



Natale At Nicola

Antipasti

Granchio in Padella Chef Nicola's crab cakes, lemon mint pesto
Romesco sauce. 15

Calamari e Gamberi Fritti Calamari, shrimp, crispy vegetables
spicy tomato. 14

Antipasto Toscano Tasting of Nicola's artisan cured Italian meats and
imported cheeses, Tuscan pate. 16

Involtini alla Parmigiana Pan seared eggplant, mozzarella & ricotta
tomato basil. 10

Burrata Fresh creamy burrata, pears, arugula, roasted pistachio
Chef's infused honey. 13

Piadina Flatbread, Parma prosciutto, gorgonzola dolce, fresh pears
Modena balsamic reduction. 12

Zuppe e Insalate

Lobster Bisque – Creamy lobster bisque. 9

Ribollita – Chef Nicola's Tuscany vegetable soup. 9

Barbabietola con Caprino Roasted beets, mixed greens, goat cheese
white balsamic vinaigrette. 10

Insalata Natale- Mixed greens, walnuts, gorgonzola, fresh Pomegranate
champagne vinaigrette. 10

Dinner Entrees

Branzino Sea bass, shaved fennel toasted pinots, olives cappers, lemon
agrumato, zucchini cups with three color couscous. 42

Scampi Pavarotti Crab jumbo shrimp, capellini pesto Genovese, cherry
tomatoes. 36

Tagliatelle ai Funghi Selvatici Wild mushrooms sautéed with
Vermentino wine and parsley. 23

Pollo con Melanzana Chicken scaloppini, grilled eggplant, fresh mozzarella
pomodoro spaghetti. 26

Dentice Rosso Baked herb-crust Red Snapper, Livornese potatoes. 33

Filetto Toscano Fillet Wellington Tuscan style, roasted potatoes
grilled asparagus. 42

Ravioli di Formaggi Cheese full moon ravioli, fresh tomato basil. 22

Risotto all' Aragosta Lobster, zucchini trifolati, sun dried tomatoes
Saffron. 36

For Younger Guest. 10

Cheese Ravioli

Chicken Parmesan

Spaghetti Pomodoro

This is the only menu we will be serving for the night along with our wine & cocktail menu. For your convenience, a 20% gratuity will be added to the check. All reservations will be confirmed by phone. If the restaurant cannot reach you by phone, we cannot hold the reservation.