

Appetizers

Classic Brushetta 6.25

Ciabatta bread brushed with an olive oil herb blend then topped with fresh tomatoes, basil, mozzarella & parmesan cheese served with our tomato basil sauce.

Shrimp & Crab Brushetta 9.25

Our classic brushetta from above topped with plump tender shrimp and lump crab meat.

Artichoke & Spinach Brushetta 7.25

Artichoke hearts and fresh spinach in a creamy blend of cheeses served hot on our crispy ciabatta bread.

Crabby Mac-n-Cheese 6.25

Pasta topped in a cheddar alfredo sauce with sweet lump crab meat baked bubbly hot.

Tomato Basil Caprese 9.25

Fresh mozzarella with roma tomatoes and basil drizzled with a pesto infused oil.

Crabtini 10.50

Sweet lump crab meat piled into a martini glass on top of Italian pico and spicy cocktail sauce with a mustard remoulade.

Oyster's on the Half Shell

1/2 dozen 9.25 full dozen 17.25

Appetizers for the Table

Tre Brushettas 11.25

An assortment of our three brushettas.

Skewer Trio 14.25

A steak skewer, a shrimp skewer, and a chicken skewer chargrilled served with dipping sauces.

Cold Seafood Platter 19.00

Our shrimp cocktail, crabtini, and three oysters' on the half shell served over ice with spicy cocktail sauce and mustard remoulade.

Pastas

Classic Lasagna (specialty of the house) 12.25

Layers of pasta, meat sauce and mozzarella, ricotta, & parmesan cheese.

Eggplant Parmesan 11.25

Thin layers of breaded eggplant topped with marinara, mozzarella and parmesan served with spaghetti.

Pasta Pomodoro 11.25

Fettuccini in a fresh tomato cream sauce with a touch of vodka.

Baked Ravioli 12.25

Cheese-filled ravioli topped with marinara or meat sauce and melted Italian cheeses.

Pesto Fettuccine 11.25

Our pesto cream sauce served over fettuccine topped with fresh tomatoes.

Baked Ziti 11.25

Ziti pasta baked with marinara sauce and ricotta cheese.

Ribs, Chicken, & Veal

Our famous Palace Baby Back Ribs

1/2 Rack 15.25 Full Rack 20.50

Mouth-watering ribs, smoked and grilled with BBQ.

BBQ Chicken 12.25

Charbroiled chicken breast grilled with our tangy BBQ.

Chicken Roma 17.50

Chicken breast sautéed with shrimp, fresh tomatoes, mushrooms and artichoke hearts in a lemon wine sauce.

Veal Parmesan 18.50

Veal topped with marinara sauce, mozzarella and parmesan cheese.

Veal Marsala 18.50

Veal sautéed with mushrooms, roasted garlic & marsala wine sauce.

Tuscan Grilled Steaks

Filet 6 oz. 19.50 9 oz. 24.50

Broiled expertly to a melt-in-your-mouth tenderness.

16 oz Bone in Ribeye 23.50

Well marbled for peak flavor, deliciously juicy.

20 oz porterhouse 25.50

Combines the rich flavor of the strip with the tenderness of the filet.

Surf & Turf

Create your own by adding any of the following to your entrée:

Beer Battered Shrimp 6.95, Shrimp Scampi 7.95, Lobster Tail 21.95

1/2 pound Snow Crab 7.95, 1/2 pound King Crab 13.95

Seafood

Alaskan King Crab Legs 30.50

1 pound of succulent King Crab served with drawn butter and your choice of one side item.

Australian Lobster Tail

One tail 30.50 Two tails 46.00

A cold water tail served with drawn butter and your choice of one side item.

Lobster Ravioli 18.50

Lobster filled pasta served with a creamy pesto shrimp sauce.

Clams Portofino 15.50

Clams in the shell cooked in a garlic-butter wine sauce served over spaghetti.

Fresh Salmon 17.25

Grilled with your choice of Tuscan seasonings, BBQ sauce or an Artichoke & Spinach cheese blend and your choice of one side item.

Blackened Roughy 17.25

Orange Roughy blackened in our cajun seasoning for that extra spice and your choice of one side item.

Oven Baked Cod 11.50

A generous portion of Icelandic Cod baked with fresh herbs, lemon, garlic, and olive oil and your choice of one side item.

This is a sample of menu items available at Nic's Italian.