

Calabria

*"Calabrese people express their patriotism in their food and wine,
that are simple and good."*

-Corrado Alvaro, Revolt in Aspromonte

Antipasti

'Nduja di Pesce Spada

calabrian chile-cured swordfish, grissini

Piatti

Lagane e Ciccari

wide noodles, chickpeas, tropea onions, caciocavallo

-or-

Involtini di Verza Ripiena

*calabrian sausage stuffed cabbage leaves, market bell
peppers, roasted potatoes*

Dolci

Fig Torte *honey, almond brittle, brown butter gelato*

-or-

Prickly Pear *three scoops*

- \$25 per person -



Crudo *'Raw Bar'*
Moon Shoal Oyster
champagne vinegar,
celery 3.50
osetra caviar supplement 10

Madai Snapper
kohlrabi salsa verde,
opal basil 18

Striped Jack
citron vinegar, radish,
bird chile, mint 20

Hamachi
hen of the woods mushroom,
gooseberry, celery leaf 20

Bigeye Tuna
fennel, cherry tomato,
chives, breadcrumbs 18

Chef's Selection
four tastes of crudo 15

Soup

Minestrone
poached egg, pancetta, parmesan 9

Tortellini in Brodo
rich chicken broth, spring peas 9

Chilled Summer Corn Soup
dungeness crab, fresno chile, chervil 11

Sandwich

{ served with choice of fries or a salad }

FETT'UNTA { open faced sandwich on grilled bread }

Brussels Sprout
stracciatella cheese, lemon honey, trufflebert hazelnuts 14

Chicken Club
bacon, tomato, avocado, grilled red onion 15

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AUTOSTRADA { Italian 'Freeway Style' sandwiches on ciabatta }

Artichoke
stracciatella cheese, pine nut-mint pesto 14

Tuna
roasted fennel, arugula, pickled lemon, tonnato 14

Porchetta
marinated mushroom, basil aioli, pickled red onion 16

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CUP OF SOUP AND HALF SANDWICH 16

Burger

{ served with choice of fries or a salad }

Nico Burger
provolone, thousand island dressing, lettuce, tomato, onion 14

Bellevue Burger
bacon, mushroom, gorgonzola cheese 15

Gold Coast Burger
lobster salad, avocado, pickled fresno chili, gem lettuce 23

Salad

Nico Caesar
olives, cherry tomatoes, parmesan, baby romaine 12

Roasted Beet
clockshadow goat cheese, mint, tuscan salami, frisee 15

Truffled Burrata
heirloom tomatoes, marinated cannellini beans, arugula 14

Nico Wedge
dungeness crab, bacon, avocado, buttermilk dressing 20

Chopped
tuscan kale, artichokes, salami, olives, egg, garlic vinaigrette 15

Bibb Lettuce
market plum, white balsamic vinaigrette, carrot, crispy parmesan 13

Seafood
smoked salmon, shrimp, carrot, cauliflower, pesto-crouton 18

Orzo Pasta & Quinoa
grilled shrimp, market arugula, parmesan cheese 16

Seared Tuna
avocado, pistachio, orange, basil, poppyseed vinaigrette 22

ADD: CHICKEN BREAST 5 SHRIMP 9 HANGER STEAK 7

French Fries roasted garlic 6

Grilled Green Beans mint 7

Side Salad 6

Baby Carrots fennel 8

Soft Polenta taleggio cheese 8

Pasta

Spaghetti
tomatoes, calabrian chile, garlic, basil 13

Tagliolini
clams, leeks, chile 18

Rigatoni
northern ragu 17

Stuffed Pappardelle
milk braised pork, carrot, black truffle 23

Orecchiette
bigeye tuna, broccoli rabe, chile pepper, pecorino romano 19

Seafood

Italian Fish Fry
roasted market vegetable, crispy carrot, caper aioli 17

Salt Crusted Branzino
marinated eggplant, cherry tomato, dill 48/lb

Meat

Grilled Hanger Steak
market peaches, corn, parmesan fonduta, aged balsamic 19

Crispy Heritage Chicken
spigarello, sage, apricot 22

Cotechino Sausage
traditional italian pork sausage, lentils, fried egg,
salsa verde 17