

DINNER

ANTIPASTI

LE NOSTRE FOCACCE

Our signature flat breads baked in our wood burning oven

FOCACCIA NICOLA

Garlic, olive oil, pecorino & shaved Parmigiano with fresh rosemary & cracked pepper 8

FOCACCIA SICILIANA

Aged, roasted Roma tomatoes, fresh tomatoes, pine nuts, oregano & extra virgin olive oil 10

FOCACCIA ALLA GENOVESE

Sausage, mozzarella, sun-dried tomatoes, olives & basil pesto 13

ZUCCHINE FRITTE

Lightly breaded zucchini strips with garlic aioli & tomato marinara 10

FRITTO MISTO

Crispy calamari, shrimp, peppers, zucchini, green apple & sage 13

CALAMARI FRITTI

Golden, crispy calamari, lemon garlic aioli & tomato marinara 11

ANTIPASTO MISTO DELLA CASA

Italian salami, cheeses, olives & house-made marinated pickles 14

BRUSCHETTA

POMODORO E PECORINO

Grilled Italian bread with diced tomato, basil, garlic & pecorino cheese 9

MELANZANE AL FORNO

Baked eggplant with Parmigiano-Reggiano, provolone & mozzarella, balsamic glaze 10

CAPRESE COLORATA

Fresh mozzarella with sliced yellow & red tomatoes, olives, & basil infused olive oil 11

CARPACCIO DI MANZO

Aged, grain-fed raw beef with Cremini mushrooms, baby arugula, shaved Parmigiano-Reggiano & lemon Dijon dressing 12

PROSCIUTTO CROSTINI

Aged San Daniele prosciutto, artichokes & smoked mozzarella 12

TARTARA DI SALMONE

Scottish salmon tartar with avocado, capers, shallots & celery root puree 14

GAMBERI DORATI

Golden fried rock shrimp with sun-dried tomato aioli 14

INSALATE

INSALATA D'AUTUNNO

Roasted beets, butternut squash, goat cheese, baby arugula, toasted almonds, pomegranate & white balsamic vinegar 11

INSALATA NICOLA

Field greens, sun-dried tomato, sweet gorgonzola, pear & red onion, balsamic vinaigrette 6/9

INSALATA DI CESARE

Classic Caesar with focaccia croutons 7/10
Add chicken + 5 or shrimp + 8

ENDIVIA E SPEK CON GORGONZOLA

White Belgium endive, spek, roasted pine nuts, cranberry, gorgonzola & blood orange with orange scented olive oil & vin cotto 10

ZUPPE E PIZZE

MINISTRONE ALLA TOSCANA

Hearty Tuscan vegetable soup with focaccia croutons 6

PIZZA DEL GIORNO

Tonight's featured pizza 14

ZUPPA DEL GIORNO

Chef's soup of the day 6

PASTA

Fresh pasta is made every day with our Italian-made pasta machines using organic semolina flour in artisan shapes & styles.
Gluten free pasta is available.

LASAGNETTA

Chicken & artichoke hearts layered in lasagna with Italian cheeses & tomato sauce 16

GNOCCHI AL FORNO

Potato dumplings, prosciutto cotto, Fontina & Parmigiano-Reggiano cheeses baked in our wood burning oven 14

RIGATONI ALLA ZARINA CON POLLO

Rigatoni with oven-roasted chicken & spinach in creamy, spicy vodka sauce 17

PENNE INTEGRALI E ALLA VENEZIANA

Whole wheat penne pasta with beef tenderloin tips, red onion, aged roasted tomatoes, touch of demi glace, tomato sauce & smoked provolone 16

CASARECCI ALLA BOLOGNESE

Pasta with savory grain-fed beef meat sauce & Parmigiano 16

FUSILLI SPACCATI ALLA LUCIANA

"Leaf shaped" pasta with shrimp, sun-dried tomato & arugula with mascarpone & white wine 18

BUCATINI ALLA PESCATORA

Pasta with red snapper, white fish, shrimp, calamari & clams in zesty tomato sauce 18

ORECCHIETTE ALLA CHECCA

"Little ears" pasta with fresh mozzarella, basil & tomato 15

ORECCHIETTE CON SALSICCIA

"Little ears" pasta with roasted Italian sausage, broccolini, garlic, anchovies & pecorino cheese 15

PAPPARDELLE ALLA FRA DIAVOLO

Ribbon pasta, shrimp, green onion, cherry tomatoes & brandy in white wine tomato sauce 24

CAPPELLACCI DI ZUCCA

Pumpkin ravioli with mostarda, amaretto cookie, mascarpone cream, toasted pumpkin seed & pomegranate reduction 15

SECONDI

SALMONE AL PISTACCHIO

Dijon & pistachio crusted Scottish salmon with roasted Brussels sprouts, carrots, artichokes, pancetta & red bell pepper sauce 25

BRANZINO CILENO AL FORNO

Roasted Chilean sea bass with broccolini, root vegetables & white wine butter sauce 29

BRANZINO DEL MEDITERRANEO IN "ACQUA PAZZA"

Pan-seared Mediterranean sea bass with escarole, Tuscan beans, roasted cherry tomatoes & rosemary in saffron tomato broth 28

CAPELANTE GRIGLIATE

Grilled jumbo diver scallops, roasted butternut squash, baby spinach, parsnip, buttery sweet pepper sauce & pumpkin seed oil 26

CIOPPINO ALLA LIVORNESE

Sea bass, snapper, shrimp, calamari, mussels & clams in saffron scented broth served with aioli crostini 26

PAILLARD DI POLLO

Grilled, thinly sliced chicken breast with capers, cherry tomatoes & lemon juice 19

SCALOPPINE DI VITELLO

Pan-seared veal medallions in mushroom & Marsala wine sauce or piccata style with white wine, caper & lemon sauce 25

COSTOLETTA ALLA PIEMONTESE

Wisconsin veal chop stuffed with prosciutto, sage & mushrooms, topped with fontina cheese with Barolo wine reduction 36

FILETTO DI MANZO

Black pepper-crusted grain-fed beef tenderloin with grilled vegetables, Barolo wine & gorgonzola 33

COSTATA DI MANZO AI FERRI

Grilled 18-ounce bone-in rib eye, roasted garlic & preserved aged tomatoes with Parmigiano whipped potatoes & grilled asparagus, balsamic cabernet reduction 38

PORCO BUCO

Our signature slow-roasted pork shank with gorgonzola polenta & rosemary reduction 24

COSTOLETTA ALLA MILANESE

Breaded & herb-crusted Wisconsin veal chop with organic arugula & tomatoes 34

AGNELLO SCOTTADITO

Herb marinated Australian lamb chops, parmesan whipped potatoes & grilled vegetables in grappa & fig reduction 32

Aperitivo, the Italian tradition of gathering for drinks before dinner, is Monday through Friday from 4 to 7 p.m.

Nicola's offers the *Mezzanine* for semi-private dining for up to 90 guests while *Nicola Privata* accommodates groups of up to 16.

EXECUTIVE CHEF SASCIA MARCHESI

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 added to parties of 7 or more guests.