



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 Orangetcello, Triple Sec, Lime, Cranberry 14

SEASONAL COCKTAILS

Italicus Martini

Bombay Dry Gin, Italicus Liqueur 14

Tuscan 75

*Bombay Dry Gin, Rosemary
Grapefruit Cello, Pink Peppercorn
Tincture 14*

Mela Neri

Bulliet Rye, Cynar, Autumn Spiced Apple Bitters 15

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 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



CRISTIAN PIETOSO

ITALIAN RESTAURANTS



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NICOLA'S BREAD BASKET

SELECTION OF HOUSE MADE BREADS

baked daily for two people 9

INSALATE

SEASONAL HARVEST SALAD

Tuscan farro / dried cherries / pumpkin seeds / honey crisp apple with caciocavallo cheese / sweet potato chips / white balsamic vinaigrette 14

BOUCHERON GOAT CHEESE

pistachios / spring mix / apple-truffle vinaigrette 16

LOCAL PICKLED BEETS & GOAT CHEESE MOUSSE

truffle / granny smith apple/ granola 14

MINESTRA

PUMPKIN BISQUE

caramelized pumpkin, house made focaccia 12

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 28

SHRIMP & POLENTA*

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

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

spicy mayonnaise / black garlic aioli / shallots / arugula 16

GRILLED OCTOPUS

"Bagna Cauda" / Italian pickled giardiniera 25

BURRATA

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

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

PAPPARDELLE SHORT RIB RAGOUT

Porcini mushrooms / black pepper / ricotta salata 28



additional 3 grams of truffle 15

I SECONDI PIATTI

BRAISED VEAL OSSOBUCO

robuchon potatoes / roasted root vegetables / parsley lemon gremolata 45

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

gorgonzola gnocchi / charred broccolini / caramelized onion / veal jus 65



Michael Walborn *General Manager* / 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.