



**N I C O**  
RISTORANTE • WINE BAR • LOUNGE

## Primi Piatti

### **Fusilli con Gamberoni**

Homemade Fusilli, Sautéed Jumbo Shrimp, Zucchini, Fresh Ricotta, Vodka Sauce 29

### **Spaghetti con Polpetta**

Homemade Spaghetti, Famous Calabrese Meatball, San Marzano Tomato Sauce, Fresh Basil, Ricotta 24

### **Rigatoni con Carciofi e Salsiccia**

Homemade Rigatoni, Italian Sausage, Artichoke Hearts, Plum Tomato Sauce 26

### **Ravioli ai Funghi Porcini**

Porcini Mushroom Stuffed Ravioli, Truffle Sauce 27

### **Linguine alle Vongole Veraci**

Homemade Linguine, Littleneck Clams, Choice of Scampi or Fra Diavolo Sauce 27

### **Gnocchi Sorrentina**

Homemade Potato Dumplings, San Marzano Tomato Sauce, Bufalo Mozzarella 23

### **Spaghetti e Calamari**

Fresh Calamari Pan Seared, Hot Peppers, San Marzano Tomato Sauce 24

### **Ravioli al'Aragosta**

Maine Lobster, Crab Meat, Sherry Pink Sauce 27

### **Rigatoni alla Sal**

Sautéed Shrimp and Scallops, Wild Mushrooms, Peas, Black Truffle Cream Sauce 32

### **Fettuccini Alfredo con Pollo**

Homemade Fettuccini, Chicken, Parmesan Cream Sauce 26

### **Fettuccini Carbonara**

Homemade Fettuccini, Pancetta, Peas, Egg Yolk Based Cream Sauce 24

## Specialità della Casa

### **Pollo Primavera**

Sautéed Chicken Breasts, Artichokes, Peas, Mushrooms, White Wine Demi-Glaze 28

### **Pollo Arrosto**

Brick Seared Half Chicken, Mashed Potatoes, Tuscan Vegetables, Balsamic Glaze 29

### **Pollo/Vitello alla Parmigiana**

San Marzano Tomato Sauce, Homemade Fusilli 27/31

### **Pollo/Vitello al Marsala**

Sautéed with Marsala Wine, Wild Mushrooms, Mashed Potatoes, Tuscan Vegetables 27/31

### **Pollo/Vitello Saltimbocca**

Prosciutto, Fontina, Sage, Mashed Potatoes, Tuscan Vegetables 27/31

### **Costata di Maiale \*\***

Double Cut Pork Chops, Red Peppers, Onions, Roasted Potatoes, Balsamic Demi-Glaze 33

### **Filetto al Brandy \*\***

Pan Seared Filet Mignon Wrapped with Prosciutto, Brandy Demi-Glaze 49

### **Stuffed Veal Chop\*\***

Prosciutto di Parma, Fontina, Sautéed Spinach, Roasted Potatoes 49

### **Chilean Sea Bass**

Pan Seared Sea Bass, Cherry Tomato, White Wine Reduction Sauce 46

### **Faroe Island Salmon**

Lightly Pan Seared, Sicilian Sweet & Sour Glaze, Mashed Potatoes, Grilled Asparagus 36

### **Prime Sirloin\*\***

16oz, Barolo Wine Reduction Sauce, Mashed Potatoes, Tuscan Vegetables 42

\*Consuming raw or 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 a food allergy.



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## Antipasti e Insalate

### Arancini

Rice Fritters, Mozzarella, Beef, Peas,  
San Marzano Tomato Sauce 15

### Bruschetta del Gamberoni

Sautéed Jumbo Shrimp with White Wine, Lemon  
and Garlic Sauce, Grilled Tuscan Bread 21

### Polpetta di Mamma Rosetta

Wild Mushrooms, Veal, Parmesan,  
Homemade Pomodoro Sauce, Whipped Ricotta 13

### Pepata di Cozze e Vongole

Sautéed Farm Raised Mussels and Littleneck  
Clams with Spicy Tomato Sauce,  
Grilled Tuscan Bread 21

### Antipasto all' Italiana

Assorted Fine Italian Cheeses and Salami 23

### Rollatini di Nico

Lightly Breaded Eggplant, Spinach, Mozzarella,  
Fresh Ricotta, San Marzano Plum Tomatoes 15

### Caprese

Buffalo Mozzarella, Tomatoes, Fresh Basil,  
EVOO, Balsamic Glaze 19

### La Romana

Crisp Romaine Hearts, Parmigiano, Garlic,  
Homemade Ceaser Dressing, Focaccia Crostini 11

### Insalata "NICO"

Baby Arugula, Grilled Pears, Walnuts,  
Gorgonzola Cheese, Pomegranate Vinaigrette 13

### Peperoni Ripieni

Baked Stuffed Pepper with Italian Sausage and  
Broccoli Rabe 16

### Roasted Beet Salad

Slow Roasted Beets, Whipped Ricotta,  
Caramelized Pine Nuts, Organic Local Honey 15

### Fritto di Calamari

Fried Fresh Calamari, Sliced Cherry Peppers,  
Chipotle Sauce 19

*"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."*

- *Salvatore*

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.