

# nicoletta

ITALIAN KITCHEN

## LARGE PARTY MENU

**\$40 PER PERSON**

*not including tax, gratuity & 2% admin fee*

Coffee or hot tea included with dessert

+ADD A PIZZA COURSE FOR THE TABLE | \$7 PER PERSON  
select 2 signature pies

**PRE-SELECTED FOR THE TABLE** | a selection of 2 snacks and 1 app- all served "family style"

### SNACKS

#### PIZZA BIANCA

house bread sticks

WITH CHOICE OF DIP:

basil pesto | calabrian chili ranch

taglegio fonduta

#### OLIVES

citrus marinated olives, sopressata, pecorino

#### MARINATED VEGETABLES

seasonal vegetables, giardiniera style

#### TUSCAN POTATOES

parmigiano fonduta

### APPS

#### ARANCINI

fried porcini risotto, parmigiano, chives, truffle aioli

#### VEGGIE FRITTO MISTO

crispy broccoli, cauliflower, green bean

pickled pepper, calabrian chili ranch

#### CALABRESE HOT WINGS

double fried chicken wings, honey-calabrian chili glaze

blue cheese crema

#### PROSCIUTTO & BURRATA

creamy mozzarella, prosciutto di parma

oven roasted tomatoes

**ENTRÉE CHOICE OF** | pre-selection of 4 from the below dishes for your guests to choose from

### PASTAS

#### SPAGHETTI POMODORO

semolina pasta, pomodoro

CHOICE OF TWO NICOLETTA MEATBALLS OR BURRATA

#### TAGLIATELLE VERDE

spinach tagliatelle, traditional bolognese

sheep's milk ricotta

#### GNOCCHI AL FORNO

oven-baked ricotta gnocchi parmigiano, spinach

beech mushrooms, smoked provolone

#### CAMPANELLE NERO

squid ink pasta, shrimp, ramp butter, lemon

fresno chilis, molica

### SALADS

WITH CHOICE OF CHICKEN · SALMON · PRAWNS · STEAK

#### MISTA

mixed greens, taggiasca olives, heirloom cherry tomatoes

pickled red onion, red wine vinaigrette

#### CAESAR

romaine, radicchio, parmigiano croutons, caesar dressing

### MAINS

#### CHICKEN

marsala style roasted half chicken

mushrooms, broccoli

#### BRANZINO

grilled mediterranean sea bass,

radicchio, kale salad, citrus olivada

#### HANGER

marinated grilled hanger steak

marble potatoes, charred broccoli, salsa rossa

#### SALMON

pan seared salmon, smoke pancetta, spinach

heirloom tomatoes, red onion, carrot purée

#### CHICKEN PARM

breaded chicken, roasted tomato, stracciatella cheese,

basil, served over sauteed spinach

#### EGGPLANT PARM

crispy eggplant, pomodoro, bianca sauce, mozzarella

**DESSERT** | select two to be served family style from the below

#### TIRAMISU

mascarpone mousse, espresso soaked ladyfinger café crema, candied cocoa nibs

#### CHEESECAKE

chocolate trail mix, chocolate crema, salted caramel

#### OLIVE OIL CAKE

sweet pickled peach, vanilla sabayon

CHEF / OWNER MICHAEL WHITE | CHEF DI CUCINA KRIS JIMENEZ