

# Nico Ristorante - Dinner

## Antipasti

**Minestra di Lenticchie** – imported French green **lentil** soup with olive oil & Sicilian spices 7

**“Bruschetta”** our homemade **focaccia** bread, grilled and topped with marinated tomatoes 5

**Grilled Lemon Shrimp Ceasar Salad** with our house-made dressing, garlic croutons & parmesan 10

**Grilled Calamari** over mixed greens, with a lemon-garlic balsamic vinaigrette 10

**Shrimp “Fritte”** fried shrimp with a Sicilian sour-sweet tomato sauce over arugula with asiago cheese & sundried tomatoes 12

**“Cozze”** P.E.I. **mussels** steamed with white wine, garlic, chile pepper, oregano & tomato 10

**Insalata Mista** mixed greens, strawberries, cucumbers, tomatoes, red onion & a blueberry balsamic dressing 7

**Baby Spinach Salad** with smoked duck, toasted walnuts, blue cheese, cherry tomatoes and a white wine vinaigrette 9

**“Caprese”** fresh **mozzarella** over basil pesto & tomato with extra-virgin olive oil 9

**Antipasto Freddo Platter (for two)** Roasted eggplant, peppers, grilled zucchini & red onion, insalata caprese, marinated mushrooms, olives & sopressata 16

**Antipasto Pesce Platter (for two)** Grilled Tiger **Shrimp & Calamari** over radicchio & arugula with a lemon-garlic balsamic vinaigrette, and a side of **Octopus** seafood salad 20

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## Insalati

### **Garden Salad**

Mixed green salad with red onions, cucumber, tomato, red wine vinaigrette

### **Spinach & Duck Salad**

Baby spinach salad with blue cheese, toasted walnuts, smoked duck & pear vinaigrette

### **Caprese**

Fresh mozzarella over pesto & tomato drizzled with extra-virgin olive oil

### **Steak Florentine**

Grilled marinated Hanger steak over mixed greens and arugula, drizzled with balsamic reduction, Calabrese olive oil and shaved parmesan

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## Pasta

**Fettuccine “Maria”** My mothers own “Calabrese” tomato sauce of fried **eggplant** & basil with freshly grated parmesan 12

**Spaghettoni all’Amatriciana**

Pasta in a spicy tomato sauce with **guanciale**, red onion and freshly grated pecorino romano cheese 14

**Rigatoni “alla Bolognese”** a slow cooked sauce in the traditional style, of ground veal, beef, pork, white wine, tomato, oregano and dried chile 15

**Penne “Sorrentino”** a tomato-basil sauce with fresh mozzarella, grilled **chicken**, onions & grape tomatoes 16

**Gnocchi Quattro Formaggi** Potato dumplings in a gorgonzola, asiago, mozzarella and parmesan cream 18

**Penne “Salmone”** egg pasta in a vodka blush sauce with fresh salmon, spinach, red onion, & asiago 18

**Rigatoni “Tonno”** a spicy “puttanesca” sauce with tomatoes, olives, capers, anchovy and fresh yellowfin Tuna 19

**Lasagna Boscaiola** made with braised beef shortribs, mushrooms & spinach 19

**Linguine alla Nico** an olive oil & white wine sauce with garlic, chile pepper, tomato, guanciale, mussels, shrimp, calamari, scallops and fresh littleneck clams 24

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## Secondi Piatti

**Veal Scaloppine con Funghi** Milk fed Veal cutlets sautéed in a four mushroom & white wine cream sauce with rosemary & thyme 24

**Pollo Diavola** – spicy wine braised chicken with olives, tomatoes & herbs, served over parmesan risotto 22

**Involtini di Pollo** breaded ricotta & spinach stuffed chicken breast with a brandy & herb cream sauce 22

**Pesce Bianco** Panko encrusted Pacific **Whitefish** filet lightly seared and baked, served with a spicy garlic & cucumber yogurt 22

**Involtini di Salmone** baked filet stuffed with Crab and topped with an asiago cheese cream sauce 26

**Branzino alla Griglia** grilled whole **Striped Bass** served over a seafood risotto with shrimp, mussels, calamari and scallops 29

**“Osso Buco” al Chianti** red wine slow braised **veal shank** served in its own sauce over toasted orzo topped with a lemon & sea salt “gremolata” 27

**Black Angus Beef Rib Eye** grilled and topped with a rosemary-balsamic sauce & crispy onions 29

**Agnello** Ontario **Lamb**, marinated, grilled & topped with **“salsa Verdi”** served with gnocchi in a parmesan blush sauce 34