



nicola's

Italian with a twist

Wilmington's Premier Fresh Pasta House
Serving Pasta, Seafood, Steaks and More



Appetizers

- Calamari Fritti** 9
Tender calamari lightly breaded and fried. Served with spicy marinara and lemon
- Bruschetta** 8
Crostini with basil pesto, fresh tomato, smoked mozzarella cheese and balsamic
- Tomato Napoleon** 8
Layered Roma tomatoes, fresh mozzarella and basil drizzled with balsamic
- Fried Mozzarella** 7
Bite sized crisp mozzarella balls served with a side of marinara sauce
- Mussels** 9
New Zealand mussels simmered in spicy marinara or garlic and white wine sauce
- Clams Oreganati** 10
Little neck clams on the half shell baked golden with breadcrumbs, herbs, and lemon
- Fungi Ripieni** 7
Fresh mushrooms stuffed with spinach, ricotta and Romano cheeses
- Crab Cakes** 12
Four miniature crab cakes topped with cilantro and chipotle aioli on a bed of cucumber slaw

Salads

- Insalata Nicola** 8
Mixed greens, cucumbers, artichoke hearts, red onions, sprouts, grape tomatoes, pine nuts and gorgonzola cheese
- Insalata Mediterranea** 8
Mixed greens, kalamata olives, feta cheese, cucumbers and red onions
- Pear and Gorgonzola** 8
Mixed greens, Port, poached pear with gorgonzola cheese and crisp pancetta
- Caesar Salad** 7
Served in a Parmesan basket
- Alessio's Crab Cake** 12
Lump crab cake over a delicious Nicola salad

Entrees

- Wood Fired Sun Dried Tomato Chicken** 18
Twin chicken breasts stuffed with sun dried tomato chicken stuffing, crusted in Parmesan cheese and roasted in our wood fi red ovens. Served with a sun dried tomato cream sauce
- Chicken Picatta** 18
Chicken breasts sautéed with mushrooms and capers in a white wine lemon sauce

- Wood Red Chicken Cacciatore** 18
Chicken breasts simmered with peppers, onions, zucchini, and squash in a tomato sauce
- Chicken Parmesan** 16
Lightly breaded chicken breasts with marinara and baked with mozzarella and parmesan cheese
- Chicken Carbonara** 18
Wood fi red roasted chicken breasts served in a creamy prosciutto, onion and pancetta sauce
- Chicken Marsala** 18
Pan roasted chicken breasts and mushrooms in a creamy Marsala wine sauce
- Eggplant Parmesan** 16
Lightly breaded eggplant topped with marinara, parmesan and mozzarella
- Crab Cake Platter** 19
Two 6 ounce crab cakes topped with a cilantro and chipotle aioli
- Veal Pizzaiola Siciliana** 25
Lightly breaded veal simmered in a white wine tomato sauce with mushrooms and onions
- Veal Picatta** 25
Thinly pounded veal sautéed with mushrooms and capers in a white wine lemon sauce
- Veal Parmesan** 20
Lightly breaded veal topped with marinara, mozzarella and parmesan cheese
- Veal Marsala** 25
Pan seared veal sautéed with mushrooms in a creamy Marsala sauce
- Wood Fired Spicy Balsamic Pork Chop** 19
12 ounce bone-in pan-seared pork chop roasted with fresh cherry peppers and balsamic vinegar and white wine in our wood fired oven
- Sweet Pork Chop** 19
12 ounce bone-in pork chop, slow roasted in a sweet white wine reduction topped with Prosciutto di Parma and fresh mozzarella
- Blue Nut Crunch Filet Mignon** 28
An 8 ounce Certified Angus Filet grilled to your liking and finished with a pistachio gorgonzola crust
- Filet Mignon** 25
An 8 ounce filet of Certified Angus Filet grilled to your liking
- Peppercorn Crusted Filet Mignon** 28
An 8 ounce Certified Angus Filet crusted with a spicy pepper blend topped with a gorgonzola cream sauce
- Catch of the day**
Fish selection changes daily

Entrees are served with a traditional salad or soup, home-made pasta and a side.
Make your salad an Insalata Nicola, Mediterranea, Pear and Gorgonzola for 2.50

Risotto

- Shrimp and asparagus scampi** 20
- Chicken Carbonara** 18
- Pescatore in a garlic wine butter sauce** 21
- Filet tips with mushrooms and gorgonzola** 19

Home-Made Pastas

- Penne alla Vodka con Pollo** 18
Penne pasta tossed with grilled chicken, Prosciutto, salami and onions in creamy Vodka sauce
- Penne Primavera** 17
Fresh tomato, zucchini, squash, mushrooms and broccoli sautéed with garlic in a light tomato sauce
- La Lasagna** 15
Layers of pasta, Ricotta, Romano cheese and meat sauce
- Penne con Broccoli** 15
Fresh broccoli sautéed in garlic and olive oil, tossed with penne pasta and topped with crisp Romano bread crumbs
- Pasta con Carne** 15
Spaghetti topped with meatballs, meat sauce and grilled sausage
- Linguini alla Vongole** 18
Fresh shucked clams, chopped and sautéed in a white or red clam sauce
- Lasagna della Campagna** 15
Layers of fresh pasta, three cheeses and a garden of vegetables topped with a creamy parmesan tomato sauce
- Dolce e Piccante** 16
Penne pasta tossed with spicy sausage, whole sweet tomatoes, fresh basil and melted mozzarella cheese
- Linguini Carbonara** 16
Prosciutto, Pancetta and sautéed onions tossed in parmesan cream sauce
- Ravioli Nicola** 17
Cheese ravioli topped with grilled chicken and sun-dried tomatoes in a creamy parmesan tomato sauce
- Manicotti al Forno** 15
Homemade Italian crepes filled with Ricotta, Mozzarella and Romano cheese topped with marinara sauce and mozzarella then baked to perfection
- Linguini Pescatore** 18
Mussels, calamari, shrimp and clams in a spicy marinara sauce

Il Contorno—Side Dishes

Sautéed Spinach, Scalloped Potatoes, Sautéed Summer Squash, Baked Asparagus Romano



910.798.2205
5704 Oleander Drive • Wilmington, NC 28403
www.nicolasitalianrestaurant.com