



Drink Menu

SPICED BOURBON MULE 10

Seagrams 7 | ginger-beer | cider | apple garnish

CASAMIGOS MEZCAL OLD FASHIONED 12

Casamigos Mezcal | fresh lime | bing cherry | sugar | grapefruit bitters

LUXARDO MANHATTAN 12

Woodford Reserve | sweet vermouth | Luxardo maraschino liqueur | Bitters

APPLE CIDER MEZCAL MARGARITA 14

cider, grand mariner, Casamigos Mezcal

OLD THYME SOUR 14

Jameson Irish Whiskey | Elderflower Liqueur | Chartreuse | fresh lemon | cinnamon-thyme simple syrup | egg white | bitters

ESPRESSO MARTINI 12

Amaro, vanilla vodka, espresso

PIRLO SPRITZ 12

Campari | Prosecco | orange slice

SANGRIAS

APPLE CIDER SANGRIA

local apple cider | white wine | spiced rum | vanilla vodka

SANGRIA ITALIANO

Limoncello | vanilla vodka | fruits

AUTUMN SANGRIA

red wine | pear vodka | cointreau | brown sugar-cinnamon simple syrup

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

BOTTLED BEER DOMESTIC CRAFT & SPECIALTY

Bud | Bud Light
Coors Lite
Miller Lite
Blue Moon
Mich Ultra
Samuel Adams Lager
Labatt Blue
Corona

IMPORTED

Heineken
Heineken Lite
Stella Artois
Peroni
Red Stripe
Guinness

Mother Pumpkin Ale
Allagash White
The Crisp Pilsner Sixpoint Brewery
Cigar City Gose | Sour Ale
Brown's Cherry Raz
Dogfish 60 Minute IPA
Founders All Day IPA
Good Fortune IPA
Sculpin IPA Ballast Point
Hop Manna IPA
Lagunitas IPA
Lake Placid UBU Ale
Omission Gluten Free
Crabbies Ginger Beer
Down East Cider
Bucklers N/A

DRAUGHT BEER

HOSPITALITY RELIEF BOMB | SLOOP JUICE

Proceeds donated to COVID-19 Relief Fund to support NY's hospitality/restaurant industry.

6.5% ABV | Fishkill, NY

CAN-O-BLISS | OSKAR BLUES

Double IPA, Citra hops, hoppy aroma, flavors of passionfruit & citrus.

8.2% ABV | Longmont, CO

WHITE IN A GLASS WITT | ARTISANAL BREW WORKS

Unfiltered, pale, cloudy due to the high levels of wheat used in the mash. Lightly spiced with coriander & orange peel, light yet full flavored.

4.6% ABV | Saratoga, NY

BLOOD ORANGE GOSE | NODA BREWING COMPANY

Kettle-soured German-styled wheat ale brewed with German pilsner grain, wheat malt, blood orange puree

4.2% ABV | Charlotte NC

Wine List WHITE | ROSE | SPARKLING

PLACIDO PINOT GRIGIO, VENETO, ITALY \$8 | \$30 | Bin #22
Full, fresh, lively, notes of ripe pear on the finish

SANTA MARGHERITA PINOT GRIGIO, ITALY 375ML \$24 | 750ML \$46 | Bin #23
dry, intense aromas, flavors of Golden Delicious apples, a long, multi-layered finish

SALADINI PILASTRI FALERIO ASCOLANI, MARCHE \$8 | \$30 | Bin #24
Medium-body with citrus notes and layers of ripe pear

CHARLES KRUG SAUVIGNON BLANC, NAPA \$38 | Bin #26
Aromas of grapefruit, lime and orange blossom

KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND \$38
fresh, juicy wine, vibrant acidity, tropical fruit flavors, passion fruit, melon, and grapefruit.

GLENORA, RIESLING, NY FINGERLAKES \$9 | \$35 | Bin#28
Crisp fruit flavors, yet subtle and dry

STAGS' LEAP, CHARDONNAY, NAPA \$55 | Bin #34
Apple, pear, lemongrass, vanilla and subtle oak nuances

M. CHAPOUTIER BELLERUCHE, ROSE, RHONE \$9 | \$35 | Bin#29
Apple, pear, vanilla, creamy butter and toasty

MASCHIO, PROSECCO, VENETO, ITALY \$8 | \$26 Bin#30
Full, fresh, lively, notes of ripe pear on the finish

RED

FIRESTEED PINOT NOIR, WILLAMETTE, OREGON \$10 | \$35 | Bin#39

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

JOSH CELLERS, MERLOT CALIFORNIA \$10 | \$34 | Bin #40

violets, sweet plums, rosemary, vanilla bean, blackberries, and cherries, cocoa powder, tannins

CASILLERO DEL DIABLO, CABERNET SAUVIGNON, CHILI \$10 | \$34 | Bin#70

dark, ruby red with aromas of cherries, black currant and dark plums.

SARTORI VALPOLICELLA, ITALY \$10 | \$35 | Bin#32

Silky smooth red tannins, red fruit flavor and herbal nuances

BANFI CENTINE, TUSCANY ITALY \$9 | \$30 | Bin#48

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

COLORES DEL SOL MALBEC, MENDOZA, ARGENTINE \$9 | \$35 | Bin#53

Raspberry and blueberry flavors, light tannin, bright acid

CASTELLO BANFI CHIANTI CLASSICO RISERVA, TUSCANY \$39 | Bin#46

A rich style, displaying flavors of cherry, blackberry, earth and tea

CASTELLO BANFI BRUNELLO DI MONTALCINO, TUSCANY \$89 | Bin#59

Smooth velvety style, notes of dried cherry and raspberry

BOLLA AMARONE, VENETO \$69 | BIN#60

Rich dry, black cherry, long round finish hint of cocoa and spice

KENDALL-JACKSON VINTNER'S RESERVE CABERNET SAUVIGNON \$40

bright black cherry, blackberry, cassis, rich, seamless tannins, robust backbone

ASKA BANIF CAB SAV-FRANC BLEND, MAREMMA \$58 | Bin#66

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

MOUNT PEAK, ORIN SWIFT SENTINEL CABERNET SAUVIGNON \$89 | Bin#68

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

WINES BY THE GLASS

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Reisling, Moscato, Pinot Noir, Chianti, Cabernet Sauvignon

SMALL PLATES

FRIED CALAMARI 12

Hot peppers | marinara

CRISPY ARTICHOKEs v 10

Marinated baby artichokes | lemon-pepper aioli

FRITTO MISTO 16.

Fried calamari | shrimp | scallops | lemon caper aioli

CRISPY FRIED BRUSSELS SPROUTS v 10

Maytag blue cheese | croutons | Frank's Red Hot

TURMERIC ROASTED CAULIFLOWER v GF 9

Whipped feta | crisp chickpeas

MOZZARELLA IN CARROZZA 14

Crisp Italian bread | fresh mozzarella | anchovy lemon demi

HERBED GOAT CHEESE POLENTA FRIES v 8

Raspberry-Dijon aioli

GRILLED FLATBREAD v 14

Caramelized onions | roasted wild mushrooms | goat cheese |
garlic oil | balsamic | arugula

LITTLE NECK CLAMS (RED OR WHITE) GF 16

Basilico | garlic | butter | white wine | basil
or

Zuppa | spicy pan marinara sauce

CLASSIC ITALIAN MEATBALLS 6.75

Tomato Sauce

GARLIC BREAD v

4 pieces 5. | 8 pieces 7.50

BUTTERNUT BISQUE v 8.

Brûlée butternut | toasted pepitas | scallion | chili oil

SALADS

SALAD ADDITIONS

Grilled chicken 1/2 breast 5 | full breast 7

Grilled shrimp 3 pieces 7 | 5 pieces 12

Grilled salmon 12

BEET & PISTACHIO SALAD v GF 15

Field greens | kale | roasted beets | toasted pistachio | goat
cheese | pickled onions | lemon-honey vinaigrette

NICOLE'S FIELD GREEN SALAD VG GF 6 | 9

Garden vegetables | balsamic vinaigrette

CLASSIC CAESAR SALAD v 7 | 10

Garlic-toasted croutons | Romano cheese | anchovies

PASTAS

ADD A HOUSE SALAD OR CLASSIC CAESAR SALAD 2.

SHORT RIB RAGU 25

Braised | pappardelle | tomato gravy | Romano cheese

PAPPARDELLE & MEATBALLS 19

PENNE ALLA VODKA v 18

Add chicken 7 | shrimp 8 | turmeric cauliflower 7

LINGUINI CARBONARA 19

Prosciutto, pancetta, egg, aged parmesan

LINGUINI CLAM SAUCE 24

Little neck clams | pan marinara or garlic-wine fume

SHRIMP AND SCALLOP SCAMPI 26

Garlic butter wine sauce | spinach | capellini

SPAGHETTI SQUASH & EGGPLANT "MEATBALLS" VG 24

Marinara | Mediterranean herbs | crisp basil

LOBSTER RAVIOLI 27

Spinach | shallot sherry wine sauce

PUMPKIN RAVIOLI v 24

Mascarpone | roasted butternut | brussel sprouts | candied pecans

CLASSICS

SERVED WITH PASTA | ADD A HOUSE OR CAESAR SALAD 2.

CLASSIC PARMIGIANA

Eggplant 20 | Chicken 22 | Veal 27 |

SORRENTO

Chicken 25 | Veal 29

Layered with eggplant | marinara | mozzarella

STUFFED EGGPLANT v GF 22

Herbed goat cheese & ricotta | spinach | marinara | mozzarella

MARSALA GF

Chicken 25 | Veal 29 | Shrimp & Scallops 29

Sautéed mushrooms | Marsala wine

VEAL THERESA 29

Lightly battered | prosciutto ham | mozzarella | pan marinara

ZUPPA DI PESCE 38

Clams | shrimp | scallops | calamari | tomato fume

SPECIALTIES

ADD A HOUSE SALAD OR CLASSIC CAESAR SALAD 2.

PORK RIB EYE SALTIMBOCCA 24

Fresh sage | crispy prosciutto ham | Fontina | creamy spinach
wild mushroom-Madeira pan jus

HAZELNUT CHICKEN 25

Hazelnut-crusteD | Frangelico-orange cream sauce | pasta

GRILLED SALMON GF 27

Spinach | spaghetti squash | citrus beurre blanc

CORIANDER MUSTARD SEED CRUSTED SEA BASS 34

seasonal greens and beans and grains

GRILLED RIB EYE CONTADINA 38

Italian potatoes, roasted vegetables, rosemary, roasted garlic



@nicolesofalbany