



## NICOLA SIGNATURE COCKTAILS 12

### NICOLA MANHATTAN

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

### TUSCAN SUN

ketel one, chef's limoncello, orange juice  
ginger infused syrup

### BLUE BERRY MOJITO

mount gay rum, blue berry puree, fresh lime & mint

### FIORE DI SAMBUCO

belvedere, st germain elderflower, grapefruit juice

### LAMBRUSCO GIN FIZZ

hendricks gin, lime juice & simple syrup,  
lambrusco quattro mani

### APEROL COSMO

grey goose, aperol, cointreau, cranberry & fresh lime

### BOURBON ROSEMARY

knob creek bourbon, splash of lemon, ginger infused  
syrup, garden rosemary

### LA ROSA

titos vodka, blackberry & rose essence, white wine

### VIOLETTA

hendricks gin, violet liquor, lemon juice

### SAGE MARGARITA

1800 silver, gran gala, lime juice, agave & garden sage

### WHITE CHOCOLATE DOVE

frangelico, godiva, smirnoff vanilla vodka

## 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 ,signature cocktails & wine list @ retail  
prize are available for carry-out

## DESERT MENU 8

### 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

## 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 saronò,  
brandy. 8

LIMONCELLO ~ chef's house-made. 8

VIN SANTO tuscan excellence. 16

DON PX 30 year. 12

MOSCATO D'ASTI 8

AMARO cynar, ramazzotti, montenegro, luxardo meletti,  
dell' erborista, sibona.

GRAPPA nebbiolo da barolo, refosco acquavite bassano  
mill street, grappino, piave

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

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

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