



# Nicola's

ESTABLISHED 1996  
GLUTEN FREE MENU

## INSALATE

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### BOUCHERON GOAT CHEESE

*pistachios / spring mix / apple-truffle vinaigrette 16*

### LOCAL PICKLED BEETS & GOAT CHEESE MOUSSE

*truffle / granny smith apple 15*

### INSALATA ALPINA

*endive / radicchio / frisee / pears / candied walnuts / gorgonzola crema / speck 15*

## ZUPPA

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### ROASTED ROOT VEGETABLE SOUP

*beets / parsnips / hazelnut / honey / crème fraiche / rosemary 16*

## PASTA

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### BOLOGNESE

*classic veal and beef meat sauce 25*

### MUSHROOM RISOTTO

*porcini and trumpet royale mushroom / parsley pesto / gentle garlic sauce / jus 36*

### POMODORO

*smokey tomato sauce 22*

## ANTIPASTI

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### SEARED DIVER SCALLOP\*

*seared scallop / Hen of the woods mushrooms / cauliflower "vellutata" / truffle 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*

## I SECONDI PIATTI

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### RACK OF LAMB\*

*caramelized carrot puree / smoked mushrooms / pistachio gremolata 45*

### BEEF TENDERLOIN FILET\*

*Chef's Grandma's peperonata / confit potato / salsa verde / natural jus 55*

### WILD CAUGHT RED SNAPPER\*

*roasted snapper / Neapolitanian rapini / taggiasche olives / caramelized onion / black pepper beurre blanc 45*

### TONNO E FAGIOLI\*

*spice encrusted yellowfin tuna / cannellini puree / pickled pearl onions / casa cares extra virgin olive oil 45*