



# 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

*Arcadian / greens / arugula / compressed apple / pine nuts / pickled red onion / champagne vinaigrette 12*

### BURRATA

*butternut squash / beets / candied pecans / apple-cider vinaigrette 14*

## MINESTRA

### PUMPKIN SOUP 12

## PASTA

### BOLOGNESE

*classic veal and beef meat sauce 24*

### MUSHROOM RISOTTO

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

### SHORT RIB RAGOUT

*Porcini mushrooms / black pepper / ricotta salata 28*

### 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 28*

### SHRIMP & POLENTA\*

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

### OCTOPUS

*bagna cauda / giardiniera, 25*

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

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

## I SECONDI PIATTI

### RACK OF LAMB

*caramelized carrot puree/smoked mushrooms/pistachio crumble 42*

### WILD CAUGHT RED SNAPPER

*fingerling potatoes / shrimp / littleneck clams / fennel / arugula / cioppino broth 37*

### PRIME NEW YORK STRIP STEAK

*fingerling potatoes / charred broccolini / caramelized onion / veal jus 65*

