

EST. 1986

# Nicole's restaurant Drink Menu

## COCKTAILS

FRENCH GREYHOUND MARTINI 12

Titos Vodka, St. Germain, splash of grapefruit, a sugar rim, and a lemon slice

PAPER PLANE 12.

Bulliet bourbon, Amara, Aperol, lemon juice

OLD FASHION ITALIANO 12.

Makers Mark, bitter, sweet vermouth, luxardo cherry, orange,

Amaretto Di Saronno splash

ESPRESSO MARTINI 12

Amaro, vanilla vodka, espresso or light with a splash of Baileys

BLOOD ORANGE NEGRONI 12

Campari, sweet vermouth, gin, lemon juice, blood orange syrup

LUXARDO MANHATTAN 12

Knob creek, sweet vermouth, Luxardo maraschino liqueur, bitters

APEROL SPRITZ 10

Aperol, Prosecco, orange slice

## SEASONAL

Empress 75 12.

Empress Gin, Prosecco, lemon juice, twist

Strawberry Lemon Smash 12

Limoncello, titos, lemon juice, muddled strawberries, splash of soda

Pamplermousse Paloma 12

Tequila, pamplermousse liqueur, lime juice, ruby red grape fruit

Jameson Orange Mule 12

Jameson orange, ginger beer, orange bitters, dehydrated oranges

Mango Mojito 12

Bacardi, muddled mango and mango, simple syrup

## SANGRIAS

ROSÉ SANGRIA

Prosecco rosé, peach nectar, peach schnapps, Strawberry seltzer

NICOLES' RED SANGRIA

Red wine, simple syrup, cranberry juice, orange juice, with a lemon twist

NICOLES' WHITE SANGRIA

Pinot Grisio, vanilla vodka, pineapple juice, orange juice, fresh fruit.

## BOTTLED BEER

### IMPORTED

Heineken

Stella Artois

Guinness

### CRAFT

Dogfish 60 Minute IPA

Lagunitas IPA

Crabbies Ginger Beer

Frog Alley Watermelon Crawl

### DOMESTIC

Budweiser

Coors Lite

Miller Lite

Blue Moon

Mich Ultra

Corona

Sam Adams Seasonal

## CIDER

Nine Pin Hard Cider 7.

Choice of Ginger, Classic Signature, Rosé

## DRAUGHT BEER

PERONI LAGER | BIRRA PERONI BREWERY

European Pale Style Lager | 4.7%ABV | Rome, Italy

SLOOP | JUICE BOMB IPA

A hazy, golden, unfiltered IPA.

6.5% ABV | Fishkill, NY

ALLAGASH | WHITE

Belgian style wheat beer

5.2% ABV | Portland, ME

OMMEGANG | RARE VOS AMBER ALE

Dry fruity, slightly fruity/hoppy with a beguiling spiciness | 6.5% ABV |

Cooperstown, NY

## BOTTLED WATER

San Pellegrino Sparkling Mineral Water 3.75 12 oz | 6.50 33.8oz

Saratoga Water Sparkling or Still 3.75 12oz | 6.50 28oz

## WINES BY THE GLASS

Chardonnay | Pinot Grigio Reisling | Sauvignon Blanc | Rose | White  
Zinfindal | Moscato

Cabernet Savignon | Merlot | Pinot Noir | Centine | Chianti

## Wine List

### WHITE | ROSE | SPARKLING

PLACIDO PINOT GRIGIO, VENETO, ITALY \$8 | \$30

Full, fresh, lively, notes of ripe pear on the finish

SANTA MARGHERITA PINOT GRIGIO, ITALY 375ML \$25 | 750ML \$49  
dry, intense aromas, flavors of Golden Delicious apples, a long, multi-layered finish

HANS GREYL SAUVIGNON BLANC, MARLBOROUGH \$9 | \$34.  
Grapefruit, passion fruit, lime, intense, fresh herbal feel and zesty acidity.

CHARLES KRUG SAUVIGNON BLANC, NAPA \$38

Aromas of grapefruit, lime and orange blossom

KUNDE, SONOMA VALLEY, CHARDONNAY \$12 | \$42

STAGS' LEAP, CHARDONNAY, NAPA \$55

Apple, pear, lemongrass, vanilla and subtle oak nuances

JOSH, CHARDONNAY, CALIFORNIA \$9 | \$32.

BELLERUCHE CÔTES DU RHÔNE ROSÉ, FRANCE \$9 | \$38

Flavors of cherry, bitter orange, and rose petal

BERINGER WHITE ZINFANDEL, NAPA VALLEY, CA \$8 \$28

Crisp and refreshing, bursting with the aromas and flavors of fresh fruit

MASCHIO, PROSECCO, VENETO, ITALY \$8 | \$26

Full, fresh, lively, notes of ripe pear on the finish

MOET & CHANDON IMPERIAL BRUT, FRANCE \$89

Smoky note with flavors of dried pineapple, biscuit, salted almond and white peach  
VEUVE CLICQUOT CHAMPAGNE "YELLOW LABEL", FRANCE \$125.

vibrant apple, grape and citrus flavours

CAMPO VIEJO CAVA BRUTE RESERVA \$32

Well-balanced sparkling wine that is versatile and food-friendly.

## RED

LOCA CIUCA, CHIANTI \$10. | \$34.

Deep and full-bodied Chianti,

BANFI CENTINE, TUSCANY ITALY \$9 | \$30

Intense ruby red. Bouquet: Fragrant, with dark fruit and floral nuances.

CASTAÑO SOLANERA VIÑAS VIEJAS, SPAIN \$42.

LAMOLE DI LAMOLE CHIANTI CLASSICO RISERVA, TUSCANY \$44

A rich style, displaying flavors of cherry, blackberry, earth and tea

COLORES DEL SOL MALBEC, MENDOZA, ARGENTINE \$9 | \$35

Raspberry and blueberry flavors, light tannin, bright acid

LAETITIA PINOT NOIR, ARROYO GRANDE VALLEY \$12 | \$42

Red Cherry, current, cranberry and a hint of strawberry and rhubarb

ETUDE LYRIC, PINOT NOIR, CALIFORNIA \$44.

BR COHN SILVER LABEL, MERLOT, CALIFORNIA \$12. | \$48.

violets, sweet plums, rosemary, vanilla bean, blackberries, cherries, cocoa powder, tannins

MASI CAMPOFIORIN, VENETO, ITALY \$40.

Valpolicella, dark and exuberant fruit flavors. Fresh fruit aromas of blackberry and cherry,  
dried aromas of raisin and prune

CASTELLO BANFI BRUNELLO DI MONTALCINO, TUSCANY \$95

Smooth velvety style, notes of dried cherry and raspberry

ASKA BANFI CAB SAV-FRANC BLEND, MAREMMA \$58

Powerful structure, full, very soft with round and elegant tannins

MOUNT PEAK, SENTINEL CABERNET SAUVIGNON \$89

Sonoma | Blackberry, cherry, anise and toasted cedar, notes of sweet cream

PIO CESARE BAROLO, PIEDMONT, ITALY \$98

PAPILLON BORDEAUX BLEND, ORIN SWIFT, CALIFORNIA \$98

Dark garnet, ripe boysenberry, kirsch, dark berry pie, sagebrush and chaparral  
Blend Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Merlot

BOLLA AMARONE DELLA VALPOLICELLA CLASSICO \$110.

Ripe bold flavors

## SMALL PLATES

ITALIAN CHICKEN SOUP 9

Italian greens | white beans

FRIED CALAMARI 12

Hot peppers | marinara

CRISPY ARTICHOKEs v 10

Marinated baby artichokes | lemon-pepper aioli

CRISPY FRIED BRUSSELS SPROUTS v 10

Maytag blue cheese | croutons | frank's red hot

TURMERIC ROASTED CAULIFLOWER v GF 11

Whipped feta | crisp chickpeas

HERBED GOAT CHEESE POLENTA FRIES v 10

Raspberry-Dijon aioli

MARGARITA FLATBREAD v 15

Fresh mozzarella | tomato | basil

CONFIT AND FIG FLATBREAD 17

Duck confit | Brie cheese | fig | scallions | arugula | sweet balsamic garnish

LITTLE NECK CLAMS (RED OR WHITE) GF 16

Basilico | garlic | butter | white wine | basil  
or

Zuppa | spicy pan marinara sauce

SHRIMP COCKTAIL GF 14

Served over Nicole's cocktail sauce

BURRATA v GF 12

Heirloom tomatoes, arugula, balsamic reduction, basil oil

## SIDES

Broccoli Rabe 9

Garlic oil | parmesan

Italian Potatoes 6

Roasted and seasoned

Classic Italian Meatballs 7.50

Tomato sauce

Garlic Bread

4 pieces 5. | 8 pieces 8.

## SALADS

### SALAD ADDITIONS

Grilled chicken 1/2 breast 5 | full breast 7

Grilled shrimp 3 pieces 7 | 5 pieces 12

Grilled salmon 14

CANDIED WALNUT AND APPLE SALAD v GF 15

Field greens | sliced apples | pickled onions | candied walnuts | apple dijon vinaigrette | goat cheese fritters or plain goat cheese

NICOLE'S FIELD GREEN SALAD vG GF 6 | 9

Garden vegetables | balsamic vinaigrette

CLASSIC CAESAR SALAD v 7 | 10

Garlic-toasted croutons | Romano cheese | anchovies

## PASTAS

ADD A HOUSE SALAD OR CLASSIC CAESAR SALAD 3.

SHORT RIB RAGU 28

Braised | pappardelle | tomato gravy | Romano cheese

PAPPARDELLE & MEATBALLS 19

PENNE ALLA VODKA v 19

Add 1/2 breast chicken 5, full breast 7.50

Shrimp 3 pieces 7.50, 5 pieces 12. | turmeric cauliflower 7

LINGUINI CLAM SAUCE 24

Little neck clams | pan marinara or garlic-wine fumé

SHRIMP AND SCALLOP SCAMPI 26

Garlic butter wine sauce | spinach | capellini

SPAGHETTI SQUASH & EGGPLANT "MEATBALLS" vG 24

Marinara | mediterranean herbs | crisp basil

LOBSTER RAVIOLI 28

Spinach | roasted creamed corn sauce

## CLASSICS

SERVED WITH PASTA | ADD A HOUSE OR CAESAR SALAD 3.

CLASSIC PARMIGIANA

Eggplant 20 | Chicken 23 | Veal 28 |

SORRENTO

Chicken 26 | Veal 31

Layered with eggplant | marinara | mozzarella

STUFFED EGGPLANT v GF 23

Herbed goat cheese & ricotta | spinach | marinara | mozzarella

MARSALA GF

Chicken 26 | Veal 30 | Shrimp & Scallops 32

Sautéed mushrooms | Marsala wine

VEAL THERESA 30

Lightly battered | prosciutto ham | mozzarella | pan marinara

ZUPPA DI PESCE 38

Clams | shrimp | scallops | calamari | tomato fumé

## SPECIALTIES

ADD A HOUSE SALAD OR CLASSIC CAESAR SALAD 3.

PORK RIB EYE SALTIMBOCCA 25

Fresh sage | crispy prosciutto ham | Fontina | creamy spinach  
wild mushroom-Madeira pan jus

HAZELNUT CHICKEN 26

Hazelnut-crusteD | Frangelico-orange cream sauce | pasta

GRILLED SALMON GF 28

Spinach | spaghetti squash | blood orange beurre rouge

SEARED CHILEAN SEA BASS 35

Vegetable noodles | broccoli rabe | arugula | basil sauce

SEARED RIB EYE 39

Italian potatoes | roasted vegetables | rosemary | cognac demi



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