

EST. 1986

Nicoles
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, bitters, sweet vermouth, Luxardo cherry, orange, splash of amaretto

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

EMPRESS GINGER RICKEY 14.

Empress gin, ginger beer, cranberry juice, lime juice, simple syrup, rosemary sprig, cranberries

TIRAMISU ON THE ROCKS 14.

Vanilla vodka, amaretto, Kahlua, espresso, splash of milk

BOURBON THOUGHTS OF SUMMER 14.

Bourbon, blood orange sryup, orange juice, peach nectar, lemon, muddled blood oranges

RUBY RED PAMPLEMOUSSE PALOMA 14.

Crème de Pamplemousse Rose liqueur, Sauza tequila, red grapefruit juice, simple syrup, fresh lime, seltzer

RUM HOT TODDY 12

Bacardi, lemon juice, honey, hot water cinnamon stick

SANGRIAS

ROSÉ SANGRIA 14.

Prosecco rosé, peach nectar, peach schnapps, seltzer

NICOLES' RED SANGRIA 14.

Vanilla vodka, red wine, simple syrup, cranberry juice, orange juice

APPLE CIDER SANGRIA 14.

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

BOTTLED BEER

IMPORTED

Heineken
Stella Artois

CRAFT

Crabbies Ginger Beer

Frog Alley Watermelon Crawl

Flower Power IPA

Dogfish 60 Minute IPA

DOMESTIC

Budweiser

Coors Lite

Miller Lite

Blue Moon

Mich Ultra

Corona

Sam Adams

DRAUGHT BEER

PERONI LAGER | BIRRA PERONI BREWERY

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

FIDDLEHEAD IPA

Medium bodied American style IPA | 6.2% ABV | VT

SAM ADAMS | COLD SNAP

Bright citrus and floral notes with a touch of vanilla, and smooth, subtle sweetness | 6.3% ABV | Boston, MA

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

CRANBERRY GINGER RICKEY 6.

Cranberry juice, ginger ale, lime juice, simple syrup, rosemary sprig, cranberries

SUMMER TEASER 6.

Blood orange syrup, orange juice, peach nectar, lemon juice, muddled blood oranges

CRÈME BRÛLÉE HOT CHOCOLATE 6.

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

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Wine List

WHITE | ROSE | SPARKLING

SANTA MARGHERITA PINOT GRIGIO, ITALY 750ML 64. | 375ML 32
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.

JACQUES DUMONT SANCERRE 60.

This dry sauvignon blanc has concentrated aromas of citrus and tropical fruits.

KONO SAUVIGNON BLANC, NEW ZEALAND 38.

Tropical fruits and lifted herbaceous notes

SEQUOIA GROVE NAPA VALLEY CHARDONNAY 65.

Flavors of lemon zest, honeysuckle, and pound cake.

GLENORA REISLING 33.

Semi-dry finish is balanced by the natural acidity characteristics of the Finger Lakes vineyards | NY

KENDALL JACKSON CHARDONNAY 38.

Fruit-forward, divinely complex, approachable and exceptionally food-friendly.

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 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

BANFI CENTINE, TUSCANY ITALY 11 | 36

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

7 MOONS RED BLEND 32.

Blend from seven different grape varieties.

TRIVENTO MALBEC 30.

Strawberries and cherry flavors with hints of coffee and chocolate. Good body and fleshy tannins with a long, lingering finish. | Argentina

LOCA CIUCA, CHIANTI 10. | 34.

Deep and full-bodied Chianti,

ST. FRANCIS MERLOT 12. | 46.

Spicy herb and vanilla overtones. Nuanced with chocolate.

Round, generous tannins give it a big finish. | Sonoma Valley, CA

BANFI CHIANTI CLASSICO RISERVA DOCG 56

Deep cherry and leather flavors with subtle wood notes. Supple tannins.

LAETITIA PINOT NOIR, ARROYO GRANDE VALLEY 54.

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

ASKA BANFI CAB SAV-FRANC BLEND, MAREMMA 64.

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

BOLLA AMARONE DELLA VALPOLICELLA CLASSICO 98.

Ripe bold flavors

MOUNT PEAK, SENTINEL CABERNET SAUVIGNON 105.

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

PIO CESARE BAROLO, PIEDMONT, ITALY 115.

PAPILLON BORDEAUX BLEND, ORIN SWIFT, CALIFORNIA 125.

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 Zinfandel | Moscato | Prosecco

Cabernet Sauvignon | Malbec | Pinot Noir | Centine | Chianti

SMALL PLATES

SAUSAGE POTATO KALE SOUP 12.

Parm cheese | parsley

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 ARTICHOKEs ^V 10.

Lemon-caper aioli

WARMED BRIE ^V 16.

Warm brie | candied pecans | crostini

SHRIMP COCKTAIL ^{GF} 14.

Nicole's cocktail sauce

WINTER BURRATA ^V 14.

Confit tomatoes | roasted pepper salad | hazelnut pesto

CRISPY POLENTA CAKE AND MUSHROOM RAGU ^{VG} 14.

Pan fried polenta | coconut milk | mushroom ragu

PUMPKIN RAVIOLI (5) 14.

Maple walnut cream | toasted walnuts | fried Brussels

SIDES

Polenta Cake 7.

Marinara | parm | basil

Spaghetti squash 8.

marinara

Broccoli Rabe 9.

Garlic oil | parmesan

Classic Italian Meatballs 7.50

Tomato sauce

Garlic Bread

4 pieces 5. | 8 pieces 8.

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 8.

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 8

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

PUMPKIN RAVIOLI (10) 25.

Maple walnut cream | toasted walnuts | fried Brussels

SHRIMP AND SCALLOP SCAMPI 32.

Garlic-butter wine sauce | spinach | linguine

CREAMY BOURSIN AND MUSHROOM PASTA 22.

Pappardelle | spinach | sun-dried tomatoes | Parmesan

Add 1/2 breast chicken 5 | full breast 8

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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

SHRIMP AND SWORDFISH 34.

Warm bean salad | garlic herb butter | crispy capers

SEARED 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



@nicolesofalbany