

# 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
- boschetto al tartufo – truffles, creamy
- 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
- eggplant caponata / grana padano
- marinated artichoke / pecorino romano

### Tuscan Mushroom Soup 8

lemon yogurt / ciabatta croutons

### Cannellini Bean Hummus 9

roasted red peppers / vegetables / gorgonzola / crackers

### Octopus Bagna Cauda 15

potato / green beans / garlic / anchovy

## INSALATE

### Pickled Beets 10

goat cheese / pecans / marjoram / preserved orange

### Insalata Caesar 9

romaine / ciabatta croutons

### Bucheron Goat Cheese 11

raspberry 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**

peas / lemon / local bee pollen

### **Potato Gnocchi 24**

four cheese fondue / white truffle oil / chives

### **Tagliatelle alla Bolognese 23**

classic meat sauce

### **Bucatini Amatriciana 23**

tomato / pancetta / onion / thyme

### **Cacio e Pepe Ravioli 24**

spring vegetables / chives

## SECONDI PIATTI

### **Braised Lamb Shank 29**

polenta / orange sesame gremolata

### **Grilled Pork Chop\* 27**

black eye peas / rapini / mustard jus

### **Amish Chicken 23**

cornbread spaetzle / broccolini / rosemary jus

### **Seasonal Fish Selection 29**

cecci / salsa verde / arugula

### **Scottish Salmon\* 27**

local spring vegetables / olive pesto

## CONTORNI

**Buttermilk Polenta 5**

**Fingerling Potatoes 5**

**Peperonata 6**

**Eggplant Caponata 6**

**Rapini 6**

**Cornbread Spaetzle 6**

chili / garlic

broccolini

### **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