



NICO
TAVERNA

Mother's Day
menu

STARTERS

ITALIAN CHARCUTERIE (for two)
Salumi, Cheese, Olives, Marinated
Mushrooms & Artichokes. \$22

ARUGULA CAESAR
Black Garlic & Lemon Vinaigrette,
Bread Crumb, Padano. \$16

BURRATA CAPRESE
Heirloom Tomatoes, Fresh Burrata,
Olive Oil, Sea Salt, Basil. \$22

SICILIAN ARANCINI
Saffron, Pea, Mozzarella, Pomodoro,
Padano. \$16

CALAMARI FRITTE
Fried Squid, Lemon-Garlic Aioli, Shishito
Pepper.s \$18

COZZE
Pomodoro, White Wine, Garlic Bread
Crumb, Fresh Herbs. \$25

SOURDOUGH PIZZA

MARGHERITA
Tomato Passata, Fresh Basil,
Fior di Latte. \$22

CALABRESE
N'duja Sausage, Broccolini, Pecorino,
Mozzarella, Passata. \$28

GIUSY
Pepperoni, Roasted Red Pepper, Wild
Mushroom, Green Olive, Passata,
Mozzarella. \$28

HOUSE MADE PASTA

CAVATELLI ALLÁ BOLOGNESE
Veal, Beef & Pork Meatsauce. \$29

RIGATONI ALLA NORMA
Eggplant Pomodoro, Whipped Ricotta,
Smoked Eggplant Puree, Herb Oil. \$29

GNOCCHI ALLA GORGONZOLA
Gorgonzola, Parmesan, Asiago,
Cream, Pecorino. \$29

LINGUINE AL VONGOLE
Fresh Clams, Baby Clams, Wine,
Garlic, Toasted Garlic Panko. \$33

SPAGHETTI CHITTARA CARBONARA
Guanciale, Garlic, Egg Yolk, Padano,
Pecorino. \$29

ENTREES

+ Pasta in a Vodka Blush +\$9
+ Lemon Risotto w/Zucchini & Peas +\$9

POLLO VALDOSTANA
Panko Chicken Breast, Bechamel, Fior di
Latte, Prosciutto Cotto, Contorni. \$35

VITELLO AI FUNGHI
Veal Scaloppine, Mushroom & Herb
Cream Sauce, Contorni. \$35

SALMONE
Cast Iron Seared Salmon Filet,
Salsa Verde, Contorni. \$33

PORK CHOP MILANESE
Breaded Pork, Amoglio Sauce, Lemon
Arugula, Contorni. \$33

