

Buone Feste da Nicola



APPETIZER

CALAMARI ~ crispy fried fresh calamari banana peppers, spicy tomato 18

ARANCINI DI RISO ~ deep fried carnaroli rice balls with mozzarella
chefs tomato sauce 15

GRANCHIO IN PADELLA ~ chef nicola's crab cakes, marinated julienne vegetables,
italian lemon aioli 24

AHI TUNA CARPACCIO ~ ahi tuna, lemon-chives emulsion, shaved fennel, crostini·18

POLPETTE ~ our signature hand rolled three meat meatballs
house tomatoes sauce, crostini· 15

BURRATA ~ creamy burrata, arugula, crostini, black truffle EVOO 18

TAGLIERE TOSCANO ~ unique selection of cheese and charcuterie
crostini Tuscan pate & Castelvetro olives 23

CHEF'S CIABATTA BREAD ~sundried tomatoes pesto 6

ZUPPE E INSALATE

LOBSTER BISQUE ~ chef Nicola's creamy lobster bisque·12

CESARINA ~ romaine, house made caesar dressing, shaved Reggiano
focaccia croutons, crispy prosciutto 12

MISTA ~ mixed greens, walnuts, gorgonzola dolce, green apples, honey balsamic 10

DINNER ENTREES

SNAPPER ~ florida red snapper piccata style, zucchini boat vegetables·45

LASAGNE ~ Nicola's three-meat Bolognese ragu, mozzarella, parmesan & béchamel 29

POLLO MUGELLO ~ chicken scaloppine, black truffle and porcini pesto
fontina cheese, fettuccine 35

PENNE LAZIO ~ Imported penne pasta, homemade fennel sausage, peas tomato & vodka
cream sauce, pecorino Romano 28

TAGLIATELLE AI FUNGHI SELVATICI ~ fettuccini, wild mushrooms & truffle evvo 26

RAVIOLI AL BRANDY ~ lobster ravioli, brandy, creamy tomato lobster meat sauce 39

OSSOBUCCO ~ veal shank braised in a chianti red wine, Tuscan herb
homemade pappardelle 54

BAMBINI 15

SPAGHETTI & MEATBALL or FETTUCCHINE & CHICKEN

Please inform us about any food allergies. Consuming raw or undercooked meats, poultry, shellfish, and eggs
may increase your risk of foodborne illness.

A Service charge of 20% will be added to your check. There is an added 2.99% processing fee for all cc transactions.
No split dishes please. Grazie!