



Happy Hour

Aperitivi and Stuzzichini

Antipasti 5

Rollatini Vegetali

Slices of grilled zucchini rolled and filled with lemon zest, aged ricotta, arugula and diced tomatoes.

Bruschetta Mista

Toasted Italian Bread, Genovese Pesto, Heirloom Tomatoes, Herb Aged Ricotta.

Carpaccio di Manzo

Thinly shaved beef tenderloin, arugula, aged Parmesan, caper berries and lemon white truffle oil.

Barbabietola

Roasted Red Beets, Mixed Greens, Goat Cheese, Granny Smith Apple, Toasted Nuts White Balsamic Vinaigrette.

Mista

Mixed Greens, Caramelized Walnuts, Gorgonzola, Pears, Honey Balsamic Vinaigrette.

⁺Crostini Toscani di Fegatini

Tuscan Chicken Liver Pate, Rustica Italian Bread Crostini.

Focaccia 9

Prosciutto e Arugula con Pere

Aged Leoncini, prosciutto, arugula, fresh pear, shaved Grana Padana.

Scampi e Zucchine

Shrimps, grilled zucchini, mascarpone cheese, chives.

Focaccia Classica

Italian Flatbread, Mozzarella, Tomatoes, Basil

Vino 5

Pinot Grigio

Sauvignon Blanc

Chardonnay

Pinot Noir

Shiraz

Cabernet Sauvignon

Cocktails

Rossini

Strawberry Puree Italian Sparkling Prosecco.

Te Italiano

Italian Sparkling Wine, Amaro Brauli, Lemon Juice.

Frutti di Bosco

BlueBerry Vodka, Strawberry Pure, Fresh Lime.

Estate

Nicola's Clear Limoncello, Italian Sparkling Wine, Lemon.

Sole

Vodka, Orange Juice, Lemon Herbs

Martini di Pera

Pear Vodka, Apple Schnapps, Cranberry juice

Bicicletta

Campari, Pinot Grigio, Club Soda, Mint.

Birra

Domestic \$2 Imports \$2.5
Moretti • Peroni • Stella Artois
• Amstel Light • Blue Moon
• Budweiser • Bud Light •
Michelob Ultra Yuengling •
Saint Pauli Girl (N/A)

Aperitivi

8

Rossini

Strawberry Puree Italian Sparkling prosecco.

Americano

Vermouth and bitter Campari.

Spritz Veneziano

Aperol, Prosecco and Soda water.

Negroni

*Beefeater gin, sweet Vermouth Campari,
Chilled .*

Estate

*Nicola's Clear Limoncello
Prosecco Moletto, Lemon.*

Digestivi

Aperol

Campari

Frangelico

Galiano

Grappa Nardini

Grappa Barolo

Maraschino

Sambuca

Tuaca

Amaro Montenegro

Amaro Brauli

Fernet Branca

Cocktails

9

Di Saronno Cosmo

*Ameretto, Bacardi, cranberry juice
and cherry for garnish*

Pear Lemon Fizz

*Pear vodka, lemon juice, and
prosecco, relax and enjoy!*

Vaniglia Gimlet

*Watershed vodka, lime juice, vanilla
extract, cucumbers.*

Margeritalia

*Classic margarita with an Italian
flair of Amaretto.*

Nicola Manhattan

*Makers Mark and Gran Gala orange
liqueur, with a dash of sweet and
sour. Salute!*

Martini di Casa

*Nicola's classic martini!
Chilled Grey Goose vodka served
straight up with stuffed olives.*

Frutti di Bosco Mojito

*Blueberry vodka, strawberry
pure, lime, mint.*

Dolce Amaro

*Amaro Brauli, Martini Bianco
Vermouth, Freshly squeezed orange.*

Nicola Restaurant & Bar
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www.nicolacolumbus.com

Private Event Rooms Available
For parties of 20-90 guests
Available for Luncheons, Brunch,
Dinners, Meetings, Rehearsals,
Receptions, Birthdays