

ANTIPASTI

GARLIC KNOTS

Homemade dough seasoned with garlic, parmesan, olive oil, oregano and basil then tied into a knot. Baked in our wood fired oven and finished with parmesan cheese.
Served with a side of tomato sauce - 12.95

FRIED MOZZARELLA

Fried homemade crisp panko breaded mozzarella sticks, served with tomato dipping sauce - 12.95

FRIED CALAMARI

Crisp, fried calamari served over a bed of fried homemade angel hair pasta and served with marinara sauce and lemon wedges - 17.95

BRUSCHETTA Contains Nuts

Toasted crostini topped with basil pesto, tomato, and mozzarella, finished with a balsamic reduction - 14.95

LITTLE NECK CLAMS OR MUSSELS

Little neck clams or mussels in a spicy marinara or white wine, garlic, and butter sauce - 21.95 GF

ANTIPASTO

Prosciutto, salami, fresh mozzarella, mozzarella cheese, kalamata olives, artichoke hearts, roasted red peppers and parmesan grissini - 21.95 GF

ROASTED GARLIC BULB - 5.00 GF

INSALATA

TUSCAN

Local mixed greens, roasted beets, green apples, and prosciutto tossed in honey vinaigrette - 14.95 GF

CAPRESE

Homemade fresh mozzarella, tomatoes, and onions with basil, olive oil, and balsamic reduction - 15.95 GF

LEMON SALAD

Local mixed greens lightly tossed in lemon and rolled in prosciutto “sushi style” topped with goat cheese vinaigrette - 18.95 GF

NICOLA

Local mixed greens, cucumbers, artichoke, red onion, tomato, sprouts, pine nuts, gorgonzola cheese, lemon-basil vinaigrette - 14.95 GF

ICEBERG

Crisp iceberg lettuce topped with gorgonzola cheese, chopped tomatoes, bacon, blue cheese dressing - 14.95 GF

TRADITIONAL

Local mixed greens, tomato, cucumber, carrots and onion with lemon basil vinaigrette - 7.95 GF

CAESAR

Romaine lettuce tossed in Caesar dressing (made with raw egg) topped with Romano cheese and parmesan grissini - 7.95 GF

ADD CHICKEN - 8 ADD SHRIMP - 11

AUTHENTIC WOOD FIRED

12” CHEESE PIZZA – 15.95

1.50 TOPPINGS

Pepperoni, Ham, Sausage, Mushrooms, Tomato, Pineapple, Garlic, Kalamata Olives, Onions, Green Bell Peppers, Spinach

3.00 TOPPINGS

Chicken, Anchovies, Fresh Mozzarella, Extra Mozzarella, Ricotta

SPECIALTY PIZZAS – 18.95

MARGHERITA

Pizza sauce, homemade fresh mozzarella, sliced tomatoes and basil

SPARTA

Garlic and olive oil, spinach, tomatoes, kalamata olives, mozzarella and feta

MEATSA PIZZA

Pizza sauce, pepperoni, sausage, ham,bacon, and mozzarella

BUFFALO CHICKEN PIZZA

Blue cheese dressing, mozzarella and gorgonzola cheese, grilled chicken and buffalo sauce

HAWAIIAN

Pizza sauce, ham, pineapple, mozzarella

CHICKEN BACON PESTO Contains Nuts

Basil pesto, chicken, bacon, feta, and mozzarella

WHITE PIZZA

Ricotta, romano, mozzarella, garlic, tomatoes, and fresh basil

STROMBOLI’S – 16.95

HOUSE STROMBOLI

Ham, pepperoni, and mozzarella

STATE FAIR STROMBOLI

Sausage, peppers, onions, and mozzarella

VEGGIE STROMBOLI

Spinach, tomatoes, feta, and mozzarella

HOUSE MADE PASTA

BUCATINI ALL’AMATRICIANA

Crisp pancetta, garlic and diced onion in a fresh tomato sauce with a pinch of hot pepper, tossed together with homemade bucatini pasta - 23.95 GF

PAPPARDELLE W/ MEAT SAUCE, MEATBALLS OR SAUSAGE

Wide flat pappardelle pasta topped with one, two or all three meats, topped with tomato sauce - 22.95 GF

(meatballs not GF)

PENNE VODKA

Sautéed prosciutto, salami, and diced onions, flambéed with vodka, then finished with creamy parmesan pink sauce - 25.95 GF

PASTA AL FORNO

Homemade penne pasta tossed with meat sauce, Ricotta and parmesan cheese, topped with mozzarella and melted in our wood fired oven - 22.95 GF

Items marked with GF can be made Gluten Free. Please inform your server of any allergies.

Gluten Free dishes are made in the same kitchen and on the same appliances as foods with gluten.

Items marked with * are cooked to order. Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk for foodborne illness.

Share plate charge \$5

MANICOTTI

Light homemade pasta filled with Mozzarella, imported Pecorino Romano and Ricotta cheese, topped with tomato sauce and baked in our wood fire oven - 20.95

PENNE PESTO Contains Nuts

Homemade penne pasta tossed in fresh basil pesto and sun-dried tomatoes - 19.95 GF

LINGUINE w/ MUSHROOMS

Sautéed Shiitake, Cremini and Button Mushrooms cooked in white wine and butter sauce with parmesan cheese - 23.95 GF

RAVIOLI

CREAMY PESTO RAVIOLI Contains Nuts

Homemade cheese ravioli topped with Alfredo sauce with splash of basil pesto - 23.95

RAVIOLI NICOLA

Homemade cheese ravioli topped with creamy parmesan pink sauce and sun-dried tomatoes - 23.95

BUTTERNUT SQUASH

Homemade ravioli filled with roasted butternut squash and a splash of Amaretto Disaronno, topped with a creamy parmesan sage sauce - 24.95

ADD CHICKEN - 8 ADD SHRIMP - 11

LASAGNA

Layers of pasta, mozzarella, meat sauce, ricotta and imported Pecorino Romano cheese, baked in tomato sauce with melted mozzarella on top - 23.95

DOLCE PICCANTE

Homemade penne pasta cooked with sliced Italian sausage, whole sweet tomatoes, melted mozzarella, imported Romano cheese, a pinch of red pepper and fresh basil - 22.95 GF

MEAT ADDITIONS

Chicken - 8
Sausage - 6
Shrimp - 11

SUBSTITUTIONS

GF Penne - 4
Vegetable - 5
Parmesan Risotto - 10

RISOTTO

CABERNET SHORT RIBS

Cabernet Sauvignon wine braised boneless beef short ribs topped with veal jus gravy served over creamy parmesan risotto - 35.95 GF

*FILET TIPS & MUSHROOM

Filet Tips and mushrooms sautéed served over gorgonzola risotto - 28.95 GF

SPICY CHICKEN CARBONARA

Parmesan risotto cooked with chicken, prosciutto, pancetta, and diced onion with a hint of spice - 28.95 GF

SEAFOOD

LINGUINE w/ CLAM SAUCE

Fresh, local clams shucked, chopped and cooked in their own juice with garlic, white wine, and parsley. These are fresh clams, so they will naturally be salty. It is recommended to taste before adding salt/cheese - 26.95 GF

BUCATINI PESCATORE

Mussels, calamari, shrimp, and clams cooked in spicy marinara sauce served over homemade bucatini pasta - 29.95 GF

ENTRÉES

CHICKEN

CHICKEN PICCATA

Pan seared and baked in a lemon, caper and mushroom sauce served over spaghetti - 28.95 GF

CHICKEN PARMESAN

Lightly breaded topped with marinara, Romano and mozzarella cheese over spaghetti - 24.95

CHICKEN MARSALA

Pan seared and baked with Nicola's special Marsala sauce served over spaghetti - 29.95 GF

CHICKEN SALTIMBOCCA

Cooked in white wine and sage sauce, topped with prosciutto and mozzarella cheese, served over spaghetti - 29.95 GF

CHICKEN EMILIANA

Pan roasted chicken breasts cooked in marsala cream sauce, topped with sliced prosciutto and imported Romano Cheese. Served over spaghetti - 29.95 GF

CHICKEN CARBONARA

Pan cooked chicken breast with diced onions, pancetta and prosciutto, in a creamy Alfredo over spaghetti - 31.95 GF

VEAL

VEAL SALTIMBOCCA

Nicola's tender veal cooked in a white wine sage sauce, topped with prosciutto and mozzarella cheese over spaghetti - 38.95 GF

VEAL PARMESAN

Lightly breaded and topped with marinara, Romano and mozzarello cheese, served over spaghetti - 34.95

VEAL MARSALA

Pan seared and baked topped with Nicola's special Marsala sauce served over spaghetti - 38.95 GF

VEAL PICCATA

White wine and lemon sauce with capers and mushrooms over spaghetti - 37.95 GF

EGGPLANT

EGGPLANT PARMESAN

Lightly breaded, topped with tomato sauce, parmesan cheese and melted mozzarella, served over spaghetti - 22.95

EGGPLANT ROLLATINI

Thin sliced eggplant rolled around baby spinach, ricotta, mozzarella with creamy parmesan pink sauce served over spaghetti - 23.95

SUBSTITUTIONS

Gluten Free Penne \$4 | Vegetables instead of pasta \$5
Parmesan Risotto \$10 | Share plate \$5