

Nicola's

Dinner Menu Option 1

(Menu includes regular and decaffeinated coffee, iced tea and ice water)

Antipasti

(Served Family Style)

Focaccia Nicola

Savory baked flat bread with pecorino cheese, garlic, rosemary and olive

Insalata

(Choice of)

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigiano

Insalata di Cesare

Classic Caesar salad with focaccia croutons

Secondi

(Choice of)

Rigatoni alla Zarina

Rigatoni, spicy vodka sauce, baby spinach & roasted chicken

Pollo Piccata

Thinly pounded chicken breast with capers, white wine-lemon sauce, parmigiano whipped potatoes and broccolini

Casarecci alla Bolognese

Classic pasta served with savory meat sauce and Parmigiano

Orecchiette alla Checca

“Little ears” pasta with fresh mozzarella, basil, diced tomatoes, garlic, homemade marinara and olive oil

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liqueur and cocoa

Cannolo Siciliano

Classic Sicilian cannoli filled with sweet ricotta cheese, honey, chocolate chips and pistachios

\$48 per person

Dinner Menu Option 2

(menu includes regular and decaffeinated coffee, iced tea and ice water)

Antipasti

(Served Family Style)

Focaccia Nicola

Savory baked flat bread with pecorino cheese, garlic, rosemary and olive

Caprese Colorata Skewers

Fresh mozzarella, cherry tomatoes, fresh basil leaves with olive oil and balsamic reduction

Zucchine Fritte

Lightly floured zucchini strips with garlic aioli and tomato sauce

Insalata

(Choice of)

Insalata di Cesare

Traditional Caesar salad with focaccia croutons

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigiano

Secondi

(Choice of)

Pollo al Rosmarino

Grilled, thinly pounded chicken breast with rosemary-white wine demi, parmigiano whipped potatoes and broccolini

Fusilli Spaccati Luciana

“Leaf-shaped” pasta served with shrimp, sun-dried tomatoes and arugula, finished with fresh mascarpone cheese and white wine

Casarecci alla Bolognese

Classic pasta served with savory meat sauce and Parmigiano

Linguine Primavera

broccoli, red & yellow bell pepper, zucchini, asparagus, shallots, artichoke hearts, spicy garlic-white wine sauce

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liqueur and cocoa

Cannolo Siciliano

Classic Sicilian cannoli filled with sweet ricotta cheese, honey, chocolate chips and pistachios

\$55 per person

Dinner Menu Option 3

(menu includes regular and decaffeinated coffee, iced tea and ice water)

Antipasti

(Served Family Style)

Focaccia Nicola

Savory baked flat bread with pecorino cheese, garlic, rosemary and olive oil

Melanzane al Forno

Thinly sliced eggplant filled with mozzarella and topped with homemade marinara and balsamic reduction

Calamari Fritti

Golden crisp calamari, basil and cherry peppers served with lemon garlic aioli and homemade marinara

Insalata

(Choice of)

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigiano

Insalata di Cesare

Traditional caesar salad with focaccia croutons

Secondi

(Choice of)

Orecchiette con Salsiccia

House-made Italian sausage, asparagus, shallots, aged Roma tomatoes, rosemary white wine sauce

Pollo Piccata

Thinly pounded chicken breast with capers, white wine-lemon sauce, parmigiano whipped potatoes and broccolini

Salmone ai Limone

Scottish salmon, red potatoes, broccolini, lemon-herb butter

Orecchiette alla Checca

“Little ears” pasta with fresh mozzarella, basil, diced tomatoes, garlic, homemade marinara and olive oil

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso, layered with mascarpone, coffee liqueur and cocoa

Cannolo Siciliano

Classic Sicilian cannoli filled with sweet ricotta cheese, honey, chocolate chips and pistachios

\$60 per person

Dinner Menu Option 4

(menu includes regular and decaffeinated coffee, iced tea and ice water)

Antipasti

(Served Family Style)

Focaccia Nicola

Savory baked flat bread with pecorino cheese, garlic, rosemary and olive oil

Bruschetta Pomodoro e Pecorino

Grilled Italian bread with diced tomatoes, basil, garlic and pecorino cheese

Antipasto Skewers

Fresh Italian meats, cheeses and vegetables drizzled with extra virgin olive oil

Gamberi Dorati

Fried shrimp with sun-dried tomato aioli

Insalata

(Choice of)

Insalata di Cesare

Traditional Caesar salad with focaccia croutons

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigiano

Secondi

(Choice of)

Pollo al Rosmarino

Grilled, thinly pounded chicken breast with rosemary-white wine demi
parmigiano whipped potatoes and broccolini

Salmone ai Limone

Scottish salmon, red potatoes, broccolini, lemon-herb butter

Scaloppine di Vitello

Veal medallions, mushrooms, Marsala wine reduction, gorgonzola polenta

Agnolotti di Zucca

Our handmade pumpkin ravioli with mostardo in mascarpone cream, topped
with toasted pumpkin seeds, pomegranate reduction and crushed amaretto cookie

Dolci

(Choice of)

Tiramisu

Traditional lady finger cookies soaked in espresso,
layered with mascarpone, coffee liqueur, and cocoa

Flourless Chocolate Cake

Homemade chocolate cake topped with whipped cream and blueberries, with raspberry puree

\$64 per person

Dinner Menu Option 5

(Menu includes regular and decaffeinated coffee, iced tea and ice water)

Antipasti

(Served family style)

Antipasto Skewers

Fresh Italian meats, cheeses and vegetables drizzled with extra virgin olive oil

Gamberi Dorati

Fried shrimp with sun-dried tomato aioli

Focaccia Nicola

Savory baked flat bread with pecorino cheese, garlic, rosemary and olive oil

Melanzane al Forno

Thinly sliced eggplant filled with mozzarella and topped with homemade marinara and balsamic reduction

Insalata

(Choice of)

Insalata Mista

Mixed greens with tomatoes, balsamic vinaigrette and Parmigiano

Insalata di Cesare

Traditional caesar salad with focaccia croutons

Secondi

(Choice of)

Rigatoni alla Zarina

Rigatoni, spicy vodka sauce, baby spinach & roasted chicken

Filetto di Manzo

Beef tenderloin with grilled asparagus, parmigiano whipped potatoes, port wine sauce and gorgonzola crumbles

Branzino al Forno

Oven roasted chilean sea bass with fresh vegetables finished with diced tomatoes, butter, garlic, basil and olive oil

Fusilli Spaccati Luciana

“Leaf-shaped” pasta served with shrimp, sun-dried tomatoes and arugula finished with fresh mascarpone cheese and white wine

Dolci

(Choice of)

Flourless Chocolate Cake

Homemade chocolate cake topped with whipped cream and blueberries, with raspberry puree

Crema Bruciata alla Vaniglia

Homemade vanilla crème brulee with fresh berries and amaretti cookies

\$70 per person