



# Nicola's

ESTABLISHED 1996

## NICOLA'S BREAD BASKET

### SELECTION OF HOUSE MADE BREADS

*baked daily for two people 11*

## INSALATE

### INSALATA ALPINA

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

### BOUCHERON GOAT CHEESE

*crushed pistachios / field greens / apple-truffle vinaigrette 16*

### BEET & GOAT CHEESE

*pickled beets / compressed Granny Smith apples / granola / goat cheese mousse 15*

## ZUPPA

### ROASTED ROOT VEGETABLE SOUP

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

## ANTIPASTI

### NICOLA'S EGGPLANT PARMIGIANA

*circa 1998 - smokey pomodoro sauce / basil 17*

### 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*

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

*spicy mayonnaise\* / black garlic aioli\* / shallots / arugula 16*

### GRILLED OCTOPUS\*

*"Bagna Cauda" / Italian pickled giardiniera 26*

## CHEF'S GRAND TASTING

### UNIQUELY CRAFTED 5 COURSE DINNER EXPERIENCE

*five-course tasting, including bread 90*

*paired with wine 125*

*Josh Brenner Chef de Cuisine*

## FRESH PASTA MADE IN-HOUSE

### TAGLIATELLE ALLA BOLOGNESE

*classic veal and beef meat sauce 26*

### CRISPY POTATO GNOCCHI

*four cheese fondue / Italian truffle shavings 32*

### MALFATTI "A TRUE LOVE FOR ROME"

*"cacio e pepe" / amatriciana / pancetta 29*

### MUSHROOM RISOTTO

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

### SPAGHETTI "ALLA CHITARRA" LAMB RAGOUT

*handmade spaghetti / delicate lamb ragout / shaved brussels sprouts / lemon / Calabrian chilies 29*

## I SECONDI PIATTI

### PRIME CENTER CUT BEEF FILET\*

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

### ROASTED RACK OF LAMB\*

*carrot puree / smoked mushrooms / pistachio gremolata 45*

### WILD CAUGHT RED SNAPPER\*

*roasted snapper / braised escarole / taggiasche olives / caramelized onion / black pepper beurre blanc 42*

### ALASKAN HALIBUT\*

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



*add truffle shavings 3grams \$15*

Michael Walborn *General Manager* / Josh Brenner *Chef de Cuisine* / Erin Fedderjohn *Pastry Chef*

It is industry standard to tip 20% for excellent service. We add 20% Gratuity to all parties of 5 or more. Please inform your server of any allergies.

\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients.

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