Nicola
Restaurant and Bar

Antipasti

Caprese
Fresh Tomatoes, Mozzarella & Basil, Balsamic Glaze. 10

Carpaccio di Manzo
Thinly Shaved Beef Tenderloin, Arugula, Grana Padanno,Caper Berries, Lemon White Truffle Oil. 10

Vitello Tonnato
Cold Sliced Roasted Veal, Sauce of Pureed Tuna, Anchovy Capers, Lemon Juice. 12

Focaccia Classica
Italian Flatbread, Mozarella, Tomatoes, Basil.9

Pecorino Con Pere
Pecorino Barone & Pecorino Principe, Barltlett Pears, Pears,Walnuts, Acacia Honey.1

Rollatini Vegetali
Slices of Grilled Zucchini , Aged Ricotta, Lemon Zest. 8

Zuppe e Insalate

Zuppa Toscana 6| Zuppa di Giorno 6

Barbabietola
Roasted Red Beets,Mixed Greens, Goat Cheese, Granny Smith Apple, Toasted Nuts White Balsamic Vinaigrette.8

Mista
Mixed Greens, Caramelized Walnuts, Gorgonzola, Pears,Honey Balsamic Vinaigrette. 8

Cesarina
Heart Romaine, Ciabatta Croutons, Eggs, Caesar Dressing, Shaved Reggiano Parmesan. 7

House Salad 4

Insalate Additionales

Chicken 4 Shrimp 5 Salmon 5.
Prosciutto 4 Vegetables 5 Pasta Pomo 6

Primi

All Pastas Made in House

Pappardelle al Ragu Bolognese
Wide pappardelle Pasta, Chef Nicola's Signature Three Meat Ragu Bolognese. 10

Tagliatelle al Salmone e Asparagi
Fettucini Pasta, Salmon, Asparagus, Capers, Parmesan Sauce. 14

Gnocchi alla Gorgonzola e Rucola
Potato Gnocchi, Gorgonzola Dolce, Arugula, Parmesan, Walnuts. 19

Tortelli di San Gimigniano
Handmade Ravioli, Kale, Pecorino di Pienza, San Marziano Tomato Basil Sauce. 12

Spaghetti con Polpette
Spaghetti Pasta,Beef, Pork,Veal Meatballs. 11

Lasagna
Chef Nicola's Signature Three Meats Bolognese Ragu, Mozzarella, Parmesan, Béchamel. 12

Melanzane e Scamorza
Lasagna Noodles, Eggplant, Scamorza Cheese, Tomato Basil.12

Carne e Pesce

Served with Vegetables

Vitello Piccata
Veal scaloppini, lemon, capers, white wine.14

Pollo Saltinbocca
Chicken breast,prosciutto,sage, white wine.13

Tonno
Tuscan rubbed ahi tuna with parsley lemon sauce14

Vitello Marsla
Veal scaloppini, mushrooms Marsalla wine,mixed vegetables14

Tilapia alla Bruschetta
Pan seared tilapia,fresh tomato basil, mozzarella.13

Pollo Piccata
Chicken scaloppini, lemon, capers, white wine.12

Scaloppine alla Zingara
Duroc Pork Tenderloin, San Marzano tomatoes, Chianti wine, black olives, caperi. 14

Pannino di Giorno
Chef's Daily Pannino. 10

Private Event Rooms Available | For parties of 20-90 guests
Available for Luncheons, Brunch, Dinners, Meetings, Rehearsals, Receptions, Birthdays

Happy Hour Bar & Patio Monday-Friday 4:30-6:30
Ask your server to see a menu!

Split charges of $2 will be applied to salads; $4 for entrées.
For your convenience, a 20% gratuity can be added to parties of 5 or more people

Ask your server for glutin free and vegetarian options.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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