

## ANTIPASTI

### GARLIC KNOTS

Homemade dough seasoned with garlic, parmesan, olive oil, oregano and basil then tied into a knot. Baked in our wood fired oven and finished with parmesan cheese.

Served with a side of tomato sauce - 8.95

### FRIED MOZZARELLA

Fried homemade crisp panko breaded mozzarella sticks, served with tomato dipping sauce - 9.95

### FRIED CALAMARI

Crisp, fried calamari served over a bed of fried homemade angel hair pasta and served with marinara sauce and lemon wedges - 15.95

### BRUSCHETTA

Toasted crostini topped with basil pesto, tomato, and mozzarella, finished with a balsamic reduction - 12.95

### LITTLE NECK CLAMS OR MUSSELS

Little neck clams or mussels in a spicy marinara or white wine, garlic, and butter sauce - 17.95 GF

### ANTIPASTO

Prosciutto, salami, fresh mozzarella, mozzarella cheese, kalamata olives, artichoke hearts, roasted red peppers and parmesan grissini - 20.95 GF

### ROASTED GARLIC BULB - 5.00 GF

## INSALATA

### TUSCAN

Artisan lettuce, roasted beets, green apples, and prosciutto tossed in honey vinaigrette - 9.95 GF

### CAPRESE

Homemade fresh mozzarella, tomatoes, and onions with basil, olive oil, and balsamic reduction - 13.95 GF

### LEMON SALAD

Mixed greens lightly tossed in lemon and rolled in prosciutto "sushi style" topped with goat cheese vinaigrette - 15.95 GF

### NICOLA

Mixed greens, cucumbers, artichoke, red onion, tomato, sprouts, pine nuts, gorgonzola cheese, lemon-basil vinaigrette - 9.95 GF

### ICEBERG

Crisp iceberg lettuce topped with gorgonzola cheese, chopped tomatoes, bacon, blue cheese dressing - 9.95 GF

### TRADITIONAL

Artisan lettuce, tomato, cucumber, carrots and onion with lemon basil vinaigrette - 6.95 GF

### \*CAESAR

Romaine lettuce tossed in Caesar dressing (made with raw egg) topped with Romano cheese and parmesan grissini - 6.95 GF

ADD CHICKEN - 8    ADD SHRIMP - 11

## AUTHENTIC WOOD FIRED

### 12" CHEESE PIZZA - 13.95

#### 1.00 TOPPINGS

Pepperoni, Ham, Sausage, Mushrooms, Tomato, Pineapple, Garlic, Kalamata Olives, Onions, Green Bell Peppers, Spinach

#### 2.00 TOPPINGS

Chicken, Anchovies, Fresh Mozzarella, Extra Mozzarella, Ricotta

### SPECIALTY PIZZAS - 16.95

#### MARGHERITA

Pizza sauce, homemade fresh mozzarella, sliced tomatoes and basil

#### SPARTA

Garlic and olive oil, spinach, tomatoes, kalamata olives, mozzarella and feta

#### MEATSA PIZZA

Pizza sauce, pepperoni, sausage, ham, bacon, and mozzarella

#### BUFFALO CHICKEN PIZZA

Blue cheese dressing, mozzarella and gorgonzola cheese, grilled chicken and buffalo sauce

#### HAWAIIAN

Pizza sauce, ham, pineapple, mozzarella

#### CHICKEN BACON PESTO

Basil pesto, chicken, bacon, feta, and mozzarella

#### WHITE PIZZA

Ricotta, romano, mozzarella, garlic, tomatoes, and fresh basil

### STROMBOLI'S - 14.95

#### HOUSE STROMBOLI

Ham, pepperoni, and mozzarella

#### STATE FAIR STROMBOLI

Sausage, peppers, onions, and mozzarella

#### VEGGIE STROMBOLI

Spinach, tomatoes, feta, and mozzarella

## HOUSE MADE PASTA

### BUCATINI ALL'AMATRICIANA

Crisp pancetta, garlic and diced onion in a fresh tomato sauce with a pinch of hot pepper, tossed together with homemade bucatini pasta - 19.95 GF

### PAPPARDELLE W/ MEAT SAUCE, MEATBALLS OR SAUSAGE

Wide flat pappardelle pasta topped with one, two or all three meats, topped with tomato sauce - 19.95

### PENNE VODKA

Sautéed prosciutto, salami, and diced onions, flambéed with vodka, then finished with creamy parmesan pink sauce - 21.95 GF

### PASTA AL FORNO

Homemade penne pasta tossed with meat sauce, Ricotta and parmesan cheese, topped with mozzarella and melted in our wood fired oven - 18.95 GF

Items marked with GF can be made Gluten Free.

Gluten Free dishes are made in the same kitchen and on the same appliances as foods with gluten.

Items marked with \* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness. Please inform your server of any allergies.

Share plate charge \$3

## MANICOTTI

Light homemade pasta filled with Mozzarella, imported Pecorino Romano and Ricotta cheese, topped with tomato sauce and baked in our wood fire oven - 17.95

## PENNE PESTO

Homemade penne pasta tossed in fresh basil pesto and sundried tomatoes - 17.95 **GF**

## LINGUINE W/ MUSHROOMS

Sautéed Shiitake, Cremini and Button Mushrooms cooked in white wine and butter sauce with parmesan cheese - 19.95 **GF**

## RAVIOLI

### CREAMY PESTO RAVIOLI

Homemade cheese ravioli topped with Alfredo sauce with splash of basil pesto - 19.95

### RAVIOLI NICOLA

Homemade cheese ravioli topped with creamy parmesan pink sauce and sun-dried tomatoes - 19.95

### BUTTERNUT SQUASH

Homemade ravioli filled with roasted butternut squash and a splash of Amaretto Disaronno, topped with a creamy parmesan sage sauce - 19.95

**ADD CHICKEN - 8    ADD SHRIMP - 11**

## LASAGNA

Layers of pasta, mozzarella, meat sauce, ricotta and imported Pecorino Romano cheese, baked in tomato sauce with melted mozzarella on top - 19.95

## DOLCE PICCANTE

Homemade penne pasta cooked with sliced Italian sausage, whole sweet tomatoes, melted mozzarella, imported Romano cheese, a pinch of red pepper and fresh basil - 19.95 **GF**

### MEAT ADDITIONS

Chicken - 8

Sausage - 6

Shrimp - 11

### SUBSTITUTIONS

GF Penne - 4

Vegetable - 4

Parmesan Risotto - 10

## RISOTTO

### CABERNET SHORT RIBS

Cabernet Sauvignon wine braised boneless beef short ribs topped with veal jus gravy served over creamy parmesan risotto - 28.95 **GF**

### FILET TIPS & MUSHROOM

Filet Tips and mushrooms sautéed served over gorgonzola risotto - 24.95 **GF**

### SPICY CHICKEN CARBONARA

Parmesan risotto cooked with chicken, prosciutto, pancetta, diced onion and garlic in creamy Alfredo sauce with a hint of spice - 23.95 **GF**

## SEAFOOD

### LINGUINE W/ CLAM SAUCE

Fresh, local clams shucked, chopped and cooked in their own juice with garlic, white wine, and parsley. These are fresh clams, so they will naturally be salty. It is recommended to taste before adding salt/cheese - 21.95 **GF**

### BUCATINI PESCATORE

Mussels, calamari, shrimp, and clams cooked in spicy marinara sauce served over homemade bucatini pasta - 25.95 **GF**

## ENTRÉES

### CHICKEN

#### CHICKEN PICCATA

Pan seared and baked in a lemon, caper and mushroom sauce served over spaghetti - 25.95 **GF**

#### CHICKEN PARMESAN

Lightly breaded topped with marinara, Romano and mozzarella cheese over spaghetti - 19.95

#### CHICKEN MARSALA

Pan seared and baked with Nicola's special Marsala sauce served over spaghetti - 23.95 **GF**

#### CHICKEN SALTIMBOCCA

Cooked in white wine and sage sauce, topped with prosciutto and fresh mozzarella cheese, served over spaghetti - 23.95 **GF**

#### CHICKEN EMILIANA

Pan roasted chicken breasts cooked in marsala cream sauce, topped with sliced prosciutto and imported Romano Cheese. Served over spaghetti - 23.95 **GF**

#### CHICKEN CARBONARA

Pan cooked chicken breast with diced onions, pancetta and prosciutto, in a creamy Alfredo over spaghetti - 22.95 **GF**

### SUBSTITUTIONS

Gluten Free Penne \$4 | Vegetables instead of pasta \$4  
Parmesan Risotto \$10

### VEAL

#### VEAL SALTIMBOCCA

Nicola's tender veal cooked in a white wine sage sauce, topped with prosciutto and fresh mozzarella cheese over spaghetti - 31.95 **GF**

#### VEAL PARMESAN

Lightly breaded and topped with marinara, Romano and mozzarello cheese, served over spaghetti - 30.95

#### VEAL MARSALA

Pan seared and baked topped with Nicola's special Marsala sauce served over spaghetti - 31.95 **GF**

#### VEAL PICCATA

White wine and lemon sauce with capers and mushrooms over spaghetti - 31.95 **GF**

### EGGPLANT

#### EGGPLANT PARMESAN

Lightly breaded, topped with tomato sauce, parmesan cheese and melted mozzarella, served over spaghetti - 19.95

#### EGGPLANT ROLLATINI

Thin sliced eggplant rolled around baby spinach, ricotta, mozzarella with creamy parmesan pink sauce served over spaghetti - 20.95