



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 15

INSALATA ALPINA

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

ZUPPA

ROASTED ROOT VEGETABLE SOUP

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

PASTA

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

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

ROASTED RACK OF LAMB*

caramelized carrot puree / smoked mushrooms / pistachio gremolata 45

PRIME BEEF TENDERLOIN FILET*

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

ALASKAN HALIBUT*

swiss chard three ways / mussels / confit tomato / Tuscan Cacciucco sauce 45



CRISTIAN PIETOSO
ITALIAN RESTAURANTS