

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 Formaggi 6 per selection

- speck alto adige – smoked prosciutto
- bresaola – air-dried cured beef
- calabrese – spicy salami
- finocchiona – salami with fennel
- soprassata – 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

Roasted Quail 12

pear mostarda / walnuts / spiceberry

Pumpkin Soup 8

amaretti cookie crumble / espresso syrup

Cannellini Bean Hummus 9

roasted red peppers / vegetables / gorgonzola / crackers

Octopus all'Aceto 12

garbanzo / sesame / parsley / yogurt / lemon

INSALATE

Pickled Beets 10

goat cheese / pumpkin seeds / marjoram / preserved orange

Insalata Caesar 9

romaine / ciabatta croutons

Bucheron Goat Cheese 11

apple truffle vinaigrette / pistachios / mixed greens

Arugula 10

pecorino toscano / aged balsamic / preserved lemon

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PRIMI PIATTI

fresh pasta made daily

Shrimp Risotto 25

tasso / tomato / holy trinity

Potato Gnocchi 24

four cheese fondue / white truffle oil / chives

Tagliatelle alla Bolognese 23

classic meat sauce

Bucatini Puttanesca 23

tomato / olive / caper / anchovy

Sweet Potato Ravioli 23

crispy prosciutto / sage

SECONDI PIATTI

Braised Short Ribs alla Fiorentina 29

polenta / pancetta / tomato sauce

Grilled Pork Chop* 27

savoy cabbage / heirloom potatoes / mustard jus

Amish Chicken 23

cornbread spaetzle / broccolini / rosemary jus

Seasonal Fish Selection 29

eggplant caponata

Scottish Salmon* 27

local fall vegetables / olive pesto

CONTORNI

Buttermilk Polenta 5

Fingerling Potatoes 5

Peperonata 6

Eggplant Caponata 6

Brussel Sprouts 6

Wild Mushrooms 6

crispy pancetta

Split Plate Charge 5

*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