



N I C O
RISTORANTE • WINE BAR • LOUNGE

Primi Piatti

Fusilli con Gamberoni

Homemade fusilli with sautéed jumbo shrimp, zucchini, and fresh ricotta in a pink sauce 27

Spaghetti con Polpetta

Homemade spaghetti with our famous Calabrese meatball in a San Marzano tomato sauce with fresh basil and ricotta 20

Rigatoni con Carciofi e Salsiccia

Homemade rigatoni with Italian sausage, fresh artichoke hearts, and a plum tomato sauce 23

Ravioli ai Funghi Porcini

Porcini mushroom stuffed ravioli finished with a truffle sauce 23

Linguine alle Vongole Veraci

Homemade linguine with littleneck clams in your choice of scampi or Fra Diavolo sauce 23

Gnocchi Sorrentina

Homemade potato dumplings served in tomato sauce and mozzarella cheese 19

Spaghetti e Calamari

Fresh calamari pan seared with hot peppers in a San Marzano tomato sauce 20

Ravioli all'Aragosta

World famous lobster ravioli in a pink sauce 27

Rigatoni alla Sal

Sautéed shrimp and scallops with wild mushrooms and peas in a black truffle cream sauce 29

Fettuccine Alfredo con Pollo

Traditional chicken alfredo 22

Crespelle all'Aragosta

Homemade Italian crepes stuffed with lobster meat, topped with onions in a lobster pink sauce 32

Fettuccine Carbonara

Homemade fettuccine with pancetta and peas in an egg yolk based cream sauce 21

Specialità della Casa

Pollo/Vitello alla Parmigiana

Chicken or veal Parmesan served with homemade fusilli pasta 23 veal 28

Pollo Primavera

Chicken breasts sautéed with artichokes, peas, and mushrooms in a white wine demi-glaze 23

Pollo Arrosto

Crisped half chicken sautéed under a brick drizzled with a balsamic glaze 25

Pollo/Vitello al Marsala

Sautéed with Marsala wine and wild mushrooms 23
Veal 28

Pollo/Vitello Saltimboca

Topped with prosciutto, fontina cheese and sage finished in a demi-glaze 23 Veal 28

Costata di Maiale **

Double cut pork chops topped with red peppers, onions, and roasted potatoes in a balsamic demi-glaze 29

Filetto al Brandy **

Pan seared filet mignon wrapped with prosciutto in a brandy demi-glaze 43

Costata di Vitello **

Grilled 20oz veal chop topped with wild mushrooms in a truffle sauce 43

Chilean Sea Bass

Sea Bass pan seared with white wine, cherry tomatoes and garlic 45

Aragosta Ripiena

2lb. lobster stuffed with shrimp and scallops MKT

Bistecca Delmonico **

Grilled 20oz Delmonico steak topped with caramelized onions in a demi-glaze 42



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Antipasti e Insalate

Arancini

Rice fritters, mozzarella, beef and peas in a San Marzano tomato sauce 15

Bruschetta ai Gamberoni

Jumbo shrimp sautéed with a white wine, lemon and garlic sauce over grilled Tuscan bread 21

Polpetta di Mamma Rosetta

Traditional Calabrese meatball made from ground veal, beef, and wild mushrooms served with fresh basil and ricotta 10

Pepata di Cozze e Vongole

Farm raised mussels and littleneck clams sautéed in a spicy tomato sauce served with grilled Tuscan bread 19

Antipasto all' Italiana

Fine Italian cheeses and salami served with Champagne grapes 19

Prosciutto e Parmigiano

Sliced imported Prosciutto di Parma with chunks of Parmigiano Reggiano 17

Fritto di Calamari

Fried fresh calamari with sliced cherry peppers served with a Chipotle sauce 16

Caprese

Buffalo mozzarella, backyard tomatoes, fresh basil, extra virgin olive oil and a balsamic glaze 15

Parmigiana alla Siciliana

Pan sautéed, layered Sicilian eggplant, baked with buffalo mozzarella and plum tomato sauce topped with Parmesan and fresh basil 16

Insalata "NICO"

Baby arugula, grilled pears, walnuts, and gorgonzola cheese dressed in a pomegranate vinaigrette 13

Peperone Ripieno

Baked red pepper stuffed with Italian sausage and broccoli rabe 16

La Romana

Traditional Caesar Salad 11

Capesante al Pesto

Pan seared deep sea scallops served over grilled baby eggplant garnished with pine nuts and pesto sauce 22

"Uncompromising Italian cuisine. That's what I brought to Boston's North End when I first opened the doors at NICO. Bring that special someone for a romantic evening, or come for a great time with friends and family. Mention my name, and I'll make sure you have a night to remember."

- *Nick Varano*
Nick Varano



**All fish and meats are cooked to order. Consuming raw and undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has any food allergies. Please allow us ample time so that Executive Chef Salvatore Fircano and his staff can make your dining experience at NICO unforgettable. For parties of 6 or more, a gratuity of 18% will be added to the check. Please no splitting orders.