

# NICO

## RISTORANTÉ

### White Wines

Vintages are subject to change

- 09 Almos, Torrontes
- 10 Castello Montauto, Vernaccia di San Gimignano
- 10 Mezzacorona, Pinot Grigio
- 10 Anselmi "San Vincenzo" (Soave)
- 09 Silver Palm, Chardonnay
- 10 La Segreta Bianco, Planeta
- 10 Chateau Ste. Michelle, Riesling
- 09 Ruffino, Orvieto Classico
- 10 Principessa Gavi, Gavi di Gavi
- 10 Umani Ronchi, Verdicchio "Casal di Serra"
- 09 Trimbach, Pinot Gris
- 10 Antinori Bramito del Cervo, Chardonnay IGT
- 09 Feudi di San Gregorio, Falanghina
- 08 Terradora di Paolo, Fiano di Avellino
- 08 Santa Margherita, Pinot Grigio
- 09 Cakebread, Sauvignon Blanc
- 09 Jordan, Chardonnay
- 08 Flowers, Chardonnay
- 06 Jermann, Vintage Tumina
- 07 Jermann, Dreams

### Sparkling Wines

Vintages are subject to change

- NV Chiarlo Nivole, Moscato di'Asti
- NV Prima Perla, Prosecco
- NV Mirabelle by Schramsberg Brut Rosé
- NV Nicolas Feuillate
- NV Moët & Chandon Brut
- NV Moët & Chandon Brut Rosé
- NV Veuve Cliquot Yellow Label
- 03 Dom Perignon
- 00 Louis Roederer "Cristal"

## Rosato

Vintages are subject to change

- 09 Beringer White Zinfandel
- 08 Bastianich Rosato
- NY Banfi "Rose Regale" Brachetto D'Acqui

## Red Wines

Vintages are subject to change

- 09 Capestrano Montepulciano D'Abruzzo
- 09 Mezzacorona, Cabernet Sauvignon
- 10 Evodia, Garnacha
- 08 J. Lohr, Merlot "Los Osos"
- 10 Melini "Borghi D'Elsa", Chianti
- 09 Cantele, Primitivo
- 09 Crios de Susana Balbo, Malbec
- 10 Planeta, Nero D'Avola
- 07 Columbia Crest, Shiraz
- 08 Viña Zaco, Rioja
- 07 Genesis, Meritage
- 10 Kris, Pinot Nior
- 09 Antinori Santa Cristina, Sangiovese
- 09 J. Lohr, Cabernet Sauvignon "Seven Oaks"
- 09 Morellino Scansaro "I Perazzi"
- 07 Lungarotti, Rubesco Torgia
- 09 Zenato, Valpolicella Classico
- 09 Michele Chiarlo, Barbera d'Asti
- 08 Vietti, Nebbiolo d'Alba
- 09 Ornellaia, Le Volte
- 09 Pio Cesare, Dolcetto d'Alba
- 09 Castello Banfi, Rosso di Montalcino
- 08 Dievole, Chianti Classico
- 07 Northstar, Merlot
- 08 Umberto Cesari "Liano"
- 08 Tor Colvano, Vino Nobile di Montepulciano
- 05 Travaglini, Gattinara

06 Ruffino, Modus Super Tuscan  
08 Ridge Lytton Springs, Red Zinfandel  
06 Produttori del Barberesco, "Torre"  
06 Ruffino, Chianti Classico Riserva Gold Label  
08 Flowers, Pinot Nior  
04 Castiglion del Bosco, Brunello  
07 Chateau Montelena, Cabernet Sauvignon  
06 Robert Mondavi, Cabernet Sauvignon, Oakville  
07 Stag's Leap Wine Cellars Artemis, Cabernet Sauvignon  
07 Gaja Ca'Marcanda, "Promis' Blend"  
08 Orenellaia, "Le Serre Nuove", Super Tuscan  
06 Jordan, Cabernet Sauvignon  
07 Masi, "Costasera" Amarone Classico  
06 Pio Cesare, Barolo  
07 Merry Edwards, Pinot Noir Olivet  
08 Caymus, Cabernet Sauvignon  
07 Cakebread, Cabernet Sauvignon  
07 Antinori, Tignanello, Super Tuscan  
06 Casanova di Neri, Brunello  
05 Gaja, "DaGromis" Barolo  
03 Bertani, Amarone  
05 Robert Mondavi, Cabernet Sauvignon Reserve  
05 Far Niente, Cabernet Sauvignon  
06 Opus One, Mondavi/Rothschild  
07 Sassicaia, Super Tuscan  
05 Tenuta di Ornellaia, Super Tuscan  
01 Gaja, Barbaresco  
07 Tenuta Dell Ornellaia Masseto Bolgheri

## **Cocktails**

### **PINK LEMONADE**

SVEDKA Citrus Vodka, UV Lemonade, strawberry purée & lemonade

### **NICO SANGRIA**

Cabernet Sauvignon, Peach Schnapps, Patrón Citron Liqueur, fresh cut fruit, topped with sparkling apple cider

### **NORTH END MOJITO**

Cruzan Raspberry Rum, St. Germain Liqueur, served over fresh squeezed limes, mint leaves & raspberries

### **ANGELO AZZURO (BLUE ANGEL)**

HPNOTIQ, St. Germain Liqueur & prosecco served in a champagne flute with a rock candy garnish

### **HANOVER HONEY**

Evan Williams Honey Bourbon, Chambord & cranberry juice

### **ALMOND JOY**

Coconut Rum, Godiva Chocolate Liqueur, Disaronno Amaretto & splash of milk

### **ITALIAN SUNRISE**

Coconut Rum, SVEDKA Clementine Vodka, pineapple & splashes of orange juice & grenadine

## **MARTINIS**

### **BLOSSOM MARTINI**

St. Germain Liqueur, strawberry purée & a splash of sour mix- served with a Prosecco float

### **POMEGRANATE MARTINI**

PAMA Pomegranate Liqueur, Cruzan Raspberry Rum

### **SICILIAN KISS**

Limoncello, splash of cranberry with Prosecco & fresh blueberries

### **ESPRESSO MARTINI**

UV Vanilla, Bailey's, Kahlua & a shot of espresso

### **APPLE-TINI**

UV Apple, Midori, Butterscotch Schnapps, & a cinnamon rim

### **WHITE CHOCOLATE MARTINI**

UV Vanilla, White Chocolate Godiva & Crème de Cocoa

### **MANGO MADNESS**

Cruzan Mango Rum, Peach Schnapps & orange juice

## **Beers**

### **Imported**

Moretti

Heineken

Amstel Light

Stella Artois

Peroni

Corona

Blue Moon

Buckler Non Alcoholic

### **Domestic**

Budweiser

Bug Light

Samuel Adams

Coors Light

Sam Seasonal

## **Cordials, Liqueurs & Ports**

Amaro Montenegro, Anisette, Aperol, Averna, Bailey's, Benedictine, Chartreuse, Cruzan  
Flavored Rums, Cynar, Disaronno Amaretto, Drambuie, Frangelico, Galliano, Grand Marnier,  
Jagermister, Midori, Ramazotti, Remy Flavored Cognac, Romana Sambuca, Sogno Lemoncello,  
Sogno Crema Lemoncello, Southern Comfort, Strega, Port Tuaca, Vecchia Romagna, XO Café by  
Patron, Flavored Grappas, Taylor 20 Year