



Catered Entrees

ENTREE PLATTERS/PLATED - PLATTERS SERVE 12

FILET MIGNON GF/O 48

roasted filet, barolo sauce, seasonal vegetables

SEARED SALMON RISOTTO GF 380/38

carnaroli rice, seasonal vegetables, pecorino romano, radicchio, mascarpone, roasted salmon, lemon zest

CREAMY TUSCAN CHICKEN GF 240/26

chicken breasts, sun dried tomatoes, shallots, garlic, white wine, spices, cream, mashed potatoes

BALSAMIC ROASTED CHICKEN GF 280/28

balsamic glaze, seasonal vegetables, mashed potatoes

ROASTED CHICKEN GF 280/28

white wine, lemon sauce, seasonal vegetables, mashed potatoes

LOMBO DI AGNELLO GF 380/38

roasted lamb loin, garlic, rosemary, mashed potatoes, baby carrots

VEAL PICCATA GF/O 320/35

veal scalloppini, lemon, white wine, butter, capers, mashed potatoes, seasonal vegetables

BEEF SPIEDINI O 260/28

beef kabobs with seasonal vegetables, orzo, ricotta salata

CHICKEN PARMESAN 280/28

chicken breast, mozzarella, spaghetti, Nicoletta's red sauce

HOUSEMADE LASAGNA 190/100/24

house made pasta, italian sausage, spiced lamb or vegetarian with tomato cream sauce
half sheet 10-12, full sheet 18-20

PASTA PRIMAVERA V 170/22

asparagus, peas, shallots, zucchini, cherry tomatoes, fresh basil, olive oil

PENNE AL BOLOGNESE 190/24

traditional red meat sauce

FUSILLI AL CINGHIALE 200/27

wild boar ragu, parmesan

TORCHIO CON PESTO N 190/25

torchio pasta, pesto cream sauce (add chicken \$60)

CAVATAPPI QUATTRO FORMAGGIO 190/24

mac & cheese with gouda, mozzarella, provolone, parmesan bread crumbs

GF - Gluten Free V - Vegan N - Contains Nuts O - Served Onsite Only

*contains or may contain raw or undercooked meats, poultry, seafood, shellfish or eggs which may increase your risk of a foodborne illness.

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