

EST. 1986

Nicole's restaurant Drink Menu COCKTAILS

FRENCH GREYHOUND MARTINI 14.

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

PAPER PLANE 14.

Bulliet bourbon, Amaro, Aperol, lemon juice

OLD FASHIONED 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)

LUXARDO MANHATTAN 14.

Knob creek, sweet vermouth, Luxardo maraschino liqueur, bitters

APEROL SPRITZ 12.

Aperol, Prosecco, orange slice

SEASONAL

THE EMPRESS ORCHARD 14.

Empress gin, sweet vermouth, lemon juice, rosemary thyme syrup, apple cider

CRANBERRY APPLE MOJITO 14.

Bacardi, cranberry juice, apple cider, mint, lime juice, club

PUMPKIN SPICE MARTINI 14.

Vanilla Vodka, Bailey's, pumpkin puree, cinnamon, nutmeg

SMOKEY MAPLE MARGARITA 14.

Mezcal, orange liqueur, maple syrup, lime juice, served up with a salt rim

HOT TODDY 12

Elijah Craig, honey, hot water, cinnamon stick

SANGRIAS

ROSÉ SANGRIA 14.

Prosecco rosé, peach nectar, peach schnapps, seltzer

NICOLES' RED SANGRIA 14.

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

APPLE CIDER SANGRIA 14.

Local apple cider, white wine, spiced rum, vanilla vodka

BOTTLED BEER

IMPORTED

Heineken

Stella Artois

Guinness

CRAFT

Fiddlehead All Day IPA

Crabbies Ginger Beer

Frog Alley Watermelon Crawl

Lagunitas IPA

Dog Fish 60 Minute IPA

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

Mocktails

NA APPLE CIDER SANGRIA 6.

Apple cider, club soda, mixed fruit, simple syrup

NA CRANBERRY APPLE MOJITO 6.

Cranberry juice, apple cider, mint, lime juice, club soda

CRÈME BRÛLÉE HOT CHOCOLATE 6.

White hot chocolate, vanilla syrup, whipped cream, caramel drizzle

A 3.5% processing fee is added to all checks,

which is waived for cash payments.

Thank you for your understanding!

DOMESTIC

Budweiser

Coors Lite

Miller Lite

Blue Moon

Mich Ultra

Corona

Sam Adams Seasonal

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 \$30. | 750ML \$60.
dry, intense aromas, flavors of Golden Delicious apples, a long, multi-layered finish

CHARLES KRUG SAUVIGNON BLANC, CA \$45.

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

KONO SAUVIGNON BLANC, NEW ZEALAND \$12. | \$38.

Tropical fruits and lifted herbaceous notes

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

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

SHRIMP AND LOBSTER BISQUE 12.

Creamy lobster bisque | butter poached shrimp | basil oil

FRIED CALAMARI 14.

Hot peppers | marinara

ROASTED BRUSSELS SPROUTS GF 12.

Pancetta | lemon vinaigrette | roasted onion

Available vegetarian without pancetta

LITTLE NECK CLAMS (RED OR WHITE) GF 16.

Basilico - garlic | butter | white wine | basil

Zuppa - spicy pan marinara sauce

MARGARITA FLATBREAD V 15.

Fresh mozzarella, tomato, basil

BUTTERNUT SQUASH FLATBREAD 17.

Butternut squash puree | prosciutto | goat cheese |
candied pecans | fried sage | arugula

CRISPY ARTICHOKE V 10.

Lemon-caper aioli

AUTUMN BURRATA V GF 14.

Burrata | beets | parsnips | butternut squash |
beet glaze | candied pecans

SHRIMP COCKTAIL GF 14.

Nicole's cocktail sauce

CACIO E PEPE V 10.

Black pepper | butter | parmesan | linguine

CRISPY POLENTA CAKE AND MUSHROOM RAGU VG 14.

Pan fried polenta | coconut milk | mushroom ragu

SIDES

Root Vegetable Medley 6.

Beets, parsnips, butternut squash

Classic Italian Meatballs 7.50

Tomato sauce

Spaghetti squash 8.

with marinara

Garlic Bread

4 pieces 5. | 8 pieces 8.

Broccoli Rabe 9.

Garlic oil | parmesan

Italian Potatoes 6.

Roasted and seasoned

SALADS

Side house or caesar salad with any entree 3.

SALAD ADDITIONS

Grilled chicken 1/2 breast 5. | full breast 7.

Grilled shrimp 3 pieces 9. | 5 pieces 14.

Grilled salmon 14.

BEET AND PISTACHIO SALAD V GF 16.

Field greens | roasted beets | toasted pistachio | goat cheese |
pickled onions | maple-mustard vinaigrette

NICOLE'S FIELD GREEN SALAD VG GF 7. | 11.

Garden vegetables | balsamic vinaigrette

CLASSIC CAESAR SALAD V 7. | 11.

Garlic-toasted croutons | Romano cheese | anchovies

PASTAS

GF Pasta available for an additional charge

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 9 | 5 pieces 14.

LINGUINE CLAM SAUCE 25.

Little neck clams | pan marinara or garlic-wine fumé

SPAGHETTI SQUASH & EGGPLANT "MEATBALLS" VG GF 25.

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

CHORIZO & KALE FALL PASTA 28.

Chorizo | kale | red onion | butter beans | butter wine sauce

SHRIMP AND SCALLOP SCAMPI 32.

Garlic butter wine sauce | spinach | linguine

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CLASSICS

CLASSIC PARMIGIANA

Eggplant 21. | Chicken 24. | Veal 29.

Marinara | mozzarella | pasta

SORRENTO

Chicken 27. | Veal 32.

Layered with eggplant | marinara | mozzarella | pasta

STUFFED EGGPLANT V GF 24.

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

MARSALA GF

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

Sautéed mushrooms | Marsala wine | pasta

SALTIMBOCCA GF

Veal 30. | Chicken 26.

Prosciutto | fontina | sage | sherry wine sauce |
sautéed spinach | italian potatoes

ZUPPA DI PESCE 38.

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

SPECIALTIES

HAZELNUT CHICKEN 28.

Hazelnut-crust | Frangelico-orange cream sauce | pasta

GRILLED SALMON GF 29.

Spaghetti squash | lentils | kale | lemon oregano vinaigrette

SEARED CHILEAN SEA BASS GF 37.

Butternut squash risotto | spinach | arugula

PORK CHOP 32.

Bone in pork chop | sweet potato mash | broccoli rabe |
cider dijon pork a jus

PAN SEARED RIB EYE GF 39.

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

SAUTEED SCALLOPS 44.

Scallops | lobster fume | tomatoes | basil | fried parsnip ribbons |
bed of roasted potatoes



@nicolesofalbany