

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** Poached & grilled octopus, Tuscan beans, lemon agrumato Oil.15
- Granchio in Padella** Chef Nicola's crab cakes, Lemon mint pesto & Romesco sauce. 14
- Calamari e Gamberi Fritti** Calamari, shrimp, crispy vegetables, spicy tomato.13
- Involtini alla Parmigiana** Pan seared eggplant, mozzarella & ricotta, tomato basil.10
- Carcioffi e Salsiccia** Roman pickled artichokes in oil, "Ascolana Tenera" olives & chefs homemade sausage.11
- Piadina alla Portobello** Flatbread, Portobello, gorgonzola dolce, Modena balsamic.10
- Burrata** Fresh creamy burrata, pears, arugula, roasted pistachio, Chef's infused honey.13
- Polpette alla Fiorentina** Our signature hand rolled three meat meatballs,crostini. 9
- Carpaccio di Manzo** Aged beef tenderloin, arugula, Parmigiano flakes, shaved white mushrooms, capers, lemon truffle oil.12
- Tagliere di Formaggi** A Taste of imported Italian cheeses, crostini, fig balsamic glaze.13
- Antipasto Toscano** Tasting of Nicola's artisan cured Italian meats & traditional Tuscan pate.14

Zuppa e Insalate

- Zuppa di Giorno** Chef's daily soup. 8
- 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 con Caprino** Roasted beets, mixed greens, goat cheese, white balsamic vinaigrette. 8
- Cesarina** Romaine, Parmesan, classic caesar dressing, golden baked breadcrumbs. 8
- Mozzarella Caprese** Classic Caprese, basil and our balsamic reduction.11

Pasta

- Papardelle Senese** White wine braised duck ragu with prosciutto, and herbs. 23
- Rigatoni al Cinghiale** Tuscany's national dish- wild boar ragu. 23
- Tagliatelle ai Funghi Selvatici** Wild mushrooms sautéed with wine and parsley . 20
- Penne alla Buttera** Homemade fennel sausage, chickpea & Tuscan kale, EVOO. 19
- Gnocchi con Gorgonzola e Rucola** Potato gnocchi, gorgonzola dolce, arugula, walnuts. 19
- Spaghetti Scampi** Shrimp, garden tomato, aglio olio & fresh herbs. 22
- Tuscan Nido** Handmade round raviolo, egg, Tuscan kale, lemon-zested ricotta, peppercorn & butter sage parmesan. 20
- Papardelle al Ragu alla Bolognese** Nicola's three-meat rustic Bolognese ragu. 19
- Spaghetti alla Carbonara di Carciofi** Artichoke, Italian pancetta, egg, black pepper. 21
- Agnolotti Lucchese** Handmade large veal ravioli, Chef Nicola's tomato basil. Chef's favorite. 23
- Lasagne** Nicola's three-meat rustic 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. 32
- Veal Marsala or Picatta** available upon request. 28
- 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. 34
- 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. 35
- Pollo con Melanzana** Chicken scaloppini, grilled eggplant, fresh mozzarella, Pomodoro spaghetti. 26
- Chicken Marsala or Picatta** available upon request. 24
- Cioppino** Chef Nicola's signature dish, Livorno Fisherman-Style Seafood Stew. 34
- Carnaroli Risotto alla Ricetta del Giorno** Risotto of the Day.