

Monthly Wine & Dinners

With Chef Nicola as he takes you through
the different cuisine and regions of Italy

Nicola Mercato & Carry out

Order your favorite!

From our kitchen to yours...don't forget
our wines are also available to take home
at retail prices.

Plan your next event with us!

Private cooking with Chef Nicola
Engagement Parties
Bridal showers
Rehearsal dinners
Wedding ceremonies
Reception & Brunches
Baby showers
Birthday parties
Holiday parties
Corporate & Pharmaceutical Company
Meetings
Meet & Greet

Happy hour

Bar Monday-Saturday 4:30-6:30pm

Voted best patio

Please visit **nicolacolumbus.com** for more
information



Antipasti

Polpo Agrumato Spain imported poached & grilled octopus, pecorino wine, braised Tuscan beans, lemon Agrumato oil.13

Bruschetta Classica Tuscan bread, tomatoes, fresh mozzarella, EVVO.8

Vitello Tonnato Classic Italian summer dish, veal with tuna-caper sauce.13

Calamari Fritti Point Judith fried squid, Chef Nicola’s spicy tomato sauce.12

Polpette alla Fiorentina Our signature hand rolled three meat meatballs.8

Suppli allo Zafferano Rich and creamy saffron Arancini with fontina.9

Carpaccio di Manzo Aged beef tenderloin, arugula, Parmigiano, caper, lemon truffle oil.10

Burrata Fresh Burrata cheese, pears, toasted pistachio, chef’s infused honey.12

Antipasto Classico Toscano Tasting of Nicola’s Artisan cured Italian meats and traditional Tuscan liver pate.13

Tagliere di Formaggi A taste of imported Italian cheeses, crostini, fig balsamic reduction.13

Zuppa e Insalate

Zuppa di Giorno Chef’s daily soup. 6

Nicola Insalata Green leaf lettuce, tomato, cucumber, carrot, mushrooms, onions, lemon Agrumato.8

Mista con Gorgonzola Mixed greens, walnuts, Gorgonzola cheese, honey balsamic. 8

Barbabetola Caprino Roasted beets, mixed greens, goat cheese, white balsamic vinaigrette. 8

Cesarina Romaine, Parmesan, classic caesar dressing, golden baked breadcrumbs. 8

Mozzarella Capresse Classic Capresse, basil and our balsamic reduction.10

Per Acompagnare

Chicken. 5 Shrimp. 7 Salmon. 7 Vegetables. 6
Pasta Pomo. 6 Anchovies. 3 Meatball. 3 Sausage.3

Pasta

Homemade egg pasta

Pappardelle Sienese Wide pasta & braised duck cacciatore ragu. 21

Tagliatelle ai Funghi Selvatici Fettuccini, wild mushrooms & truffle. 20

Rigatoni alla Buttera Homemade ground sausage, crushed tomato & peas. 18

Gnocchi con Gorgonzola e Rucola Potato gnocchi, Gorgonzola dolce, arugula, walnuts. 19

Spaghetti Scampi Spaghetti, shrimp, tomato, aglio olio & parsley. Chef’s favorite. 21

Tuscan Nido Handmade big round raviolo, egg, Tuscan kale, lemon-zested ricotta, peppercorn & butter sage Parmesan. 19

Pappardelle al Ragu Bolognese Wide pasta, Nicola’s three-meat Bolognese ragu. 18

Fettuccini Salmone e Zucchine Fettuccini, salmon, zucchini, saffron. 21

Agnolotti Lucchese Handmade large veal ravioli, Chef Nicola’s tomato basil. 23

Lasagne Nicola’s three-meat Bolognese ragu, mozzarella, Parmesan, béchamel. 23

House Made Pasta tomato basil or alfredo available upon request. 16

Carne e Pesce

Vitello & Scallops Veal scaloppini, bay scallops, fontina cheese, white wine mascarpone, fettuccini. 29
Veal Marsala or Picatta available upon request. 26

Brassato al Chianti Overnight Chianti & Mirepoix braised beef, gnocchi in braising sauce. 26

Carre d’Agnello alla Menta Roasted rack of lamb, mint lemon sauce, rosemary roasted potatoes. 33

Trota Salmonata alle Erbe Broiled fresh water Trout, EVOO lemon herbs, Parmesan zucchini boats. 28

Filetto di Maiale in Salsa di Fichi Tuscan rubbed pork medallion tenderloin, faro kale risotto & fig reduction. 26

Capesante alla Saltimbocca Georges Bank Sea scallops, prosciutto & sage, balsamic Truffle glaze & salsa verde, arugula risotto. 33

Pollo con Melanzana Chicken scaloppini, grilled eggplant, fresh mozzarella, Pomodoro spaghetti. 26
Chicken Marsala or Picatta available upon request. 22

Cioppino Chef Nicola’s signature dish, Livorno Fisherman-Style Seafood Stew. 34

Carnaroli Risotto alla Ricetta del Giorno Risotto of the Day.