

## BREAKFAST MENUS

### PRIMA COLAZIONE

*\$36.00 per person*

#### ANTIPASTI

*When seated, guest will be greeted with*

Seasonal fruit, assorted Italian breads with ricotta butter and marmalade

#### SECONDI — *Select two, individually plated, choice of*

Focaccia with Soft Scrambled Eggs - peperonata, prosciutto

Nico Breakfast Sandwich - bacon, scrambled eggs, cheddar cheese

Cotechino Sausage - lentils, fried eggs, salsa verde

Calvin's Pancakes - farro-buttermilk pancakes, Burton's maple syrup, seasonal accompaniments

*The following items may be added for a supplemental fee (minimum of 10 guests):*

Seasonal fruit

Patate al' Nico

Cotechino Verde

Crispy Bacon

Creamy Polenta - sweet or savory

Nico granola - Greek yogurt, honey, seasonal fruit

*\$7.00 per person, per item*

### BREAKFAST BUFFET

*\$42.00 per person*

*Buffet will feature seasonal fruit, assorted Italian breads with ricotta, butter and marmalade*

*Coffee, tea, and fresh fruit juice are also included*

#### SELECTION OF THREE

Breakfast Charcuterie & Cheese - assorted condiments, seasonal fruit

Porchetta Autostrada - fried egg, salmoriglio, pickled red onion, and arugula

Burrata Autostrada - grilled-marinated artichokes, and pine nut-mint pesto

Soft Scrambled Eggs - peperonata, prosciutto, olive focaccia

Cotechino Sausage - lentils, sunny-side egg, salsa verde

Roasted Beets - marinated fennel, cara cara oranges, ricotta salata, mint, barolo vinaigrette

#### ASSORTED SEASONAL BREAKFAST PASTRIES

*\$42.00 per dozen*

## BRUNCH MENUS

### BRUNCH PLATED

*\$45.00 per person*

**ANTIPASTI** — *When seated, guest will be greeted with*  
Assorted Cornetti (kouign amann, croissants)  
Seasonal Fruit

*The following are supplemental items that may be added:*

Island Creek Oysters - celery mignonette - \$3.50 per piece  
Alaskan King Crab - \$35.00 per half pound

**SECONDI** — *select two , individually plated, choice of*

Soft Scrambled Eggs - peperonata, prosciutto, olive focaccia  
Salmon Lox - focaccia, dill ricotta, radish, pickled onion  
Grilled Flat Iron Steak - sweet potato, crème fraîche, salmoriglio  
Cotechino Sausage - lentils, fried egg, salsa verde  
Rigatoni - bolognese

### BRUNCH BUFFET

*\$55.00 per person*

*Buffet will feature seasonal fruit, assorted Italian breads with ricotta, butter and marmalade  
Coffee, tea, and fresh fruit juice are also included*

**ANTIPASTI** — *select one*

Little Gem Wedge Salad - avocado, smoked carrot, tangerine, gorgonzola vinaigrette  
Roasted Beets - marinated fennel, cara cara oranges, ricotta salata, mint, barolo vinaigrette  
Smoked Salmon - pickled vegetable salad, grilled focaccia  
Nico Granola - greek yogurt, honey, seasonal fruit

*Supplemental Items :*

Island Creek Oysters - celery mignonette - \$3.50 per piece  
Alaskan King Crab - \$35.00 per half pound

**PRINCIPALE** — *select two*

Rigatoni - bolognese  
Porchetta Autostrada - fried egg, salmoriglio  
Soft Scrambled Eggs - peperonata, prosciutto, olive focaccia  
Cotechino Sausage - lentils, fried egg, salsa verde

**CONTORNI** — *select two*

Patate al' Nico  
Crispy Bacon  
Breakfast Cotechino

### ASSORTED SEASONAL BREAKFAST PASTRIES

*\$42.00 per dozen*

## NICO LUNCH

**\$52.00 PER PERSON**

*All served family-style, excluding dessert*

### **ANTIPASTI** — *select two*

Stracciatella Fett'unta - brussels sprouts, lemon honey, walnuts  
Baccala Fett'unta - saffron poached shrimp, pickled kohlrabi, chive  
La Quercia Prosciutto - rhubarb-prosecco jam, grilled spring onion, pecorino crema, gougeres  
Little Gem Wedge Salad - avocado, smoked carrot, tangerine, gorgonzola vinaigrette  
Bibb Salad - roasted beets, sesame-semolina crisp, buttermilk dressing, dill  
Burrata - fresh chickpea pesto, roasted beets, walnuts, aged balsamic  
Meatballs - Nico tomato sauce, sartu di riso, parmesan  
Bar Harbor Mussels - vermouth, almond butter  
Fritto Misto - seafood and local vegetables — *\$5.00 supplement per guest*  
King Crab - pesto, pickled lemon — *\$8.00 supplement per guest*  
Trio of Crudo — *\$15.00 supplement per guest*

### **SECONDI** — *select one*

Chicken Parmesan Sandwich - fried chicken, mozzarella, parmesan, tomato sauce  
Chicken Pesto Club Sandwich - brioche, bacon, tomato, avocado, grilled red onion  
Tagliolini - clams, leeks, and chilis  
Rigatoni - bolognese  
Mushroom Rigatoni- lemon breadcrumbs  
Stuffed Pappardelle - milk braised pork, carrot, black truffle  
Crispy Heritage Chicken - spring "minestrone," calabrian sausage, fava beans, ricotta gnudi  
Grilled Flat Iron Steak - sweet potato, crème fraîche, salmoriglio  
*A choice of any two selections can be accommodated for an additional \$10.00 per guest*

### **DOLCI** — *select one, individually plated*

Boccone Dolce - rhubarb-crème de fleur jam, compressed rhubarb, key lime crema, rhubarb sorbet  
Caramel Pine Nut Tart - fried rosemary, anglaise, vanilla gelato  
Pistachio Torte - pistachio sponge, ricotta, pear cream, concord grape sorbet  
Tiramisu - white coffee mousse, mascarpone, rum-coffee sponge, frozen sabayon  
Chocolate Torta - salted caramel, pecan crunch, Nocino, sweet cream, pecan stracciatella gelato

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**BUFFET LUNCH**

**\$60.00 PER PERSON**

*When seated, guest will be greeted with:  
Selection of assorted Italian breads*

**ANTIPASTI** — *select two*

Stracciatella Fett'unta - brussels sprouts, lemon honey, walnuts  
Baccala Fett'unta - saffron poached shrimp, pickled kohlrabi, chive  
La Quercia Prosciutto - rhubarb-prosecco jam, grilled spring onion, pecorino crema, gougeres  
Little Gem Wedge Salad - avocado, smoked carrot, tangerine, gorgonzola vinaigrette  
Bibb Salad - roasted beets, sesame-*semolina* crisp, buttermilk dressing, dill  
Burrata - fresh chickpea pesto, roasted beets, walnuts, aged balsamic  
Meatballs - Nico tomato sauce, *sartu di riso*, parmesan  
Bar Harbor Mussels - vermouth, almond butter  
Fritto Misto - seafood and local vegetables — *\$5.00 supplement per guest*  
King Crab - pesto, pickled lemon — *\$8.00 supplement per guest*

Oysters on the half shell  
*\$5.00 supplement per guest*

Chef's selection — Trio of Crudo  
*\$15.00 supplement per guest*

Chilled King Crab with seasonal accompaniments  
*\$20.00 supplement per guest*

**SECONDI** — *selection of two*

Tagliolini - clams, leeks, and chilis  
Rigatoni - bolognese  
Crispy Heritage Chicken - spring "minestrone," calabrian sausage, fava beans, ricotta gnudi  
Grilled Flat Iron Steak - sweet potato, *crème fraîche*, *salmoriglio* — *\$10.00 supplement per guest*

**DOLCI**

Assortment of Seasonal Pastries

**PRIVATE DINING WINE**

**WHITE**

Pinot Grigio, Terre Viva, Delle Venezie.....	\$40.00
Cortese, Massone, Gavi, Piemonte.....	\$48.00
Pinot Blanc, J. Hofstatter, Alto Adige.....	\$52.00
Greco di Tufo, Ferrara, Campania.....	\$56.00
Pecorino, Marramiero Superiore, Abruzzo.....	\$60.00
Sauvignon Blanc, Venica & Venica “Cero”, Friuli.....	\$60.00
Chardonnay, Felsina, Tuscany.....	\$68.00
Riesling, Germano Ettore, Langhe.....	\$72.00
Assyrtiko, Tselepos, Santorini, Greece.....	\$75.00
Cortese, La Scolca Black Label, Gavi di Gavi.....	\$96.00

**RED**

Nero d’Avola, Marchesi di Montefusco, Sicily.....	\$45.00
Pinot Noir, J. Hofstatter, Alto Adige.....	\$48.00
Cab Franc/Cab/Refosco, Castellargo, Friuli.....	\$52.00
Nebbiolo, Vietti, Piemonte.....	\$60.00
Sangiovese/Syrah, Valgiano “Palistori”, Tuscany.....	\$64.00
Cabernet Sauvignon, Guado Al Melo “Rute”, Tuscany .....	\$75.00
Sangiovese, Castellare di Castellina, Chianti Classico Riserva, Tuscany..	\$75.00
Nebbiolo, Produttori del Barbaresco, Barbaresco, Piemonte.....	\$88.00
Nebbiolo, Franco Molino “Cascina Rocca”, Barolo .....	\$95.00
Cab/ Sangiovese, Podere Sapaio “Volpolo,” Super Tuscan, Tuscany.....	\$100.00

**SPARKLING**

Prosecco, Santome, Veneto.....	\$40.00
Sparkling Rosé of Lagrein, Bortolotti, Friuli.....	\$56.00
Champagne, Pierre Moncuit Grand Cru NV, France .....	\$100.00

**PRIVATE DINING BAR**

**CONSUMPTION BAR**

*\$150.00 BARTENDER FEE PER 50 GUESTS*

**PREMIUM**

*\$11.00 per beverage\**

Modest Vodka  
Beefeater London Dry Gin  
Plantation 3 Star Rum  
Pueblo Viejo Tequila  
Buffalo Trace Bourbon  
Wild Turkey 101 Rye  
Famous Grouse Blended Scotch  
Vecchia Romagna Brandy  
Red, White & Sparkling Wine  
Small Format Beer

**GRANDE**

*\$13.00 per beverage\**

CH Vodka  
Ketel One Vodka  
Hendrick's Gin  
Caña Brava Rum  
Tequila Cabeza  
Pelotón de la Muerte Mezcal  
Woodford Reserve Bourbon  
Wild Turkey 101 Rye  
Monkey Shoulder Blended Scotch  
AE Dor VS Cognac  
Red, White & Sparkling Wine  
Small Format Beer

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Trio of Nico Osteria Signature Cocktails

**\* STANDARD NICO UPCHARGES APPLY FOR SPECIAL COCKTAIL BUILDS**

*— additional \$2.00 per beverage*

## PRIVATE DINING BAR

### BEVERAGE PACKAGES

*\$150.00 BARTENDER FEE PER 50 GUESTS*

#### PREMIUM

*\$35.00 per person, for the first hour—\$9.00 per guest for each additional hour*

Modest Vodka  
Beefeater London Dry Gin  
Plantation 3 Star Rum  
Pueblo Viejo Tequila  
Buffalo Trace Bourbon  
Wild Turkey 101 Rye  
Famous Grouse Blended Scotch  
Vecchia Romagna Brandy  
Red, White & Sparkling Wine  
Small Format Beer

#### GRANDE

*\$40.00 per person, for the first hour—\$11.00 per guest for each additional hour*

CH Vodka  
Ketel One Vodka  
Hendrick's Gin  
Caña Brava Rum  
Tequila Cabeza  
Pelotón de la Muerte Mezcal  
Woodford Reserve Bourbon  
Wild Turkey 101 Rye  
Monkey Shoulder Blended Scotch  
AE Dor VS Cognac  
Red, White & Sparkling Wine  
Small Format Beer

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Trio of Nico Osteria Signature Cocktails

#### WINE & BEER PACKAGE

*\$25.00 per person, for the first hour—\$8.00 per guest for each additional hour*

Red, White & Sparkling Wine  
Small Format Beer

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**ALL PACKAGES INCLUDE:** Q Club Soda, Q Tonic Water, Coke, Diet Coke, Sprite, fresh juices

**PRIVATE DINING BAR**

**NICO PUNCHES**

Add a special cocktail offering to your reception with our selection of Nico Punch Bowls!

*\$9.00 PER GUEST; MINIMUM OF 20 GUESTS PER PUNCH*

**PELEE PUNCH**

Peach Rooibos-Infused Rhum, citrus,  
allspice and a touch of Italian almond liqueur,  
bubbled with soda

**VERITAS**

Earl Grey Vermouth, lemon, honey

**GIN PUNCH (1862)**

Gin, citrus fruit, pineapple, raspberry, almond, champagne

**FISH HOUSE PUNCH (1795)**

Jamaican rum, cognac, peach brandy, lemon  
Can be served chilled or warm.



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PRIVATE DINING BAR

**BEVERAGE CART OFFERINGS**

An assortment of after-dinner spirits, liqueurs, and Italian digestivos — served during Dolci.

*All beverages are charged on consumption; no service fee.*

**AMARI**

Amaro Nonino .....	\$12.00
Fernet Branca .....	\$9.00
Montenegro, Bologna, IT .....	\$8.00
Averna .....	\$7.00

**BRANDY**

Germain-Robin XO, Mendocino, CA .....	\$27.00
A.E. DOR VSOP, Jarnac, FR .....	\$10.00
A.E. DOR VS, Jarnac, FR .....	\$9.00

**BOURBON & RYE**

Whistlepig Rye .....	\$20.00
George Dickel Single Barrel Collaboration “Old Bloodhead” .....	\$15.00
Old Forester Nico Barrel .....	\$12.00
Willet 2-year Rye, Bardstown, KY .....	\$13.00
Wathen’s Single Barrel, Nico Selection- Barrel #4700 .....	\$10.00

**SCOTCH**

Bruichladdich ‘The Classic Laddie’ Scottish Barley, Islay .....	\$17.00
Ledaig 10yr, Isle of Mull .....	\$12.00
Monkey Shoulder, Blended, Speyside.....	\$11.00

**RUM**

Dos Maderes 5x5, Caribbean/Spain .....	\$20.00
El Dorado 15yr, Guyana .....	\$12.00

**LIQUEURS**

Averna Cream, Sicily, IT .....	\$9.00
Luxardo Angioletto, Veneto, IT .....	\$7.00

**CORDIAL**

Buffalo Trace Bourbon Cream .....	\$9.00
Lazzaroni Amaretto .....	\$8.00

**AGAVE**

Mezcalero #5 .....	\$19.00
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