

Buone Feste da Nicola



APPETIZER

- CALAMARI ~ crispy fried fresh calamari banana peppers, spicy tomato 18*
*ARANCINI DI RISO ~ deep fried carnaroli rice balls with mozzarella
chefs tomato sauce 15*
*POLPO ~ grilled octopus, lemon caper parsley, potatoes
celery, salsa verde 23*
*CARPACCIO DI MANZO ~beef filet carpaccio, stravecchio shaved parmesan, arugula
capers, lemon truffle oil 16*
*POLPETTE ~ our signature hand rolled three meat meatballs
house tomatoes sauce, crostini 15*
*TAGLIERE TOSCANO ~ unique selection of cheese and charcuterie
crostini Tuscan pate & Castelvetro olives 23*
CHEF'S CIABATTA BREAD ~sundried tomatoes pesto 6

ZUPPE E INSALATE

- LOBSTER BISQUE ~ chef Nicola's creamy lobster bisque 10*
*CESARINA ~ romaine, house made caesar dressing, shaved Reggiano
focaccia croutons,crispy prosciutto 10*
MISTA ~ mixed greens, walnuts, gorgonzola dolce, green apples, honey balsamic 10

DINNER ENTREES

- BRANZINO ~ mediterranean branzino with herbs and lemon agrumato
potatoes au gratin, julienne vegetables 49*
SPAGHETTI AL RAGU BOLOGNESE ~ chef Nicola's three-meat Bolognese ragu 24
*POLLO MUGELLO ~ chicken scaloppine, black truffle and porcini pesto
fontina cheese, fettuccine 35*
TAGLIATELLE AI FUNGHI SELVATICI ~ fettuccini, wild mushrooms & truffle evvo 26
LASAGNA DI MARE ~ chef's homemade seafood lasagna 39
*CAPELANTE ALLA SALTIMBOCCA ~ sea scallops, prosciutto & sage, balsamic truffle
glaze & salsa verde, arugula risotto 44*
*SNAPPER ~ florida red snapper piccata style, casarecci potatoes
broccoli & carrots 45*
OSSOBUCCO ~ beef shank braised in a chianti red wine Tuscan herb, fettuccini 54

BAMBINI 15

SPAGHETTI & MEATBALL or FETTUCCINE & CHICKEN

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. One check per table in order to avoid 3.95% credit card fee. Menu subject to change based upon product availability. Grazie!