



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 Orangecello / Triple Sec / Lime / Cranberry 14

SEASONAL COCKTAILS

ALTO SOUR

Old Forester / Pasubio / Lemon 14

ITALICUS SPRITZ

Italicus Liquor / Prosecco / Soda 14

ITALIAN MARGARITA

El Jimador / House Made Orangecello / Lime Juice / Jalapeno 14

WHITE NEGRONI

Bombay Dry / Suze / Lillet 14

BOURBON / WHISKEY / RYE

- ANGEL'S ENVY BOURBON 16
- BASIL HAYDEN'S 15
- BASIL HAYDEN'S RYE 17
- BUFFALO TRACE 16
- BULLEIT RYE 11
- CANADIAN CLUB 8
- CROWN ROYAL 10
- ELIJAH CRAIG BOURBON 14
- 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 12
- MICHTER'S RYE 12
- NEW RIFF BOURBON 16
- NEW RIFF RYE 16
- NOAH'S MILL 23
- OLD FORESTER BOURBON 11
- 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

HEIRLOOM TOMATO SALAD
black plum / pickled ramp / ricotta salata / yuzu / castelvetro / pine nut-honey tuille 16

BUCHERON GOAT CHEESE
pistachios / spring mix / apple-truffle vinaigrette 16

LOCAL PICKLED BEETS & GOAT CHEESE MOUSSE
truffle / granny smith apple / granola 15

ANTIPASTI

NICOLA'S EGGPLANT PARMIGIANA
circa 1998 - smokey pomodoro sauce / basil 17

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

WAGYU BEEF CARPACCIO "HARRY'S BAR", VENICE*
spicy mayonnaise / black garlic aioli / shallots / arugula 16

GRILLED OCTOPUS*
"Bagna Cauda" / Italian pickled giardiniera 25

PROSCIUTTO MELON
melon gazpacho / cantaloupe / jalapeno / speck / granola / oregano 16

CHEF'S EXPERIENCE FIVE-COURSE TASTING

UNIQUELY CRAFTED DINNER EXPERIENCE
five-course tasting 85 paired with wine 120
Cristian Pietoso *Chef de Cuisine*

FRESH PASTA MADE IN-HOUSE

TAGLIATELLE ALLA BOLOGNESE
classic veal and beef meat sauce 25

CRISPY POTATO GNOCCHI 
four cheese fondue / Italian truffle shavings 29

MALFATTI "A TRUE LOVE FOR ROME" 
"cacio e pepe" / amatriciana / pancetta 28

SEAFOOD RISOTTO *
oishii shrimp / charred octopus / littleneck clams / saffron / tomato / calabrian chili / peperonata / lemon ash 42

SWEET CORN RAVIOLI 
truffled ricotta / goat butter / charred tomato vinaigrette / roasted okra / jalapeno 30

 *add truffle shavings 3grams \$15*

Michael Walborn *General Manager* / Erin Fedderjohn *Pastry Chef* / Cristian Pietoso *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.

Please inform your server of any allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

I SECONDI PIATTI

CENTER CUT BEEF FILET* 
peperonata / confit potato / salsa verde / natural jus 55

RACK OF LAMB*
carrot puree / smoked mushrooms / pistachio crumble 45

STRIPED BASS "PICCATA" *
brussels 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 / lemon 45