

**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](http://nicolacolumbus.com) for more  
information



### Antipasti

- Polpo Agrumato** Spain Imported Poached & Grilled Octopus, Pecorino Wine, Tuscan Beans, Lemon Agrumato Oil. 13
- Focaccia con le Prugne** Grilled Flatbread, Gorgonzola Dolce, Aged Balsamic Reduction, California Plums. 10
- Polenta Maremmana** Grilled Polenta, Robiola Cheese, Tuscan Ragout. 10
- Calamari Fritti** Point Judith Fried Squid, Chef Nicola's Spicy Tomato Sauce. 13
- Polpette alla Fiorentina** Our Signature Hand Rolled Three Meat Meatballs. 9
- Suppli allo Zafferano** Rich and Creamy Saffron Arancini with Fontina. 10
- Carpaccio di Manzo** Aged Beef Tenderloin, Arugula, Parmigiano, Caper, Lemon Truffle. 11
- Burrata** Fresh Creamy Burrata, Pears, Toasted Pistachio, Chef's Infused Honey. 12
- Antipasto Toscano** Tasting of Nicola's Artisan Cured Italian Meats & Traditional Tuscan Pate. 14
- Tagliere di Formaggi** A Taste of Imported Italian Cheeses, Crostini, Fig Balsamic Reduction. 13

### Zuppa e Insalate

- Zuppa di Giorno** Chef's daily soup. 6
- 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 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. 10

### Pasta

Homemade egg pasta

- Pappardelle Sienese** Wide pasta & braised duck cacciatore ragu. 21
- Tagliatelle ai Funghi Selvatici** Fettuccini, wild mushrooms & truffle. 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** Spaghetti, shrimp, tomato, aglio olio & parsley. Chef's favorite. 21
- Tuscan Nido** Handmade big round raviolo, egg, Tuscan kale, lemon-zested ricotta, peppercorn & butter sage Parmesan. 20
- Pappardelle al Ragu Bolognese** Wide pasta, Nicola's three-meat Bolognese ragu. 19
- Rigatoni Super Tuscan** Short pasta, braised chianti boar ragout, porcini. 22
- Agnolotti Lucchese** Handmade large veal ravioli, Chef Nicola's tomato basil. 23
- Lasagne** Nicola's three-meat 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. 29
- Veal Marsala or Picatta** available upon request. 26
- 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. 33
- 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. 33
- Pollo con Melanzana** Chicken scaloppini, grilled eggplant, fresh mozzarella, Pomodoro spaghetti. 26
- Chicken Marsala or Picatta** available upon request. 22
- Cioppino** Chef Nicola's signature dish, Livorno Fisherman-Style Seafood Stew. 34
- Carnaroli Risotto alla Ricetta del Giorno** Risotto of the Day.