

DINNER

ANTIPASTI

**BRUSCHETTA
POMODORO E PECORINO**
Grilled Italian bread with diced
tomato, basil, garlic & pecorino 7

FRITTO MISTO
Calamari, lightly breaded shrimp,
peppers & zucchini 13

ZUCCHINE FRITTE
Lightly breaded zucchini strips, garlic
aioli & tomato marinara 10

CALAMARI FRITTI
Calamari, aioli & pomodoro sauce 10

SFORMATINO DI ZUCCA E FUNGHI
Butternut squash and wild mushroom
flan, Parmigiano-Reggiano cream
sauce 11

TARTAR DI TONNO
Ahi tuna tartar with chives, capers,
shallots, avocado, celery root purée &
lemon vinaigrette 14

MELANZANE AL FORNO
Baked eggplant with tomato
sauce, Parmigiano-Reggiano &
mozzarella 8

MOZZARELLA DI BUFALA
Served on marinated artichokes,
grilled bell peppers, Kalamata
olives, organic basil, garlic
infused evoo 12

CARPACCIO DI MANZO
Black pepper encrusted, all
natural beef carpaccio, organic
baby arugula, Parmigiano-
Reggiano & lemon vinaigrette 12

CANNELLONI DI MAGRO
Cannelloni pasta stuffed with
ricotta cheese and spinach,
Béchamel and marinara sauces 9

COZZE
Mussels steamed in white wine,
celery, garlic & parsley broth, with
crostini 12

FORMAGGI E SALUMI

3 for 10 | 4 for 13 | 5 for 15

FORMAGGI

PARMIGIANO-REGGIANO
PECORINO AL TARTUFO
FRESH MOZZARELLA
GORGONZOLA DOLCE LATTE
TALEGGIO

SALUMI

PROSCIUTTO SAN DANIELE
MORTADELLA AL PISTACCHIO
FINOCCHIONA
SALAMINO CALABRESE
SPECK DEL TIROLO

ZUPPE, INSALATE E PIZZE

MINISTRONE ALLA TOSCANA
Hearty Tuscan vegetable soup with
focaccia croutons 6

ZUPPA DEL GIORNO
Chef Luigi's soup of the day 6

INSALATA DI CESARE
Caesar salad with croutons 8

INSALATA NICOLA
Field greens, sun-dried tomato,
sweet gorgonzola, red onion &
vinaigrette 8

INSALATA MISTA
Organic field greens tossed with
carrots, cucumber and cherry
tomatoes, white balsamic
vinaigrette 10

INSALATA DI BARBABIETOLE
Roasted beets, butternut squash,
goat cheese, baby arugula,
toasted almonds, pomegranate &
blood orange vinaigrette 10

FOCACCIA NICOLA
Parmigiano-Reggiano, pecorino,
& rosemary flatbread baked in our
wood burning oven 9

FOCACCIA SICILIANA
Tomato, pine nuts, sun-dried
tomato, fresh basil & extra virgin
olive oil 10

PIZZA NAPOLETANA
San Marzano DOP tomato sauce,
Fresh Buffalo DOP imported
mozzarella, fresh sweet basil 10

PASTA

All of our pastas are hand-crafted in house daily, made with organic semolina flour

LASAGNETTA
Chicken & artichoke hearts layered in
lasagna with Italian cheeses & tomato
sauce 18

BUCATINI ALL' AMATRICIANA
"Hollow spaghetti" with smoked
pancetta, tomato sauce & shaved
Parmigiano-Reggiano cheese 17

RIGATONI ALLA ZARINA
Rigatoni with spicy vodka sauce, baby
spinach & roasted chicken 18

FUSILLI LUNGHI NICOLA
Long, spiral pasta, shrimp, sun-dried
tomatoes & wild baby arugula with
mascarpone cheese & white wine 19

LINGUINE ALLE COZZE
Pasta with steamed mussels in light,
spicy white wine & garlic sauce 21

SPAGHETTINI AL POMODORO
Thin spaghetti with tomato sauce,
fresh basil & ricotta salata 16
With meatballs +5

CAPPELLACCI DI ZUCCA
Pumpkin ravioli, sage cream sauce,
pomegranate, amaretto cookies &
Parmigiano-Reggiano 18

RISOTTO DEL GIORNO
Your server will describe Chef
Luigi's risotto of the day AQ

RAVIOLOTTI DI VITELLO
Spinach ravioli stuffed with veal
& ricotta in butter-sage sauce
with shaved Parmigiano-
Reggiano 19

**TAGLIATELLE
ALLA BOLOGNESE**
Pasta, meaty pomodoro sauce
& Parmigiano-Reggiano 17

**PENNE INTEGRALI ALL'
ARRABBIATA E GRANCHIO**
Whole wheat penne pasta, crab
meat, tomatoes, garlic, white
wine & chili flakes 22

GNOCCHI AI FUNGHI
Potato gnocchi with wild
mushroom ragout in a creamy
parmesan sauce 17

BUCATINI ALLA PESCATORA
Pasta white fish, shrimp, calamari
& mussels in a zesty tomato
sauce 20

Gluten free and whole wheat pastas are available upon request with any sauce.

Aperitivo, the Italian tradition of gathering for drinks before dinner, is Monday through Friday from 4 to 7 pm. *Aperitivo* features small, tasty amusements from the kitchen in a more sophisticated version of the traditional happy hour.

Ristorante Nicola offers the *Milano Room* for private dining for up to 50 guests with built-in audio/visual capabilities, while *Nicola Privata* accommodates groups of 12 to 20 in an intimate room adjacent to Chef Luigi's open kitchen.

Thank you for dining with us.

Nicola's advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

20% gratuity will be added to parties of 6 or more.

DALLA GRIGLIA

Choose one sauce and one side

ENTREE AGNELLO

"Superior" Colorado lamb chops 32

18-OUNCE BONE-IN RIB EYE
Grilled USDA prime rib eye steak 38

8-OUNCE CORN-FED BEEF FILET MIGNON 34

12-OUNCE NEW YORK STRIP STEAK 26

14-OUNCE BONE-IN VEAL CHOP 32

SPIEDINO DI CAPESANTE E GAMBERI
Prosciutto wrapped diver scallops and grilled Texas shrimp
on a rosemary skewer 27

SCOTTISH SALMON FILLET 24

SAUCES

Lemon Caper, Chianti, Bell Pepper, Balsamic, Lemon Zest-Herb Butter

SIDES

Broccolini	Brussels Sprouts	Rigatoni Vodka
Grilled Asparagus	Polenta	Truffled Potatoes
Sautéed Spinach	Sautéed Escarole	Mashed Potatoes

All sides are available a la carte for 7 each

SECONDI

SALMONE AL PISTACCHIO
Dijon & pistachio crusted salmon
fillet served over Brussels sprouts,
baby carrots, artichokes & bell
pepper vinaigrette 25

BRANZINO MEDITERRANEO
Pan-roasted Mediterranean
branzino fillets, broccolini, baby
carrots, fennel & tomato in white
wine sauce 29

CAPESANTE SCOTTATE
Pan-seared diver sea scallops,
sautéed spinach, porcini
mushrooms & balsamic demi
sauce 27

HALIBUT SELVATICO
Pan-roasted halibut fillet, cream of
sweet onions, fava beans, pancetta
& baby artichokes 32

CIOPPINO ALLA LIVORNESE
White fish, calamari, mussels &
shrimp in a saffron scented broth
served with aioli crostini 25

SCALOPPINE AL LIMONE
Milk fed veal medallions, capers, white
wine, garlic & lemon sauce with roasted
red potatoes & asparagus 24

PAILLARD DI POLLO
Grilled, tenderized chicken breast with
capers, tomatoes & lemon 20

COSTOLETTA ALLA MILANESE
Breaded & herb-crusted veal chop, wild
baby arugula & tomato 34
Parmigiana style +3

AGNELLO ARROSTITO IN PADELLA
Pan-roasted Superior Colorado lamb
chop with mash potatoes, broccolini,
white wine-shallots-rosemary sauce 32

TAGLIATA DI MANZO
Grilled & sliced all-natural beef strip
steak, wild baby arugula, Parmigiano-
Reggiano, Campari tomatoes & lemon
vinaigrette 27

PORCO BUCO CON POLENTA
Slow-roasted pork shank with polenta &
rosemary reduction 26