

# LUNCH

## 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

### CALAMARI FRITTI

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

### FRITTO MISTO

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

## 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 TIEPIDA DI SPINACI E GAMBERI CON CROSTINI

Roasted shrimp over baby spinach with cherry tomatoes, pancetta, pecorino chips & thyme infused olive oil 13

### 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

### 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

### INSALATA DI POLLO

Marinated & roasted chicken with endive, mixed greens, pecans, dried cranberries, gorgonzola & honey

## ZUPPE E PIZZE

### ZUPPA DEL GIORNO

Chef's soup of the day 6

### MINISTRONE ALLA TOSCANA

Hearty Tuscan vegetable soup with focaccia croutons 6

### PIZZA GENOVA

Basil pesto, Italian sausage, mozzarella, black olives & sun-dried tomatoes 11

### PIZZA DEL GIORNO

Our pizza of the day 11

### PIZZA MARGHERITA

Tomato sauce, mozzarella & basil 11

### PIZZA BIANCA

#### AI QUATTRO FORMAGGI

Mozzarella, gorgonzola, provolone & goat cheese 11

## PASTA

Fresh pasta is made every day at Nicola's 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 13

### GNOCCHI AL FORNO

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

### CASARECCI ALLA BOLOGNESE

Pasta with savory grain-fed beef meat sauce & Parmigiano-Reggiano 13

### 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

### FUSILLI SPACCATI ALLA LUCIANA

"Leaf shaped" pasta with roasted shrimp, sun-dried tomato & organic arugula with mascarpone cheese & white wine 16

### FETTUCCINE ALFREDO

#### CON POLLO E PANCETTA

Fettuccine tossed with roasted chicken, crispy pancetta & garlic parmesan cream sauce 13

### ORECCHIETTE ALLA CHECCA

"Little ears" pasta with mozzarella, basil & Roma tomato 13

### ORECCHIETTE CON SALSICCIA

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

### CAPPELLACCI DI ZUCCA

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

### RIGATONI ALLA ZARINA CON POLLO

Rigatoni with roasted chicken & spinach in vodka sauce 14

### BUCATINI AL SALMONE

Hollow spaghetti with roasted Atlantic salmon, capers & prosecco mascarpone cream sauce 13

## PRESTO PIATTO

Our 12.95 daily lunch special includes a small CAESAR SALAD, CUP OF SOUP, DESSERT OF THE DAY & your choice of one of the following:

POLLO PICCATA, FISH OF THE DAY, RIGATONI VODKA, OR PANINO MORTADELLA

## PANINI

Panini come with fries, pasta salad, or mixed greens.

### PANINO DI POLLO

Roasted chicken, provolone, tomatoes, caramelized onions & basil pesto aioli on grilled ciabatta bread 9

### BLT ITALIANO

Crispy pancetta, romaine lettuce & vine-ripened tomatoes with lemon garlic mayonnaise on toasted ciabatta bread 8

### PANINO AL COTTO E BRIE

Italian ham, brie, green apples, lettuce & tomatoes with Dijon whole grain mustard on toasted ciabatta bread 9

### TRAMEZZINO AL TONNO

Tuna salad & provolone with lettuce & tomato on focaccia 8

## SECONDI

### PAILLARD DI POLLO

Grilled, sliced chicken breast with capers, tomatoes & lemon 18

### DENTICE ALLA BRACE

Fresh fillet of grilled snapper with broccolini, mushrooms, aged roasted tomatoes, goat cheese & "Salmoriglio Sicilian" sauce 18

### POLLO PARMIGIANA

Herb-crusting breast of chicken with smoked provolone & tomato sauce with choice of rigatoni, tomatoes, or salad 14

### SALMONE AL PISTACCHIO

Dijon & pistachio crusted Scottish salmon, Brussels sprouts, carrots, artichokes, pancetta & red bell pepper sauce 24

### AGNELLO SCOTTADITO

Lamb chops, parmesan whipped potatoes & fig grappa reduction 31

### BRANZINO CILENO AL FORNO

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

### 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.