

EST. 1986

# Nicole's restaurant Drink Menu

## COCKTAILS

### FRENCH GREYHOUND MARTINI 13.

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

### PAPER PLANE 13.

Bulliet bourbon, Amara, Aperol, lemon juice

### OLD FASHION ITALIANO 14.

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

Amaretto Di Saronno splash

### ESPRESSO MARTINI 14.

Amaro, vanilla vodka, espresso, splash of baileys (optional)

### BLOOD ORANGE NEGRONI 12.

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

### LUXARDO MANHATTAN 13.

Knob creek, sweet vermouth, Luxardo maraschino liqueur, bitters

### APEROL SPRITZ 11.

Aperol, Prosecco, orange slice

## SEASONAL

### EMPRESS LAVENDER LEMONADE MARTINI 14.

Empress Gin, lemonade, lavender syrup, lemon juice

### BASIL CUCUMBER SMASH 13.

Gin, muddled basil and cucumber, lemon juice, simple syrup, splash of soda

### STRAWBERRY LEMONADE SPARKLER 14.

Strawberry vodka, pink moscato, lemonade, sliced strawberries

### NICOLE'S MULE 13.

Bourbon, Aperol, orange zest, lime juice, ginger beer

### STRAWBERRY MOJITO 13.

Bacardi, club soda, muddled strawberries, simple syrup, mint, lime

## Mocktails

### NA LAVENDER LEMONADE 6.

lemonade, lavender syrup, simple syrup, lemon juice, club soda

### NA STRAWBERRY MOJITO 6.

Muddled strawberries, club soda, simple syrup, mint, lime

### NA SPARKLING PEACH SUNRISE 6.

Peach nectar, club soda, grenadine, simple syrup

## BOTTLED BEER

### IMPORTED

Heineken

Stella Artois

Guinness

### CRAFT

Dogfish 60 Minute IPA

Fiddlehead IPA

Crabbies Ginger Beer

Frog Alley Watermelon Crawl

### DOMESTIC

Budweiser

Coors Lite

Miller Lite

Blue Moon

Mich Ultra

Corona

Sam Adams Seasonal

## CIDERS AND SELTZERS

### NINE PIN HARD CIDER 7.

Choice of Ginger or Classic Signature

### WHITE CLAW 6.

Ask your server for flavor availability

## 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

## 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.

## Wine List WHITE | ROSE | SPARKLING

PLACIDO PINOT GRIGIO, VENETO, ITALY \$9. | \$30.

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

SANTA MARGHERITA PINOT GRIGIO, ITALY 375ML \$28. | 750ML \$52.  
dry, intense aromas, flavors of Golden Delicious apples, a long, multi-layered finish

HANS GREYL SAUVIGNON BLANC, MARLBOROUGH \$9. | \$30.

Grapefruit, passion fruit, lime, intense, fresh herbal feel and zesty acidity.

SEQUOIA GROVE NAPA VALLEY CHARDONNAY \$65.

Flavors of lemon zest, honeysuckle, and pound cake.

KUNDE, SONOMA VALLEY, CHARDONNAY \$12. | \$38.

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

CAPOSALDO ROSE, LOMBARDY, ITALY \$8. | \$28.

Savory, light-bodied wine has aromas of spring field flowers and wild berries.

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. | \$30.

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

CAMPO VIEJO CAVA BRUTE RESERVA \$36.

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

MOET & CHANDON IMPERIAL BRUT, FRANCE \$110.

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

## RED

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

Deep and full-bodied Chianti,

BANFI CENTINE, TUSCANY ITALY \$11 | \$36

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

CASTAÑO SOLANERA VIÑAS VIEJAS, SPAIN \$40.

COLORES DEL SOL MALBEC, MENDOZA, ARGENTINE \$9. | \$32.

Raspberry and blueberry flavors, light tannin, bright acid

THE SEEKER PINOT NOIR \$9. | \$32.

LAETITIA PINOT NOIR, ARROYO GRANDE VALLEY \$54.

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

KUNDE MERLOT, SONOMA CA \$12. | \$42.

Ripe cherry and plum flavors that are accented by toasty oak

MASI CAMPOFIORIN, VENETO, ITALY \$42.

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

ASKA BANFI CAB SAV-FRANC BLEND, MAREMMA \$64.

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

CASTELLO BANFI BRUNELLO DI MONTALCINO, TUSCANY \$98.

Smooth velvety style, notes of dried cherry and raspberry

MOUNT PEAK, SENTINEL CABERNET SAUVIGNON \$99.

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

PIO CESARE BAROLO, PIEDMONT, ITALY \$120.

BOLLA AMARONE DELLA VALPOLICELLA CLASSICO \$124.

Ripe bold flavors

PAPILLON BORDEAUX BLEND, ORIN SWIFT, CALIFORNIA \$132.

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

## WINES BY THE GLASS

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

Cabernet Savignon | Merlot | Pinot Noir | Centine | Chianti

# SMALL PLATES

ROASTED WATERMELON & TOMATO GAZPACHO <sup>v</sup> 10.

Roasted watermelon | tomato | vegetable medley  
Add one shrimp 3

FRIED CALAMARI 14.

Hot peppers | marinara

ROASTED BRUSSELS SPROUTS 12.

Pancetta | lemon vinaigrette | roasted onion  
Available vegetarian without pancetta

NEW ENGLAND STEAMED CLAMS 18.

Corn | beer | peppers | pancetta | potatoes

ZUPPA DI CLAMS <sup>GF</sup> 16.

Spicy pan marinara sauce

AHI TUNA NACHOS 18.

Ahi tuna | fried wonton | ponzu | pico de gallo | cucumber wasabi

CAPRESE FLATBREAD <sup>v</sup> 15.

Fresh mozzarella | blistered heirloom tomatoes | arugula

MEATBALL FLATBREAD 16.

Meatballs | herbed goat and ricotta cheese | mozzarella cheese

HERBED GOAT CHEESE POLENTA FRIES <sup>v</sup> 11.

Raspberry-Dijon aioli

CRISPY ARTICHOKEs <sup>v</sup> 10.

Lemon-caper aioli

STRAWBERRY BURRATA <sup>v</sup> 14.

Burrata | candied walnuts | sliced strawberries | strawberry pearls

SHRIMP COCKTAIL <sup>GF</sup> 14.

Nicole's cocktail sauce

## SIDES

Broccoli Rabe 9.

Garlic oil | parmesan

Italian Potatoes 6.

Roasted and seasoned

Spaghetti squash

8.

with marinara

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 9. | 5 pieces 14.

Grilled salmon 14.

STRAWBERRY FIELD GREEN SALAD <sup>v</sup> <sup>GF</sup> 15.

Field greens | candied walnuts | coconut | strawberries |  
cucumbers | strawberry vinaigrette

NICOLE'S FIELD GREEN SALAD <sup>VG</sup> <sup>GF</sup> 7. | 11.

Garden vegetables | balsamic vinaigrette

CLASSIC CAESAR SALAD <sup>v</sup> 7. | 11.

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 <sup>v</sup> 19.

Add 1/2 breast chicken 5, full breast 7.50

Shrimp 3 pieces 9, 5 pieces 14.

LINGUINE CLAM SAUCE 24.

Little neck clams | pan marinara or garlic-wine fumé

SPAGHETTI SQUASH & EGGPLANT "MEATBALLS" <sup>VG</sup> 25.

Spaghetti squash | eggplant meatballs | broccoli rabe | marinara |  
mediterranean herbs | crisp basil

SUMMER SEAFOOD PASTA 35.

Shrimp | scallops | chorizo | cherry tomatoes | corn | linguine |  
olive oil

SHRIMP AND SCALLOP SCAMPI 32.

Garlic butter wine sauce | spinach | Linguine

# CLASSICS

ADD A HOUSE OR CAESAR SALAD 3.

CLASSIC PARMIGIANA

Eggplant 21. | Chicken 24. | Veal 29.

Served with choice of pasta

SORRENTO

Chicken 27. | Veal 32.

Layered with eggplant | marinara | mozzarella | pasta

STUFFED EGGPLANT <sup>v</sup> <sup>GF</sup> 24.

Herbed goat cheese & ricotta | spinach | marinara | mozzarella |  
pasta

MARSALA <sup>GF</sup>

Chicken 27. | Veal 31. | Shrimp & Scallop 32.

Sautéed mushrooms | Marsala wine | pasta

VEAL SALTIMBOCCA 30.

Veal | prosciutto | fontina | sage | sherry wine sauce |  
sautéed spinach | italian potatoes

ZUPPA DI PESCE 38.

Clams | shrimp | scallops | calamari | tomato fumé |  
pasta on side

# SPECIALTIES

ADD A HOUSE SALAD OR CLASSIC CAESAR SALAD 3.

PORK MILANESE 28.

Pan fried | potatoes | arugula | demi | parmesan cheese

HAZELNUT CHICKEN 28.

Hazelnut-crusted | Frangelico-orange cream sauce | pasta

GRILLED SALMON <sup>GF</sup> 29.

Spaghetti squash | greek salad salsa | broccoli rabe |  
lemon oregano vinaigrette

SEARED CHILEAN SEA BASS 37.

Lemon basil risotto | spinach | arugula

PAN SEARED RIB EYE 39.

Italian potatoes | roasted brussels sprouts | mushrooms | sun-  
dried tomatoes | bourbon cream sauce

 @nicolesofalbany