / shallots / arugula 16*

## CHEF'S EXPERIENCE FIVE-COURSE TASTING

### UNIQUELY CRAFTED DINNER EXPERIENCE

*five-course tasting 85 paired with wine 120*

*Brian Williams Chef de Cuisine*

## 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 28*

### MUSHROOM RISOTTO

*trumpet mushroom / portobello / porcini / chicken jus 28*

### TAGLIOLINI NERI AI FRUTTI DI MARE\*

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

*additional 3 grams of truffle 15*

## I SECONDI PIATTI

### NICOLA'S VEAL FILET

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

### CAPE HATTERAS MONKFISH

*puttanesca / confit fingerlings / olive crumble 35*

### RACK OF LAMB

*caramelized carrot puree / smoked mushrooms / pistachio gremolata 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 Ronnie Wuerdeman General Manager

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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.