

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
MICTER'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 7

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

BURRATA

butternut squash / beets / candied pecans / apple-cider 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*

spicy 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 Brian Williams Chef de Cuisine

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.