



DESERT MENU 9

CROSTATA AL LIMONCELLO

classic italian lemon cake, lemon custard
chef nicola's limoncello

TIRAMISU

layers of ladyfingers, espresso, coffee liquor,
mascarpone & chocolate

TORTA DI CIOCCOLATO

decadent chocolate cake layered
with rich mousse

CANNOLO SICILIANO

shaped shells of pastry dough sweet creamy
ricotta, pistachio

GELATO & SORBETO ~ daily choices

PRIVATE EVENT ROOMS

for parties of 14-90 guests

available for luncheons, brunches,
dinners, meetings, rehearsals receptions, birthdays

Private Patio Parties Up to 40 guests
Monthly Wine Dinners with Chef Nicola
Private Cooking with Chef Nicola

dinner menu is available for carry-out
wine list @ retail prize for carry-out

SIGNATURE COCKTAILS

NICOLA MANHATTAN 13

makers mark, chef nicola's orancecello, sweet & sour

MARTINI DI CASA 13

grey goose vodka & dry vermouth
pecorino stuffed olives.

SPRITZ VENEZIANO 10

aperol, prosecco, orange & soda

TUSCAN SUN 13

kettle one, chef's limoncello, orange juice
saffron infused syrup

BASIL SPARKLING MOJITO 12

bacardi rum, sparkling rose, blue berry juice, lime & basil

GALA MIMOSA 11

prosecco, orange juice, gran gala

BOURBON ROSEMARY TWIST 13

knob creek, cointreau, splash of lemon, vanilla infused syrup.

NEGRONI 11

red vermouth, campari bitter, beefeater gin

VIOLETTA 12

hendricks gin, violet liquor, maraschino juice,lemon

SAGE GRAND – MARGARITA 14

patron, grand marnier, lime juice, cranberry juice, sage

ESPRESSO 13

espresso lavazza, tiramisu & baileys, vanilla vodka

DOPO CENA

italian specialty drinks

ESPRESSO & CAPPUCINO ~ regular & decaf. 3/5

AFFOGATO vanilla gelato, espresso italian coffee liquor
coppa d' oro 10

CAFÉ CORRETTO chef's favorite, espresso, sambuca
romana. 8

CAFÉ DEL NONNO espresso, amaretto di saronno,
brandy. 10

LIMONCELLO ~ chef's house-made. 8

VIN SANTO tuscan excellence. 16

DON PX 30 year. 14

MOSCATO D'ASTI 9

AMARO cynar, montenegro, dell' erborista, sibona
lazzarone, brauli, fernet branca, rabarbaro.

GRAPPA luxardo, caffo, mill street, piave

PORTS tawny 10 year, tawny 20 year, ruby warre's

COGNAC hennessy vs, remy martini vsop, courvoisier vs,
navan vanilla

CORDIALS bailey's, tuaca, drambuie, b&b, kahlua
amaretto di saronno, coppa d' oro grand marnier
sambuca romana ~ white/black