

Nicola's

Nicola's Menu for restaurant week 2011

First course

Mediterranean salad with heirloom tomatoes, Cerignola olives, extra virgin olive oil,
Shaved fennel, red onions and capers, red wine vinegar and crumbled Feta cheese

or

Lettuce soup with roasted corn, pearl onions, and blue crab

Second course

Tagliolini ai "frutti di mare" with shrimp, clams, calamari, scallops, and cod with tomato sauce

or

Berkshire pork loin with parsnip, shiitake mushrooms, apricot, mache, and pork-lemon jus

or

Lemon Sole with ceci beans and yellow tomato ragout
With zucchini sauce

Third course

Belgian Dark **chocolate mousse**
with Cream of Ricotta and Pistachios

or

Vanilla Panna Cotta with blackberries and Almond Fregolotta