



# LA CENA ( Dinner Menu )

## ANTIPASTO

### LA ZUPPA 7 / 10

minestrone **GF/V** or soup of the day

### WARM OLIVES **GF/V** 8

medley of Italian olives marinated with citrus, fresh herbs, extra virgin olive oil

### TAGLIERE DI SALUMI E FORMAGGIO **GF/N** 26

artisan meats, cheeses, dried fruit, marcona almonds, whole grain mustard

### CALAMARI\* 18

breaded and fried, artichoke hearts, jalapeños, roasted tomatoes, Nicoletta's red sauce, garlic aioli

### POLPETTINE FAMOSO DI NICOLETTA 14

our famous mini meatballs with Nicoletta's red sauce

### ARANCINI A LA PRIMAVERA 15

arborio rice, English peas, scamorza cheese, garlic aioli

### FUNGHI RIPIENI COTTI A LEGNA 14

wood fired Italian sausage stuffed mushrooms, topped with mozzarella and Nicoletta's red sauce

### VONGOLE AL VAPORE\* 22

Northwest Manila clams, fresh tomatoes, garlic, shallots, white wine, chili flakes, grilled bread

## INSALATE

Protein Additions

grilled chicken 8    grilled scampi\* (4) 10    seared salmon\* 14    pan seared scallop\* 10

### INSALATA TRITATA ITALIANA **GF** 18

romaine, baby greens, salame Napoli, olives, red onion, roasted tomatoes, pepperoncini, parmesan, pepperoncino vinaigrette

### SPINACI **GF/N** 17

spinach, balsamic browned butter, pancetta, chevré, toasted hazelnuts

### CAESAR 8/15

chopped romaine lettuce, caesar\* dressing, parmesan cheese, house made croutons - add anchovies\* 2

### INSALATA DI PISELLI **GF** 18

fresh English peas, snap peas, watermelon radish, shaved fennel, yellow beets, arugula, pancetta vinaigrette, pancetta crumbles

### VERDE 8/15

mixed greens, olive tapenade, croutons, roasted tomatoes, pickled red onions, parmesan cheese, sherry\* vinaigrette

## LA PIZZA

### MARGHERITA 17

Di Napoli tomato purée, fresh mozzarella, fresh basil, basil oil

### SALSICCIA E CARCIOFI 25

roasted garlic, olive oil, Italian sausage, artichokes, mozzarella

### PIZZA PRIMAVERA 22

goat cheese, ricotta, mozzarella, lemon zest, thinly sliced asparagus, speck

### DIAVOLA 24

Di Napoli tomato purée, mozzarella, Mama Lil's peppers, salame Napoli

### SAN DANIELE PROSCIUTTO AL ARUGULA 25

Di Napoli tomato purée, fresh arugula, San Daniele prosciutto, whole milk mozzarella

## PASTA

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### Protein Additions

meatballs (each) 4    grilled chicken 8    grilled scampi\* (4) 10    seared salmon\* 14    pan seared scallop\* 10

### SPAGHETTI

substitute gluten free pasta 6 (choice of sauce)

Nicoletta's red sauce 17 **V**    roasted garlic and olive oil 15 **V**    bolognese 24    pesto 22 **N**

#### RAVIOLI DELLA SERA MP

chef's selection made daily in house

#### PARMIGIANA DI POLLO 28

parmesan breaded Draper Farms chicken breast, mozzarella, spaghetti, Nicoletta's red sauce

#### GNOCCHI ALFREDO 25

potato gnocchi, English peas, wild mushrooms, alfredo sauce

#### PAPPARDELLE AL CINGHIALE 28

house made pappardelle, wild boar ragu, parmesan, arugula, balsamic reduction

#### ORECCHIETTE CON PESTO **N** 25

orecchiette pasta, pesto cream sauce, pine nuts

#### SPAGHETTI ALLA CARBONARA\* 27

spaghetti, guanciale, egg, cream, parmesan

#### LINGUINI A VONGOLE\* 30

house made linguini, Northwest Manilla clams, fresh tomatoes, garlic, shallots, chili flakes

#### LASAGNA DELLA CASA 24

choice of vegetable, Italian sausage, or spiced lamb **N**

#### FETTUCCINE CAPESANTE \* 40

house made fettuccine, wild caught scallops, asparagus, prosciutto, shallots, butter, fresh cherry tomatoes

## SECONDI

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#### SPECIAL OF THE DAY\* MP

chef's choice - ask your server for the daily special

#### WILD ALASKAN HALIBUT 40

oven roasted halibut, fresh roma tomatoes, garlic, olive oil, butter, smashed fingerling potatoes, asparagus

#### LOMBO DI AGNELLO 38

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

#### CIOPPINO\* 38

fresh fish, clams, salmon, prawns, anchovies, garlic, tomato, fresh basil, in a saffron tomato cream sauce served with grilled bread

#### WAGYU CHEESEBURGER 22

half pound of fresh wagyu beef, pepperjack cheese, fresh roma tomatoes, romaine lettuce, caramelized onion, chipotle mayonnaise on toasted bun served with parmesan truffle fries (sub salad 2, verde\* or caesar\* only)

## CONTORNI

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grilled asparagus 7    smashed fingerling potatoes 7    parmesan truffle fries 7    additional bread basket 5

**GF** - Gluten Free    **V** - Vegan    **N** - Contains Nuts

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

to reserve a private party or book a catered off site event, email us at [catering@nicolettastable.com](mailto:catering@nicolettastable.com)

parties of six or more will be charged 20% service charge. **No more than 3 separate checks per table.**