

CASA NICOLA RISTORANTE

Antipasti Freddi

COLD APPETIZERS

PROSCIUTTO DI PARMA CON FRUTTA DI STAGIONE
Aged Parma Ham and Seasonal Fruit
13.95

BRUSCHETTA
Grilled Ciabatta Bread with Chopped
Fresh Tomato Basil, Garlic, Oregano
and Extra Virgin Olive Oil
9.50

ANTIPASTO DELLA CASA
Imported Italian Meats and Cheese with
Grilled Vegetables, Roasted Sweet Bell
Peppers and Buffalo Mozzarella
17.50 per Person

CARPACCIO DI MANZO CON ARUGULA E PARMIGIANO
Thin Slices of Beef Tenderloin with Arugula
Shaved Parmesan and drizzled with Truffle Oil
15.75

Le Minestre

SOUPS

MINISTRONE ALLA GENOVESE
Garden Fresh Vegetable Soup with Pesto
8.75

PASTA E FAGIOLI
Country Style Tuscan Bean Soup with Pasta
8.95

Le Nostre Paste

PASTAS

FETTUCCHINE ALFREDO
Fettuccine Pasta with a Creamy Parmesan Cheese Sauce 22.50
with Chicken 25.75 with Shrimp 28.75

PAPPARDELLE ALLA BOLOGNESE
Handmade Wide Pasta Noodles
with Tomato Meat Sauce
25.75

LINGUINE ALLE VONGOLE
Linguine Pasta with Clams, Garlic, White Wine
and Italian Parsley with White or Red Sauce
24.95

PENNE ALLA VODKA
Penne Pasta with a Garlic and Pink Vodka Sauce 23.95
with Chicken 26.75 with Shrimp 29.75

PENNE ALLA SORENTINA
Penne Pasta with Vine Ripe Tomatoes, Basil
and Fresh Buffalo Mozzarella Cheese
23.50

Piatti Forti

MEAT AND FOWL

PETTO DI POLLO
Breast of Chicken sautéed with Shallots,
Shiitake Mushrooms and Artichoke Hearts
with a White Wine Sauce
27.95

BRASATO DI MANZO AL VINO ROSSO
Beef Short Ribs braised with Barolo Wine,
Carrots, Celery, Rosemary and Tomatoes
served with Garlic Mashed Potatoes
29.00

VITELLO ALLA PARMIGIANA
Lightly Breaded Veal topped with Tomato Sauce and Mozzarella Cheese,
served with Penne Pasta Marinara
32.95

PICATTA DI VITELLO
Provimi White Veal with Lemon,
White Wine and Capers
31.75

VITELLO MARSALA
Provimi White Veal prepared with Mushrooms
and a Marsala Wine Sauce
33.75

OSSOBUCO ALLA MILANESE
Braised Veal Shank with Veal Stock, Red Wine and Tomato Sauce,
served with Creamy Saffron Risotto
37.75

AGNELLO ALLA SENSE
Broiled Lamb Chops served with Tarragon
and Wine Glaze, Sautéed Spinach
and Mashed Potatoes
37.50

FILETTO DI BUE AL PEPE VERDE
Ten Ounce Filet Mignon grilled
with Shallots, Cognac Glace
with Green Peppercorns
37.95

Antipasti Caldi

HOT APPETIZERS

CALAMARETTI FRITTI
Lightly Fried Tender Calamari with Spicy Marinara Sauce
13.75

COZZE AL ARRABBIATA
Fresh Black Mussels in a Garlic,
White Wine and Spicy Tomato Broth
Served with Garlic Toast
13.95

SCAMPI ALLA NICOLA
Jumbo Shrimp Sautéed with Garlic and
White Wine Served on a bed of Sautéed
Spinach and Shiitake Mushrooms
19.95

PORTOBELLO ALLA GRIGLIA
Grilled Portobello Mushroom topped with Smoked Mozzarella Cheese,
Fresh Herbs and a Garlic, White Wine Sauce
12.95

Insalate

SALADS

CAPRESE CON PEPERONI
Vine Ripe Tomatoes, Buffalo Mozzarella, Red Sweet Onions,
Roasted Bell Peppers drizzled with Basil Infused Olive Oil
12.95

INSALATA ATA DI CESARE
Heart of Crisp Romaine, Herb Croutons
and Shaved Parmesan Cheese with
Classic Caesar Dressing
9.95

ANTIPASTO DELLA CASA
Baby Field Greens with Balsamic Vinaigrette
and topped with Shaved Parmesan Cheese
8.95

\$9 fee will be applied to those sharing an entrée

Le Nostre Delizie Di Mare

FROM THE SEA

RISOTTO CON CAPESANTE AL PESTO
Jumbo Sea Scallops with a Cream of Pesto Risotto
29.95

TRANCIA DI SALMONE ALLA GRIGLIA
Grilled Fillet of Salmon with a
Cream of Pesto Sauce
28.95

SOGLIA ALLA MUGNAIA
Pan Seared Fillet of Sole with
Lemon, White Wine and Fresh Thyme
32.95

CIOPPINO
Seafood Stew of Lobster, Shrimp, Fish, Mussels and Clams in a
Rich and Savory White Wine, Rosemary and Tomato Broth
32.00

ARAGOSTA CON GAMBERONI FRADIAVOLO
Lobster Tail with Jumbo Shrimp and Scallops, sautéed with Garlic and
White Wine in a Spicy Tomato Sauce, served on a bed of Linguine
45.00

Dolce

DESSERTS

TIRAMISU
Our version of this classic
Italian dessert prepared with
mascarpone cheese,
espresso, lady fingers
and sweet marsala

TARTUFFO
Chocolate encrusted vanilla gelato
with black cherries, and almonds
finished with a dash of Strega

CASA NICOLA CREÈME BRULE
Rich creamy custard
infused with vanilla bean and
glazed with caramelized sugar

FRUTTA FRESCA
A selection of refreshing strawberries,
raspberries, and
blueberries
served with crème Anglais

TRIO OF SORBETTI
Lemon, mango and raspberry sorbets
with fresh seasonal berries

GELATO
Daily flavors of rich and creamy
Italian style ice cream