

*2019 Downtown Cincinnati  
Restaurant Week 3 Course*

*\$45*

*August 5<sup>th</sup>-10<sup>th</sup>*

*Salads*

*Caesar / parmesan / croutons*

*Prosciutto / burrata / arugula / citronette / pecorino*

*Rhubarb / granny smith apple / charred fennel / celery / orange /  
labna / walnuts*

*Pastas*

*Tagliatelle Bolognese / classic meat sauce*

*Crispy Potato Gnocchi / four cheese fondue / chives*

*Spaghetti alla Chitarra / porcini butter / crispy pancetta /  
enoki mushrooms / baby arugula / pecorino romano*

*Entrées*

*Arctic Char / spring vegetable salad / dill crème / bagna cauda*

*Pork Tenderloin / shiitake mushrooms / romesco sauce /  
corn flan / smoked sunchokes / pearl onions*

*Amish Chicken Breast / caramelized brussel sprouts / caulilini /  
robuchon potatoes / rosemary lemon jus*

*Nicola's*

*2019 Downtown Cincinnati  
Restaurant Week*

*Wine Bottle Features*

*August 5<sup>th</sup>-10<sup>th</sup>*

*Moscato di Asti G.D. Vajra*

*Piemonte 38 (Normally 50)*

*Chardonnay BonAnno*

*Carneros Napa Valley 38 (Normally 50)*

*Sauvignon Blanc Abbazia di Novacella*

*Alto Adige 38 (Normally 50)*

*Rosato di Toscana Il Poggione Brancato*

*Toscana 38 (Normally 48)*

*Nebbiolo Blend G.D. Vajra Langhe Rosso*

*Piemonte 38 (Normally 50)*

*Barbera d'Asti Renato Ratti Battaglione*

*Piemonte 38 (Normally 50)*

*Nicola's*