

NICK'S

Tuscan Grill

ITALIAN RESTAURANT

Appetizers

WHOLE BACKED CLAMS OREGANATA	9
ZUCCHINI FRITTI GOLDEN FRIED ZUCCHINI	8
CALAMARI FRITTI FRIED CALAMARI WITH BASIL, AIOLI & LIMONCELLO	13
CALAMARI FRA DIAVOLO FRIED CALAMARI ARRABBIATA IN A LIGHT MARINARA SAUSEW CHERRY PEPPERS AND CHRUSHED RED FLAKES	14
STUFFED MEATBALLS	10
MUSSELS LUCIANO MUSSELS SAUTÉED IN WINE & HERBS WITH RED OR WHITE SAUCE	12
SHRIMP COCKTAIL	16
COLD ANTIPASTO (FOR 2) IMPORTED PROSCIUTTO, HAM, SALAMI, ARTISANAL CHEESES, MEDITERRANEAN OLIVES & PARMESAN CROSTINI	14
HOT ANTIPASTO (FOR 2) BAKED CLAMS, FRIED CALAMARY, SHRIMP OREGANATA & EGGPLAN ROLLANTINI	16

Soups and Salads

FRENCH ONION SOUP	6
STRACCIATELLA SOUP	6
HOUSE SALAD	7
CAESAR SALAD (FOR 2) ROMAINE, SHAVED PECORINO, GARLIC CROUTONS	10
GORGONZOLA SALAD MESCLUN GREENS, DICED ROMA TOMATOES, RED ONIONS AND WALNUTS, TOPPED WITH IMPORTED GORGONZOLA CHEESE AND LIGHT RASPBERRY VINAIGRETTE	10
BUFFALO CHICKEN SALAD SPICY BUFFALO CHICKEN, ROMAINE LETTUCE, CARROTS, TOMATOES, CELERY & BLUE CHEESE DRESSING	10
MOZZARELLA CAPRESE FRESH MOZZARELLA WITH ROASTED PEPPERS, TOMATOES, BASIL & DRIZZLED WITH BALSAMIC GLAZE	12

Pizzette

THE NEAPOLITAN SAN MARZANO TOMATO AND BASIL TOPPED WITH MOZZARELLA CHEESE	12
PIZZA MARGHERITA SAN MARZANO TOMATO & BASIL TOPPED WITH FRESH MOZZARELLA	12
PIZZA BIANCA WHITE PIZZA WITH BROCCOLI RABE, MOZZARELLA, CARAMELIZED ONIONS & FRESH BASIL	13
CARNE SLICED HOUSE MADE MEATBALLS, CRUMBLLED SWEET SAUSAGE & FRESH MOZZARELLA	14
FRA DIAVOLO SAN MARZANO TOMATO SAUCE AND BASIL, DICED ROMA TOMATOES, FRESH MOZZARELLA, CRUMBLLED SWEET ITALIAN SAUSAGE & HOT CHERRY PEPPERS	14
SHRIMP OREGANATA PANKO & HERBS CRUSTED SHRIMP, PESTO AIOLI AND DICED FRESH MOZZARELLA	15

*Available w Whole Wheat or Gluten Free crust

Pasta and Risotto

PAPPARDELLE BOLOGNESE HEARTY RAGU OF SLOW BRAISED SHORT RIBS, CRUMBLLED ITALIAN SWEET SAUSAGE AND RICOTT CHEESE	24
CAVATAPPI TOSCANI CRUMPLLED ITALIAN SWEET SAUSAGE, BROCCOLI RABE, WHITE CANNELLINI BEANS 7 SUNDRIED TOMATOES IN WHITE WINE SAUCE	18
SPAGHETTI CARBONARA IMPORTED PROSCIUTTO, GREEN PEAS AND FRESH CREAM	17
FETTUCCINE ALFREDO	17
RIGATONI A LA VODKA PLUM TOMATOES, FRESH CREAM, IMPORTED PECORINO, ITALIAN PANCETTA & RED CHILI FLAKES	17
LOBSTER RAVIOLI IN A CREAMY PINK TOMATO SAUCE	19
EGGPLANT ROLLANTINI SERVED WITH PENNE	18
LINGUINI PESCATORA CALAMARI, MUSSELS, SCALLOPS, CLAMS AND SHRIMP IN A RED OR WHITE SAUCE	27
LINGUINI CLAM SAUCE WHOLE AND CHOPPED LITTLE NECK CLAMS IN RED WHITE OR FRA DIAVOLO SAUCE	20
RIGATONI FIORENTINA CHICKEN, SPINACH AND DICED FRESH MOZZARELLA IN A CREAMY PINK SAUCE	19
PENNE LUCIANO GARLIC, OIL, ZUCCHINI, SHRIMP & PORTOBELLO MUSHROOMS	20
RISOTTO AI TRE FUNGHI ITALIAN ARBORIO RICE WITH PORCINI, SHIITAKE & PORTOBELLO MUSHROOMS IN A LIGHT BROWN SAUCE W A DRIZZLE OF TRUFFLE OIL	18
RISOTTO PESCATORA ITALIAN ARBORIO RICE WITH CALAMARI, MUSSELS, SCALLOPS, CLAMS AND SHRIMP IN A RED OR WHITE SAUCE	26
EGGPLANT PARMIGIANA	17

*All Pasta dishes available with gluten free or whole wheat pasta

Chicken

CHICKEN PICCATA SAUTEED IN WHITE WINE, LEMON, CAPERS. SERVED WITH PENNE	20
CHICKEN PARMIGIANA (OPTION OF GRILLED CHICKEN FOR LOW CARBS)	20
CHICKEN FRANCESE WHITE WINE, LEMON AND BUTTER SAUCE SERVED WITH PASTA OR VEGETABLES	20
CHICKEN SORRENTINO LAYERED WITH FRESH BATTERED EGGPLANT & PROSCIUTTO, TOPPED WITH FRESH MOZZARELLA IN A DEMI GLAZE SAUCE	23
CHICKEN SCARPARELLO CHICHEN ON THE BONE SAUTÉED WITH SAUSAGE, MUSHROOMS & PEPPERS IN A LIGHT BROWN SAUCE SERVER WITH ROASTED POTATOES	22
CHICKEN LUCIANO CHICKEN CUTLET BREADED WITH SLICED TOMATOES, ONIONS, FRESH MOZZARELLA, BASIL, BALSAMIC VINEGAR, OLIVE OIL, SALT & PEPPER	20

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Veal

VEAL PARMIGIANA	23
VEAL PAILLARD THINLY POUNDED VEAL, BROCCOLI RABE & GARLIC IN A LIGHT WHITE WINE SAUCE	24
VEAL LUCIANO VEAL MILANESE WITH FRESH MOZZARELLA, TOMATOES, ONIONS BASIL, OIL & BALSAMIC VINEGAR.	23
VEAL SALTINBOCCA BREADED CUTLET TOPPED WITH PROSCIUTTO & FRESH MOZZARELLA IN A LIGHT MARSALA SAUCE.	24
THREE MUSKETEERS EGG BATTERED VEAL, CHICKEN AND JUMBO SHRIMP IN A WHITE WINE, LEMON & BUTTER SAUCE.	28

**All Entrées served with a choice of pasta or vegetables of the day*

Steak

SKIRT STEAK VESUVIO MARINATED IN BALSAMIC SEASONED VINEGAR, TOPPED WITH FRESH SAUTEED SPINACH & WILD MUSHROOMS IN A DEMI GLAZE SAUCE. SERVED W ROASTED POTATOES	28
BRAISED BEEF SHORT RIBS TOPPED WITH CRISPY ONIONS, SERVED WITH GARLIC MASHED POTATOES & MIXED VEGETABLES	28
GORGONZOLA CRUSTED RIB EYE (14OZ) TOPPED WITH CRISPY ONIONS. SERVED WITH ROASTED POTATOES	34
NY STRIP STEAK (14OZ) WITH A BALSAMIC REDUCTION SAUCE, SERVED WITH MUSHED POTATOES & SAUTEED SPINACH	34
FILET MIGNON (10OZ) WITH BAROLO SAUCE, SERVED WITH MUSHED POTATOES AND GRILLED ASPARAGUS	34

Seafood

JUMBO GARLIC SHRIMP (6) SAUTEED IN A LEMON, BUTTER & GARLIC SAUCE, SERVED OVER SPINACH	27
BAKED STUFFED SHRIMPO (6) BROILED AND STUFFED WITH LOBSTER & CRAB MEAT. SERVED WITH SAFFRON RISOTTO	28
SHRIMP SCAMPI TENDER SHRIMP SAUTEED IN A WHITE WINE, GARLIC AND BUTTER SAUCE WITH A TOUCH OF LEMON. SERVED WITH SAFFRON RISOTTO	28
GRILLED BRANZINO PICCATA IN A WHITE WINE, LEMON & CAPER BROWN BUTTER SAUCE. SERVED WTH SIDE OF PASTA OR VEGETABLES.	28
MUSTARD AND THYME ROASTED SALMON FILET SERVED WITH SIDE OF PASTA OR VEGETABLES	28
STUFFED FILET OF SOLE CRABMEAT STUFFED, BROILED THEN SIMMERED IN WHITE WINE, LEMON & GARLIC SAUCE. SERVED WITH SAFFRON RISOTTO	27
ZUPPA DI PESCE SHRIMP, MUSSELS, CLAMS, CALAMARI, SCALLOPS IN FRA DIAVOLO SAUCE SERVED WITH COUNTRY BREAD CROSTINI	32

Ask your server if you have any special request or questions. Our chef will do his best to accommodate most requests

Gift Certificates Available!

*Outdoor Seating, Private Events, Catering, Take Out
Visit our website at NicksTuscanGrill.com
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