



N I C O
RISTORANTE • WINE BAR • LOUNGE



Lunch 2018

Antipasto e Insalate

Rollatini di Nico

rolled Sicilian eggplant with fresh ricotta, spinach and mozzarella;
baked with plum tomatoes and parmigiano cheese

Calamari Fritti

lightly fried fresh calamari served with marinara sauce

La Strega Salad

baby arugula, grapefruit, walnuts and shaved parmigiano cheese with a citrus vinaigrette

Entrée

Calamari Risotto

arborio rice with spicy Italian tomato sauce

Cheese Ravioli

housemade ravioli stuffed with fresh ricotta, tomato sauce

Pollo Limone

chicken breast sautéed in a fresh lemon and light butter caper sauce

Fettuccini Carbonara

homemade fettuccini with pancetta, peas and eggs

Dessert

Tiramisu
Cannoli

**\$20 per person
plus tax & gratuity
please no splitting or sharing of dishes**

*consuming raw or undercooked meat, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness

** before placing your order, please inform your server if a person in your party has a food allergy



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Dinner 2018

Antipasto e Insalate

Spinach & Pear Salad

baby spinach, sliced pears, roasted pistachios, goat cheese, raspberry vinaigrette

Prosciutto E Melone

prosciutto di parma, fresh sliced cantaloupe, balsamic glaze

Calamari Fritti

lightly deep-fried fresh calamari served with marinara sauce

Entrée

Chef Sal's Pasta

homemade pappardelle pasta with wild mushrooms in a truffle cream sauce

Pollo alla Romana

sautéed chicken breast, sundried tomatoes, mushrooms, artichokes

Seafood Risotto

assortment of fresh seafood

Dessert

Tiramisu

Cannoli

**\$38 per person
plus tax and gratuity
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