

Nicola's

ANTIPASTI

CALAMARI FRITTI

Served with marinara sauce. \$10.00

BASILA TORTE

Fresh homemade white cheese layered with pesto and topped with pine nuts. Served with bruschetta. \$12.00

BRUSCHETTA

Grilled bread rubbed with garlic and drizzled with olive oil, with three Mediterranean spreads. \$7.00

CLASSIC ANTIPASTO

Prosciutto, Genoa salami, mortadella, provolone, fontinella, marinated artichokes and roasted red peppers, drizzled with extra virgin olive oil. \$10.00/\$15.00

ARANCINI

Fried risotto balls stuffed with goat cheese. \$10.00

POLPETI FRITI

Fried meatballs with marinara sauce and shaved parmigiano. \$10.00

TUSCAN BEAN SOUP

Warm up with this old-world recipe. \$6.00

INSALATA

SPINACH

Baby spinach green, bacon, red onion, served with warm gorgonzola dressing. \$9.00

BOATHOUSE

Romaine lettuce topped with apples, red onions, gorgonzola cheese, walnuts and balsamic vinaigrette. \$8.00

SPECIAL ITALIAN

Mixed crisp baby Italian greens topped with shaved parmesan cheese and balsamic vinaigrette. \$7.00

CAESAR

Romaine lettuce tossed with Caesar dressing and croutons with anchovies, shaved parmesan and a lemon wedge. \$7.00

MEDITERRANEAN

Romaine lettuce with tomato wedges, feta cheese and kalamata olives in a balsamic vinaigrette. \$7.00

SPECIALITA DI CASA

HOMEMADE MANICOTTI

Three-cheese filling rolled in a crêpe shell, baked with parmigiano and mozzarella cheese, topped with marinara sauce and spinach. \$20.25

RIGATONI ALLA VODKA

Sautéed chicken in a tomato vodka cream sauce . . . with rigatoni. \$19.25

FUNGHI BOSCOCO

Fresh mushrooms sautéed in olive oil and chicken stock, with pine nuts, rosemary, Italian greens, topped with truffle oil . . . with linguine. \$16.25

CHICKEN PARMIGIANA

Breaded chicken breast sautéed and baked with mozzarella and parmigiano cheese. Served with linguini marinara. \$20.25

CHICKEN SALTIMBOCCA

Chicken breast with thinly sliced prosciutto, rubbed sage, parmigiano and topped with fontinella in a sherry wine butter sauce, served with mashed potato. \$20.25

POLLO

CHICKEN PICCATA

Chicken breast sautéed in olive oil, butter, garlic, capers, lemon and wine, with cappellini. \$19.25

CHICKEN MILANO

Sautéed breaded chicken breast garnished with roasted red peppers and lemon, with linguini marinara. \$19.25

PESCE

ROASTED COD

A fresh piece of full-bodied white cod combined with tomatoes, onions, garlic and potato, fire-roasted in our wood-burning oven. \$19.25

SHRIMP LIMONE

Five large shrimp sautéed in shallots, butter and olive oil. Finished with a lemon cream sauce. Tossed with linguini. \$23.50

VITELLO

VEAL VERDURE

Veal scaloppine sautéed with spinach, roasted red peppers and mushrooms with marinara sauce and tossed with linguini. \$21.25

VEAL MARSALA FUNGHI

Scaloppine sautéed with shallots, and mushrooms with Marsala wine sauce. Served with mashed potato and vegetable. \$23.25

CARNE

FILET MIGNON

6-oz. tenderloin of beef grilled to medium rare, served with potato and vegetable. \$25.25

NY STRIP STEAK

14-oz. center cut USDA Choice Beef grilled to medium rare, served with potato and vegetable. \$25.25

PASTA

VONGOLE

One dozen fresh clams sautéed with garlic, olive oil, white wine and parsley . . . with linguini. \$16.25

CALAMARI

Calamari sautéed with prosciutto, red onion and tomatoes in a spicy marinara sauce . . . tossed with linguini. \$16.25

CARBONARA

Bacon and prosciutto sautéed with onion and garlic. Finished with egg and parmigiano . . . with spaghetti. \$11.25 / \$14.25

RABE

Broccoli rabe sautéed in garlic and olive oil with chicken . . .with penne. \$10.25 / \$14.25

SAUSAGE CON VERDE

Sweet Italian sausage sautéed with garlic and Italian greens, finished with wine and parmigiano cheese . . . with penne. \$10.25 / \$14.25

ALFREDO

Heavy cream, butter, parmigiano and nutmeg . . . with fettuccine. \$10.25 / \$14.25

PROVENZALE

Artichoke hearts, tomatoes and capers, garlic and kalamata olives . . . with penne. \$10.25 / \$14.25

BOLOGNESE

Tomato sauce simmered with pork, beef and veal . . . with penne. \$10.25 / \$14.25

MARINARA

Plum tomato sauce . . . with linguini. \$9.25 / \$12.25

PIZZA

VERDURE

Broccoli, roasted red peppers, artichokes, sundried tomatoes, garlic, mozzarella, tomato sauce. \$15.25

FLORENTINE

Spinach, mushrooms, bacon, garlic, olive oil, balsamic, gorgonzola. \$15.25

HELENA

Artichoke hearts, sundried tomatoes, kalamata olives, garlic, olive oil, mozzarella cheese. \$14.25

POLLO

Grilled chicken, roasted red peppers, garlic, oregano, olive oil, mozzarella cheese. \$14.25

AMERICANO

Pepperoni, sausage, mushroom, mozzarella cheese, with tomato sauce.
\$14.25

PEPPERONI

With tomato sauce, mozzarella cheese. \$13.25

SAUSAGE

Housemade Italian sausage, tomato sauce, mozzarella cheese. \$13.25

MARGHARITA

Fresh tomatoes, basil, garlic, olive oil, mozzarella cheese. \$14.25

THREE CHEESE

Mozzarella, fontinella and parmigiano, tomato sauce. \$13.25

PANINI

GRILLED SIRLOIN

Sauteed onions and gorgonzola cheese. \$9.00

PHILLY CHEESE STEAK

Roast beef, peppers & onions, and provolone cheese. \$9.00

MORTADELLA

Salami, and provolone \$9.00

GRILLED CHICKEN BREAST

Roasted red peppers, and fontina. \$9.00

CALABRESE

Fresh mozzarella, tomatoes, and basil. \$9.00

CONTORI

MUSHROOMS

Portobella, shitaki, and white mushrooms sautéed in extra virgin olive oil, butter and garlic. \$6.00

POLENTA FRIES

Lightly floured and fried polenta served with marinara sauce. \$6.00

RED POTATOES

Oven roasted with oregano and extra virgin olive oil. \$6.00

SPINACH

Sautéed with garlic and extra virgin olive oil. \$6.00

GREEN BEANS

Sautéed with garlic and extra virgin olive oil. \$6.00

BROCCOLI RABE

Sautéed with garlic and extra virgin olive oil. \$6.00

DESSERTS

ICE CREAM

Choose from the classics ~ Chocolate or Vanilla. \$4.50

CANOLI

A sweetened Ricotta cheese filling in a Cannoli shell. \$5.50

CHOCOLATE CAKE OF THE WEEK

Ask your server ~ always delicious! \$6.00

TIRAMISU

Espresso-soaked lady fingers layered with sweetened Mascarpone cheese. \$7.00

HOMEMADE CHEESECAKE

Ask for the flavor of the day. \$7.00

**Nicola's On Main
211 Main Street
Lake Placid, NY 12946**

**Reservations Accepted
(518) 523-5853**