

EST. 1986

Nicole's
restaurant
Drink Menu

COCKTAILS

PAPER PLANE 14.

Bulleit bourbon, Amaro, Aperol, lemon juice

OLD FASHIONED ITALIANO 14.

Maker's Mark, bitters, sweet vermouth, Luxardo cherry, orange,
splash of amaretto

FRENCH GREYHOUND MARTINI 14.

Tito's, St. Germain, splash of grapefruit juice, sugar rim

ESPRESSO MARTINI 14.

Vanilla vodka, Kahlúa, espresso, splash of Baileys (optional)

BLUEBERRY COSMOPOLITAN 14.

Tito's, orange liquor, fresh blueberries, blueberry pomegranate juice, lime juice

SEASONAL

SAGE & FIG 14.

Bacardi, fresh figs, sage simple syrup, orange liquor, lemon juice, club soda

HONEY PEAR MARGARITA 14.

Milagro Tequila, orange liquor, pear juice, honey

APPLE MANHATTAN 15.

Bullet Rye, apple cider, sweet vermouth, bitters, lemon juice

NEGRONI ROSA 15.

Empress Elderflower Rose Gin, dry vermouth, Luxardo bitter bianco

ORANGE CINNAMON MULE 14.

Jameson Orange, ginger beer, orange juice, cinnamon

SANGRIAS

ROSÉ SANGRIA 14.

Prosecco rosé, peach nectar, peach schnapps, seltzer

NICOLES' RED SANGRIA 14.

Vanilla vodka, red wine, simple syrup, cranberry juice, orange juice

FALL SANGRIA 14.

Pinot Grigio, Elijah Craig Bourbon, apple cider, maple syrup

BOTTLED BEER

IMPORTED

Heineken
Stella Artois

CRAFT

Flower Power IPA

Dogfish 60 Minute IPA

Dogfish 90 Minute IPA

DOMESTIC

Budweiser
Coors Lite
Blue Moon
Mich Ultra
Corona
Sam Adams

DRAUGHT BEER

PERONI LAGER | BIRRA PERONI BREWERY

European Pale Style Lager | 4.7%ABV | Rome, Italy

BELL'S OBERON ECLIPSE | BELL'S BREWERY COMSTOCK, MI

Strong Wheat Backbone, Bit of Sweetness & Richness, Orange & Coriander |
5.8% ABV

BLUE MOON

Belgian White, Crisp, Citrus Forward | 5.4% ABV

FIDDLEHEAD IPA

Hop Forward, Mellow Bitterness, Dry Refreshing Finish | 6.2% ABV

BOTTLED WATER

SAN PELLEGRINO SPARKLING MINERAL WATER 3.75 12 oz | 6.50 33.8oz

SARATOGA WATER SPARKLING OR STILL 3.75 12oz | 6.50 28oz

MOCKTAILS

NA APPLE CARDAMOM SHRUB 8.
apple cardamom shrub & club soda

NA BADA BING REFRESHER 8.
Bada bing cherry juice, lemon juice,
dark morello cherry sparkling Pellegrino

NA ORANGE CINNAMON MULE 9.
apple cider, simple syrup, orange juice, Saranac NA ginger beer

Wine List
WHITE | ROSE | SPARKLING

SANTA MARGHERITA PINOT GRIGIO, ITALY 750ML 64. | 375ML 32
dry, intense aromas, flavors of Golden Delicious apples, a long, multi-layered finish

JACQUES DUMONT SANCERRE 60.

This dry sauvignon blanc has concentrated aromas of citrus and tropical fruits.

KONO SAUVIGNON BLANC, NEW ZEALAND 38.

Tropical fruits and lifted herbaceous notes

EN ROUTE CHARDONNAY 59.

Rich tropical fruit flavors, crisp acidity, toasted oak accents

GROTH CHARDONNAY, NAPA VALLEY 65.

Bright & clean, complex citrus, touch of tropical fruit, subtle oak sweetness

GLENORA REISLING 33.

Semi-dry finish is balanced by the natural acidity characteristics
of the Finger Lakes vineyards | NY

CAPOSALDO ROSE, LOMBARDY, ITALY 8. | 28.

Savory, light-bodied wine has aromas of spring field flowers and wild berries.

BERINGER WHITE ZINFANDEL, NAPA VALLEY, CA 8. | 28.

Crisp and refreshing, bursting with the aromas and flavors of fresh fruit

MASCHIO, PROSECCO, VENETO, ITALY 30.

Full, fresh, lively, notes of ripe pear on the finish

MOET & CHANDON IMPERIAL BRUT, FRANCE 110.

Smoky note with flavors of dried pineapple, biscuit, salted almond and white peach
VEUVE CLICQUOT CHAMPAGNE "YELLOW LABEL", FRANCE 125.
vibrant apple, grape and citrus flavours

RED

BANFI CENTINE, TUSCANY ITALY 11 | 36

Intense ruby red. Bouquet: Fragrant, with dark fruit and floral nuances.

COLORES DEL SOL MALBEC 32.

Fruit driven palate, dominated by flavors of raspberry and black cherry | Mendoza

ST. FRANCIS MERLOT 12. | 46.

Spicy herb and vanilla overtones. Nuanced with chocolate.
Round, generous tannins give it a big finish. | Sonoma Valley, CA

BANFI CHIANTI SUPERIOR DOGC | TUSCANY, ITALY 10. | 34.

BANFI CHIANTI CLASSICO RISERVA DOCG 56

Deep cherry and leather flavors with subtle wood notes. Supple tannins.

OTHERS | RED BLEND, FRANCE 50.

ASKA BANFI CAB SAV-FRANC BLEND, MAREMMA 64.

Powerful structure, full, very soft with round and elegant tannins

BOLLA AMARONE DELLA VALPOLICELLA CLASSICO 98.
Ripe bold flavors

MOUNT PEAK, SENTINEL CABERNET SAUVIGNON 105.

Sonoma | Blackberry, cherry, anise and toasted cedar, notes of sweet cream

PIO CESARE BAROLO, PIEDMONT, ITALY 115.

PAPILLON BORDEAUX BLEND, ORIN SWIFT, CALIFORNIA 125.

Dark garnet, ripe boysenberry, kirsch, dark berry pie, sagebrush and chaparral
Blend Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Merlot

WINES BY THE GLASS

Chardonnay | Pinot Grigio | Reisling | Sauvignon Blanc |

Rose | White Zinfandal | Moscato | Prosecco

Cabernet Savignon | Malbec | Pinot Noir | Centine | Chianti | Merlot

SMALL PLATES

BUTTERNUT SQUASH BISQUE v GF 10.

cinnamon crema, toasted pepitas

FRIED CALAMARI 14.

hot peppers, marinara

BRUSSELS & SQUASH GF 15.

spicy maple glaze, goat cheese, almonds, crispy prosciutto

LITTLE NECK CLAMS (RED OR WHITE) GF 16.

Basilico - garlic, butter, white wine, basil

Zuppa - spicy pan marinara sauce

MARGARITA FLATBREAD v 15.

marinara, fresh mozzarella, basil

PROSCIUTTO & PEAR FLATBREAD 17.

poached pears, gorgonzola, arugula, balsamic

CRISPY ARTICHOKEs v 10.

lemon-caper aioli

BAKED FETA v 16.

artichokes, olives, sun-dried tomato, basil, olive oil

GRILLED SHRIMP COCKTAIL GF 14.

Nicole's spicy cocktail sauce

AUTUMN BURRATA GF v 16.

fig & pear jam, arugula, poached pears, candied pecans, maple mustard vinaigrette

SPREADS BOARD VG GF 16.

hummus, tapenade, blistered tomato, crispy brussel sprouts, moroccan cauliflower, crostini

SIDES

GF Cauliflower Crisps 5.

garlic butter, parsley

Garlic Bread

4 pieces 5.

8 pieces 8.

Broccoli Rabe 8.

garlic oil, parmesan

Classic Meatballs 9.

tomato sauce

Italian Potatoes 6.

roasted and seasoned

Spaghetti squash 8.

marinara

Brussel Sprouts 8.

butter, garlic, olive oil

SALADS

Side house or caesar salad with any entree 3.

SALAD ADDITIONS

grilled chicken 1/2 breast 5 | full breast 8.

grilled shrimp 3 pieces 9 | 5 pieces 14.

grilled salmon 14.

BEET AND PISTACHIO SALAD v GF 16.

field greens, roasted beets, toasted pistachio, goat cheese, pickled onions, maple mustard vinaigrette

NICOLE'S FIELD GREEN SALAD VG GF 7. | 11.

garden vegetables, balsamic vinaigrette

CLASSIC CAESAR SALAD v 7. | 11.

garlic-toasted croutons, Romano cheese, anchovies

PASTAS

GF Pasta available for an additional charge

SHORT RIB RAGU 28.

braised short rib, pappardelle, tomato gravy, Romano cheese

PAPPARDELLE & MEATBALLS 19.

PENNE ALLA VODKA v 19.

add 1/2 breast chicken 5. | full breast 8.

Shrimp 3 pieces 9. | 5 pieces 14.

LINGUINE CLAM SAUCE 25.

little neck clams, pan marinara or garlic-wine fumé

SPAGHETTI SQUASH & EGGPLANT "MEATBALLS" VG GF 25.

spaghetti squash, eggplant "meatballs," broccoli rabe, marinara, mediterranean herbs, crisp basil

SHRIMP AND SCALLOP SCAMPI 32.

garlic-butter wine sauce, spinach, linguine

CREAMY BOURSIN & MUSHROOM PAPPERDELLE 24.

sundried tomato, spinach, basil, parmesan

Add 1/2 breast chicken 5. | full breast 8.

shrimp 3 pieces 9. | 5 pieces 14.

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If you have a food allergy, please notify your server

CLASSICS

CLASSIC PARMIGIANA

EGGPLANT 21. CHICKEN 24. VEAL 29.

marinara, mozzarella, pasta

SORRENTO

CHICKEN 27. VEAL 32.

layered with eggplant, marinara, mozzarella, pasta

STUFFED EGGPLANT v 24.

herbed goat cheese & ricotta, spinach,

marinara, mozzarella, pasta

MARSALA

CHICKEN 27. VEAL 31. SHRIMP AND SCALLOP 32.

sautéed mushrooms, Marsala wine, pasta

SALTIMBOCCA

VEAL 30. CHICKEN 26.

prosciutto, fontina, sage, sherry wine sauce,

sautéed spinach, Italian potatoes

ZUPPA DI PESCE 38.

clams, shrimp, scallops, calamari, tomato fumé, side pasta

SPECIALTIES

HAZELNUT CHICKEN 28.

hazelnut-crust, Frangelico-orange cream sauce, pasta

GRILLED SALMON GF 30.

spaghetti squash, lentils, kale, lemon oregano vinaigrette

SEARED SCALLOPS 36.

saffron & parmesan risotto, broccoli rabe

ITALIAN ROASTED CHICKEN 28.

airline chicken breast & thigh, Italian potatoes, roasted baby carrots, herb pan jus

GRILLED PORK CHOP 34.

bone in pork chop, sweet potato mash, broccoli rabe,

apple Dijon pork au jus

GRILLED RIBEYE GF 42.

creamed spinach, Italian potatoes, peppercorn brandy butter



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