

Ports

Tawny, Otima, 10 Year
Tawny, Otima, 20 Year
Ruby, Warre's

Grappa

Nebbiolo da Barolo, Moletto Piemonte
Refosco, Suprema. Friuli-Venezia Giulia.
Acquavite Bassano, Nardini, Veneto.
Mill Street, Utica, Ohio
Piave, Selezione Cuore, Veneto
Grappino, Bertagnoli. Trento

Amaro

Lucano, Basilicata
Averna, Sicilia
Fernet Branca, Milano
Galiano, Livorno
Amaro Montenegro, Bologna
Ramazzotti, Milano
Braulio, Amaro Alpino, Lombardia
Meletti, Ascoli- Piceno
Sibona, Piemonte
Cynar, Artichoke Amaro, Milano
Liquore Srega, Benevento
Amaro dell' Erborista. Marche

Cognac

Hennessy. VS
Grand Marnier
Remy Martini. VSOP
Courvoisier, VS
Navan Vanilla

Cordials

Bailey's
Tuaca
Frangelico
Sambuca Romana White/Black
Amaretto Di Saronò
B&B.
Kahlua
Coppa D'oro
Drambuie



Plan your next event with us!
for parties of 20-90 guests
Happy Hour Mon-Sat 4:30-6:30
Private Patio Parties Up to 40 guests
Monthly Wine Dinners with Chef Nicola
Nicola Mercato Style Everything
preordered retail price
Private Cooking with Chef Nicola

nicolacolumbus.com
614.459.7000

Dolci 8

Homemade Desserts

Tiramisu

Layers of ladyfingers, espresso, Marsala, Coppa D'oro coffee liquor, mascarpone & chocolate.

Cannoli

Imported tube - shaped shells of pastry dough, sweet creamy ricotta, candied citrus peel.

Panna Cotta

Italian style flan

Crostata al Limoncello

Classic Italian lemon cake, lemon custard, Nicola's Limoncello

Affogatto al Cafe

Vanilla gelato, espresso Lavazza, Italian coffee liquor Coppa d'Oro, chocolate

Gelato & Sorbetto

Daily Selections

Torta di Cioccolato

Decadent chocolate cake layered with rich chocolate mousse & Chocolate ganache.

Dopo Cena

Italian Specialty Drinks

Espresso Danesi Imported

Regular & Decaf

Cappuccino

Regular & Decaf

Café Corretto

Chef's Favorite, Espresso Danesi Sambuca Romana

Café del Nono

Espresso, Amaretto di Saronno, Brandy

Dessert Wines

Limoncello, Chef's House-Made

Vin Santo, Tuscan Excellence

Moscato D'Asti, Piemonte

Don PX, Spain