

CINQUE

RISTORANTE BY NICOLA'S

ANTIPASTI

Marinated Olives 6

castelvetrano / picholine / black cerignola / caciocavallo cheese

House Made Giardiniera 4

cauliflower / red peppers / carrot / fennel

Salumi e Formaggio 6 per selection

- speck alto adige – smoked prosciutto
- bresaola – air-dried cured beef
- calabrese – spicy salami
- finocchiona – salami with fennel
- soppressata – mild salami
- prosciutto di parma – aged 24 months
- testun di capra – aged goat cheese
- raschera d'alpeggio – supple & mild
- parmigiano reggiano – aged 24 months
- gorgonzola dolce – rich & sharp
- charloe – washed rind, creamy, tangy
- wabash erie canal – gruyere style, nutty

Bruschetta 4 per piece

- peperonata / grana padano
- wild mushroom / grana padano
- marinated artichoke / pecorino romano

Watermelon Crudo 6

pistachio / pecorino romano

Cauliflower Soup 8

olive crumble / chili oil / croutons

Cannellini Bean Hummus 9

roasted red peppers / cucumber / gorgonzola / crackers

Octopus all'Aceto 12

fingerling potatoes / capers / tomato

INSALATE

Caprese 12

heirloom tomatoes / buffalo mozzarella / basil oil / aged balsamic

Insalata Caesar 9

romaine / ciabatta croutons

Bucheron Goat Cheese 11

raspberry truffle vinaigrette / pistachios / mixed greens

Arugula 10

pecorino toscano / aged balsamic / preserved lemon

*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

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PRIMI PIATTI

Fresh pasta made daily. Also available as an appetizer or pasta course.

Sausage & Mushroom Risotto 24

tomato / fresh herbs

Potato Gnocchi 22

four cheese fondue / white truffle oil / chives

Tagliatelle alla Bolognese 21

traditional beef and veal meat sauce

Shrimp Spaghetti 25

zucchini / corn / salsa crudo

Three Cheese Ravioli 23

walnut pesto / summer vegetables

SECONDI PIATTI

Braised Short Ribs alla Fiorentina 29

polenta / pancetta / tomato sauce

Grilled Pork Chop* 27

crispy prosciutto / sage pork jus / black eyed peas / tuscan green beans

Chicken Campagnola 23

airline cut amish chicken / spaetzle / broccolini

Atlantic Cod Cartoccio 27

eggplant caponata

Scottish Salmon* 27

roasted summer vegetables / orange agro dolce

CONTORNI 5

Buttermilk Polenta

Brussel Sprouts crispy pancetta

Peperonata

Fingerling Potatoes

Wild Mushrooms

Eggplant Caponata

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