



Nicola's

ESTABLISHED 1996
GLUTEN FREE MENU

INSALATE

BUCHERON GOAT CHEESE

pistachios / spring mix / apple-truffle vinaigrette 16

LOCAL PICKLED BEETS & GOAT CHEESE MOUSSE

truffle / granny smith apple 15

HEIRLOOM TOMATO SALAD

Black plum / pickled ramp / ricotta salata / yuzu / castelvetro 15

PASTA

BOLOGNESE

classic veal and beef meat sauce 25

SEAFOOD RISOTTO *

oishii shrimp / charred octopus / littleneck clams / saffron / tomato / Calabrian chili / peperonata / lemon ash 42

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 30

HAMACHI CRUDO*

avocado mousse / pickled fresno chili / orange foam / grapefruit – basil vinaigrette 17

GRILLED OCTOPUS*

“bagna cauda” / Italian pickled giardiniera, 25

WAGYU BEEF CARPACCIO “HARRY’S BAR”, VENICE*

Sauce mayonnaise / black garlic aioli / shallots / arugula 16

PROSCIUTTO MELON

melon gazpacho / cantaloupe / jalapeno / speck / oregano 16

I SECONDI PIATTI

RACK OF LAMB*

caramelized carrot puree / smoked mushrooms / pistachio crumble 45

BEEF TENDERLOIN FILET*

peperonata / confit potato / salsa verde / natural jus 55

STRIPED BASS “PICCATATA” *

brussel sprout-fennel soubise / lemon charred baby cabbage / serrano chili / caper beurre bianco 39

HERB CRUSTED TUNA STEAK *

calabrian marinated yellowfin tuna / cannellini bean / guanciale / summer squash / rainbow swiss chard / garlic crema 45



CRISTIAN PIETOSO
ITALIAN RESTAURANTS

