

Wine & Faire



## Nicola's Italian Wine & Faire To-Go Menu



### *Antipasti della Nicola's*

*All Antipasto plates are drizzled with Cold-Pressed Extra-Virgin Olive Oil & served with Bruschetta.*

**Antipasto Italiano** :: A wonderful selection of Buffalo Mozzarella, Prosciutto, Geona Salami, Sun Dried Tomatoes, Asiago Cheese, Kalamata Olives, & Pickles. 12.95

**Antipasto Formaggio** :: A great selection of Cheeses selected by our chef. Paired with Kalamata Olives, Artichoke Hearts & Crackers. 11.95

**Antipasto Rustico** :: A rustic & simple combination of Sliced Tomatoes, Buffalo Mozzarella, Sun-Dried Tomatoes & Kalamata Olives. Sprinkled with Oregano & Drizzled with Extra-Virgin Olive Oil. 9.95

**Prosciutto a Mellone** :: Wedges of sweet melon wrapped in Prosciutto, topped with Shaved Asiago; creates a wonderful combination of sweet & salty sensations. 10.95 seasonal

**Bruschetta** :: Six slices of our homemade bread, toasted on our Panini Press & topped with Fresh Tomatoes, Basil, Parmesan & Extra-Virgin Olive Oil. 7.95

### *Panini della Nicola's*

*All Panini Sandwiches are on an Italian Flat Bread that has been pressed on our Panini Grill.  
Served with an Italian Side Salad for a light meal or appetizer.*

**Nikki Club** :: Grilled Chicken Breast with Bacon, Buffalo Mozzarella, Fresh Tomato & Pesto. 10.95

**Panino Prosciutto Mozzarella** :: Prosciutto, & Buffalo Mozzarella with Sun-Dried Tomatoes, Extra-Virgin Olive Oil, Black Pepper & Shaved Parmesan. 10.95

**Panino della Nonna** :: Straight from Grandma's kitchen. A warm & loving combination of Mortadella, Sliced Tomatoes, Extra-Virgin Olive Oil & Shaved Asiago Cheese. 9.95

**Panino alle Polpette** :: Our homemade Meatballs topped with our own Old-World Hearty Ragu Sauce, Parmesan & Fresh Parsley. 9.95

**Panino Campagnolo** :: From the 'countryside', An Italian farmer's mid-afternoon meal. Made with Grilled Eggplant, Sun Dried Tomatoes, Artichoke Hearts & Red Onions. 8.95

**Panino Piccante** :: Hot & Zesty Napoli Salami & Shaved Asiago Cheese. 9.95

**Panino Pollo** :: Grilled Chicken Breast sauteed in Garlic & Olive Oil with Fresh Basil, Tomato & Asiago Cheese 10.95

**Panino Capicola** :: Capicola Ham with Buffalo Mozzarella, Fresh Tomato & Red Onion. 9.95

### *Soup & Salad*

**Cup or Bowl** :: Ask your server what we have created today. 3.95//4.95

**Italian Vegetarian** :: Spring Mix Lettuce, topped with Red Onion, Eggplant, Artichoke Hearts, Fresh Tomatoes & Parmesan. Tossed in our own Italian Dressing. 9.95  
Add Grilled Chicken Breast for 4.95, Jumbo Shrimp for 8.95 or Salmon for 9.95

13th & Jackson

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All Pasta Plates are served with Bruschetta & an Italian Side Salad.  
Make your entree GRANDE or add a Grilled Chicken Breast for 4.95.  
Add Jumbo Shrimp for 8.95 or a Filet of Salmon for 9.95.

## ***Dal Giardino e il Pollo Scodella :: From the Garden (vegetarian) & Chicken Dishes***

**Portobello Ravioli** :: Portobello Mushroom filled Ravioli in a Garlic Cream Sauce, finished with Freshly Shaved Asiago Cheese and Fresh Parsley. 15.95

**Ravioli di Spinaci** :: Spinach Stuffed Ravioli in a lighter Garlic Cream Sauce with flavorful Sun Dried Tomatoes & Kalamata Olives; gives this dish a truly unique flavor. Sprinkled with Fresh Parsley & Parmesan. 16.95

**Spaghetti Aglio & Olio** :: A Lighter dish; Spaghetti sautéed in Extra-Virgin Olive Oil with Roasted Garlic, Kalamata Olives, Sun-Dried Tomatoes & Italian Bread Crumbs. Sprinkled with Fresh Parsley & Parmesan. 14.95

**Creamy Chicken Marsala** :: Grilled Tender Chicken Breast sliced & sautéed in a Creamy Marsala sauce over Fettuccine noodles. Topped with Parmesan & Fresh Parsley. 18.95

**Creamy Pesto Fettuccine** :: Pesto sautéed with Roasted Garlic and Cream served over Fettuccine. Topped with Parmesan & Fresh Parsley. 15.95 Add tender slices of Grilled Chicken Breast for 4.95 or Jumbo Shrimp for 8.95.

**Fettuccine Alfredo** :: Fettuccine tossed in a Rich & Creamy Roasted Garlic Cheese Sauce. 15.95  
Add tender slices of Grilled Chicken Breast for 4.95 or Jumbo Shrimp for 8.95.

**Pollo e Verdure** :: Grilled Chicken Breast paired with a Chef's Selection of Fresh Vegetable & Bruschetta, \*\*for those who would like to skip the pasta. 14.95

## ***Del Mare :: Of the Sea (Seafood Dishes)***

**Shrimp Scampi Ravioli** :: Shrimp Scampi Stuffed Ravioli in a Lemon-Cream Sauce, Finished with Lemon Zest & Fresh Parsley. 16.95 Add Jumbo Shrimp for 8.95

**Lobster Ravioli** :: Lobster filled Ravioli Sautéed in our lighter Marinara Sauce & topped with Fresh Parsley & Lemon Zest, creates a savory combination of flavors. 18.95

**Lemon Cream al Salmon Fettuccine** :: Fettuccine tossed in a Roasted Garlic Cream Sauce with a filet of Grilled Salmon. Finished with Fresh Parsley & Lemon Zest, gives this dish a crisp flavor. 18.95

**Seafood & Veggies** :: Your choice of a Grilled Salmon Filet or Jumbo Shrimp paired with a Chef's Selection of Fresh Vegetable & Bruschetta, \*\*for those who would like to skip the pasta. 18.95

## ***Piatti della Carne :: Meat Dishes***

**Lasagne Mediterranean** :: Original recipe brought from the beautiful shores of the Mediterranean. A sublime combination of Prosciutto, Mozzarella, Chopped Eggs & Bechamel Sauce, layered between Lasagna Noodles and topped with our own Old-World Hearty Ragu Sauce & Meatballs. 18.95

**Ravioli di Carne or Formaggio** :: Your choice of Savory Meat Stuffed or Cheese Stuffed Ravioli, topped with our own Old-World Hearty Ragu Sauce & our Homemade Meatballs. 15.95

**Portobello Ravioli** :: Portobello Mushroom filled Ravioli topped with our own Old-World Hearty Ragu Sauce & our Homemade Meatballs, sprinkled with Parmesan & Fresh Parsley. 15.95

**Penne al Ragu** :: Penne pasta with our own Old-World Hearty Ragu Sauce & our Homemade Meatballs. Served Original or All 'arrabiata (with a spicy flare.) Topped with Parmesan & Fresh Parsley. 14.95

**Tortellini al Formaggio & Prosciutto** :: Cheese filled Tortellini with Sliced Prosciutto in a Creamy Roasted Garlic White Sauce, makes a rich & delightful combination. 16.95

**Tortellini di Carne al Ragu** :: Cheese filled Tortellini with our own Old-World Hearty Ragu Sauce & our Homemade Meatballs. Topped with Parmesan & Fresh Parsley 15.95

**Spaghetti alla Carbonara** :: A folk tale has it that the Carbonari Rebels seeking unification of Italy in 1860, created this classic dish of spaghetti served with Sautéed Pancetta in a rich cream sauce, Parmesan & Parsley. 17.95

**Spaghetti alla Bolognese** :: A hot bed of Spaghetti Noodles topped in a Rich Tomato Cream & Meat Sauce, accented w/ Parmesan & Fresh Parsley. 17.95

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