Nicola
RESTAURANT & BAR

ANTIPASTI

CALAMARI
crispy fried fresh calamari, banana peppers, spicy tomato 18

EGGPLANT ROLLATINI
grilled eggplant rolled with ricotta, mozzarella & parmesan cheese, chef's signature tomato sauce, pesto genovese 16

BRUSCHETTA CLASSICA
toasted bread, fresh garlic, diced tomatoes, basil, extra virgin olive oil, and sea salt 15

POLPETTA & SALSICCIA
chef nicola's homemade meatballs and sausage in his signature tomato sauce 18

ARANCINI DI RISO
deep fried carnaroli rice balls with melted 3-cheeses, chef's signature tomato sauce 16

CARPACCIO DI MANZO
beef filet carpaccio, stravecchio shaved reggiano, arugula, capers, lemon truffle oil 18

BURRATA
creamy burrata, arugula, crostini, black truffle EVOO 18

GRANCHIO IN PADELLA
chef nicola's crab cakes, marinated julienne vegetables, italian lemon aioli 24

CHEF'S FOCACCIA BREAD 6

SOUP & SALAD

ZUPPA DI POLLO
homemade chicken soup, pasta & seasonal vegetables, homemade broth 10

MISTA
mixed greens, walnuts, gorgonzola dolce, green apples, honey balsamic 10

BARBABIETOLA
roasted beets, arugula, goat cheese, golden raisins, white balsamic vinaigrette 13

CESARINA
romaine, house made caesar dressing, shaved reggiano, focaccia croutons, crispy prosciutto 12

CAPRESE
fresh mozzarella, tomatoes, basil pesto, house balsamic reduction 16

KIDS MENU 15

(ages 12 and under only)

fettuccini alfredo with chicken
spaghetti al pomodoro with meatball

PASTA

PAPPARDELLE CON CINGHIALE
tuscany's national homemade pasta dish, wild boar ragu 33

TAGLIATELLE AI FUNGHI SELVATICI
homemade fettuccini, wild mushrooms, and truffle paste 29

FARFALLE AL SALMONE
imported bow-tie pasta, salmon, garden zucchini, light white wine creamy sauce 29

FETTUCCINI AL RAGU BOLOGNESE
chef nicola's homemade fettuccini and three-meat bolognese ragu 28

TUSCAN NIDO
handmade unique raviolo, egg, parsley, lemon-zested ricotta, butter sage parmesan 30

SPAGHETTI ALLE VONGOLE
fresh spaghetti, clams, onion, garden pepperoncino, falanghina white wine 35

PENNE LAZIO
imported penne pasta, homemade fennel sausage, peas tomato & vodka cream sauce, pecorino romano 29

LASAGNE
chef nicola's three-meat bolognese ragu, mozzarella, parmesan & béchamel 29

RISOTTO ALL'ARAGOSTA CON ZAFFERANO
imported arborio rice, 3oz lobster tail, lobster broth, tuscan saffron, vernaccia white wine 39

CARNE & PESCE

VITELLO ALLA SALTIMBOCCA
veal scaloppine, imported prosciutto, fresh sage, vermentino wine butter sauce, creamy tagliatelle 39
MARSALA OR PICATTA available upon request 35

BRANZINO ALLO ZAFFERANO
grilled mediterranean sea bass, prosecco, leeks & saffron dressing, potatoes & seasonal vegetable 44

POLLO MUGELLO
chicken scaloppine, black truffle and porcini pesto, fontina cheese, fettuccini 35
MARSALA OR PICATTA available upon request 30

GAMBERONI & CAPELLINI
pan-seared jumbo shrimp, vermentino wine angel hair pasta, cherry tomatoes, fresh garlic & basil, crumbled pine nuts 39

OSSOBUCO
slow-braised beef shank with mirepoix and red wine, served over homemade pappardelle pasta 49

CAPESANTE ALLA SALTIMBOCCA
sea scallops, prosciutto & sage, balsamic truffle glaze, salsa verde, arugula risotto 44

COSTATA DI VITELLO
bone-in veal chop, white wine reduction, creamy truffle emulsion potatoes & seasonal vegetable 59

CHEF NICOLA'S DAILY SPECIALS.

SUPPLEMENTS

Shrimp- 8 Scallop- 8/ea
Chicken- 8 Meatball- 3.50/ea

SPARKLING

PROSECCO Cangrande, Veneto 10/39
PROSECCO EXTRA DRY Primaterra,Veneto 45
PROSECCO ROSE Acinum, Veneto 10/40
PROSECCO SUPERIORE VALDOBBIADENE Extra Dry Gambino Gold, Veneto 54
MOSCATO D'ASTI FRIZZ Francesca Piemonte 10/40
LAMBRUSCO Casali Emilia Romagna 10/40
FRANCIACORTA EXTRA BRUT Berlucchi Lombardy 54
FRANCIACORTA BRUT Ferghettina Lombardy 89
CHAMPAGNE RESV BRUT Georges Cartier,France 85
CHAMPAGNE Veuve Clicquot, France 125

VINO BIANCO

PINOT GRIGIO Conti, Veneto 10/39
PINOT GRIGIO Torre Rosazza Grave Del Friuli 12/45
PINOT GRIGIO Sant Helena Trentino 54
CHARDONNAY Giuseppe Campagnola Piemonte 10/39
CHARDONNAY Ca'momi, Napa Valley 12/45
CHARDONNAY Torre Rosazza Friuli 59
CHARDONNAY La Crema Russian Valley, California 89
ROSE Aura,Toscana 10/39
PECORINO Vigna Madre Kriya Abruzzo12/45
VERNACCIA DI SAN GIMINIANO Signano Toscan 12/45
TREBBIANO Masciarelli, Abruzzo 45
MOSCATO D'ASTI Stella Rosa Piemonte 10/39
SAUVIGNON BLANC John's Bay, Chile 10/39
SAUVIGNON BLAN C Anna's Way, New Zealand 52
SAUVIGNON BLANC San Leonardo, Friuli 89
RIESLING Bauer Haus Germani 10/44
RIBOLLA GIALLA Ronco Dei Tassi, Friuli-Venezia 54
VERMENTINO S'eleme,Sardegna 49
GRECO DI TUFO Terre Celate, Campania 54
FIANO DI AVELLINO Nuance, Campagna 49
ARNEIS Boffa, Piemonte 54
VERDICCHIO Cantine Valle Tritana, Marche 48
KERNER Isarco, Alto Adige 49
GRILLO Tenuta Rapitala,Sicilia 45
NOSIOLA San Michele, Trentino 56
CODA DI VOLPE Terredora Di Paolo, Campania 59
GAVI Fontanassa Piedmont 49
SOAVE corte Giacobbe, Veneto 54
FALANGHINA Trabucco, Campania 45

PRIVATE EVENT ROOMS

for parties of 14-90 guests

available for luncheons, brunches, dinners, meetings rehearsals receptions, birthdays

Private Patio Parties Up to 40 guests
Monthly Wine Dinners with Chef Nicola
Private Cooking with Chef Nicola

dinner menu is available for carry-out
wine list @ retail prize for carry-out

VINO ROSSO

CHIANTI RISERVA Dante Di Fiorenza,Toscana 10/39
CHIANTI CLASSICO RISERVA Castelli, Toscana 54
CHIANTI CLASSICO La Sala Toscana 75
CHIANTI CLASSICO RISERVA Masse Di Greve, Toscana 99
SUPER TUSCAN Rigoletto, Toscana 49
SUPER TUSCAN Poggio Al Moro, Toscana 65
SUPER TUSCAN Guado Al Melo Bolgheri Rosso, Rute 89
SUPER TUSCAN Montepeloso Eneo, Toscana 119
SUPER TUSCAN Felsina Fontalloro,Toscana 199
SANGIOVESE Governo, Toscana 49
VINO NOBILE DI MONTEP RISERVA Crociani Toscana 59
RED BLEND Tavernello Toscana 10/39
CABERNET SAUV Hybrit, California 10/39
CABERNET SAUV Schotto Family Reserve, California 13/54
CABERNET SAUV Cappiddazzu, Terre Siciliane 69
CABERNET SAUV Quilt, Napa Valley 139
CABERNET SAUV Stag's Leap, California 189
CABERNET SAUV Caymus, Napa Valley 199
PINOT NOIR Tricky Rabbit Chile10/39
PINOT NERO Torre Rosazza,Friuli 54
PINOT NOIR Primarious, Willamette Valley,Oregon 79
MONTEPULCIANO Cantina Miglianico, Abruzzo 10/39
MONTEPULCIANO Sogno Di Ulise, Abruzzo 54
ZINFANDEL Between The Vines, California 10/39
ZINFANDEL Pezzi King,Sonoma, California 59
MALBEC La Espera, Argentina 10/39
MALBEC RISERVA Dos X Cuatro, Argentina 54
TEMPRANILLO Finca Del Castillo, Spain 10/40
BARBERA Cantine Povere, Piemonte 10/39
BARBERA D'ASTI Bricco Dei Guazzi,Piemonte 55
NERO D'AVOLA Miral, Sicilia 10/42
AGLIANICO Trabucco, Campania 49
TAURASI Terredora, Campania 89
FRAPATTO Lignum,Sicilia 56
PRIMITIVO Trulli Puglia 49
SALICE SALENTINO RISERVA Cantele, Puglia 54
GAGLIOPPO Statti, Calabria 58
MONTEFALCO SAGRANTINO Colpetrone, Umbria 69
MERLOT RISERVA Evante, Friuli 55
SYRAH "Syra" Uggiano, Toscana 49
REFOSCO Torre Rosazza Friuli 54
LACRIMA DI MORRO Velenosi Marche 55
DOLCETTO D'ALBA Pecchenino, Piemonte 59
CANNONAU Di Sardegna, Kiri, Sardegna 52
TEROLDEGO Vigneti Delle Dolomiti,Trentino 75
RIPASSO DELLA VALPOLICELLA Terre Di Verona **13**/54
AMARONE Cantina De Garda Veneto 79
AMARONE Acinum, Veneto 119
AMARONE RISERVA Poderi Campopian Veneto 155
AMARONE RISERVA SartoriDiVerona,Corte Bra Veneto 199
BARBARESCO Santa Vittoria, Piemonte 89
BARBARESCO RISERVA Vite Colte, Piemonte 95
LANGHE ROSSO Gia, Piemonte **10**/59
BAROLO Reverdetto, Piemonte 76
BAROLO Cantine Povero, Piemonte 90
BAROLO Alessandro Rivietto, Piedmont 129
BAROLO RISERVA Terre Del Barolo Piemonte 199
ROSSO DI MONTALCINO Camigliano, Toscana 49
BRUNELLO DI MONTALCINO Uggiano, Toscana 89
BRUNELLO DI MONTALCINO La Tanuta Toscana 109
BRUNELLO DI MONTALCINO Caparzo,Toscana 129
BRUNELLO DI MONTALCINO Madonna Nera, Toscana 155
BRUNELLO DI MONTALCINO RISERVA La Lecciaia Toscana 189
BRUNELLO DI MONTALCINO RISERVA Collosorbo Toscana 209

Please inform us about any food allergies. Consuming raw or undercooked meats, poultry, shellfish, and eggs may increase your risk of foodborne illness.
A Service charge of 20% will be added to your check for parties of 5 or more. There is an added 2.99% processing fee for all cc transactions.
A split charge of $2 for salads and $ 5 for entrees.