



# 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*

### BURRATA

*butternut squash / beets / candied pecans / apple-cider 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 / little neck clams/calamari/ scallops/ lobster /basil 32*

### POMODORO

*smokey tomato 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 24*

## CRUDO

### "RICCIOLA" HAMACHI

*avocado puree/watermelon radish/blood orange 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 /vealjus43*

### 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*



**CRISTIAN PIETOSO**  
ITALIAN RESTAURANTS