

NICKY'S COAL FIRED

Scratch made + family owned
since 2016

APPETIZERS

COAL FIRED GARLIC BREAD \$11

garlic & herb seasoning w/ homemade marinara
make it cheesy **+\$2**

NICKY'S BURRATA ANTIPASTO \$20

marinated olives & artichokes,
prosciutto di parma, olive oil-sea salt flatbread
& burrata mozzarella
sub cashew ricotta for plant based, gluten free by request

KALE CAESAR \$13 *

baby kale, shaved grana padano, garlicky croutons,
cucumber, creamy caesar
+ **roasted 8 oz chicken breast \$8**
gluten free by request

BIG ITALIAN SALAD \$12

local lettuces, asiago, mild giardiniera, salami,
pepperoncini, green olives & tony's italian vin
+ **roasted 8 oz chicken breast \$8**
plant based by request

Nicky's Focaccia

Our signature house made bread is
baked fresh daily in our coal fired oven.
served with choice of:

Herb oil \$10 🍷

Ricotta & truffle honey \$14

Sorghum butter & preserves \$12

*Warning: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses.

COAL FIRED PIZZA

RED PIES make any red pizza gluten free \$3

CLASSIC MARGHERITA \$16

w/ mozzarella, basil & olive oil

ST. PASQUALE THE SECOND \$24

w/ mozzarella, pepperoni, pecorino romano, shaved garlic & chile flake

PLEASED TO MEAT YOU \$25

w/ spanish chorizo salami, pepperoni, Italian sausage & mozzarella

NICKY'S SUPREME \$24

w/ italian sausage, roasted peppers, oil cured olives & mozzarella

ACES HIGH \$24

w/ crushed meatballs, pecorino, basil, roasted onions & mozzarella

VEGAN SUPREME \$25

w/ BE-Hive plant based mozzarella, italian crumbles, pepperoni,
roasted peppers & mushrooms

THE CHICAGO BEAR

ITALIAN BEEF PIZZA

BRAISED SHORTRIB, HOT GIARDINIERA,
SWEET PEPPERS, MOZZARELLA
& BEEF AU JUS. **\$25**

MAKE IT A COMBO W/ ITALIAN SAUSAGE FOR +\$3

WHITE PIES

HEY PAISANO \$22

w/ capicola, red onion, bechamel, smoked mozzarella
& spicy honey drizzle

SUPER SHROOM \$23

w/ porcini cream, mozzarella, fontina, ricotta,
pecorino & roasted mushrooms

BUILD YOUR OWN \$18 red or white sauce

meats \$3 anchovy \$3 extra cheese \$2

veggies \$2 vegan mozz & meats \$3

PIZZA DIPS \$1 each
creamy calabrian ranch,
garlic parmesan,
marinara

Mama G's Meatballs

Our 3rd generation family recipe!

w/ pomodoro, grana padano
& coal fired focaccia **\$16**

house made spaghetti
w/ meatballs **\$25**

HOUSE MADE PASTA

FOUR CHEESE RAVIOLI & PESTO \$25

ricotta, mascarpone, goat cheese & grana filling,
basil pesto, toasted pine nuts, lemon

SPICY CRAWFISH SPAGHETTI \$26

Louisiana crawfish tails, smoked pancetta,
spicy cream, charred leeks, lemon, grana padano

CAVATELLI BOLOGNESE \$25

classic bolognese from local pork & beef,
& grana padano

ORECCHIETTE W/ LAMB SAUSAGE & RAPINI \$26

housemade barese sausage w/ local lamb,
garlic, rapini, white wine & pecorino romano

** *vegan pasta available upon request*

DESSERT

CLASSIC TIRAMISU \$13

ladyfinger cookies soaked in espresso,
layered with cocoa & mascarpone

CHOCOLATE-ALMOND TORTE \$13

rich dark chocolate cake,
raspberry sauce, cocoa nib crema

CANNOLI CHEESECAKE \$12

NY style cheesecake w/ cannoli shell crust, orange & dark chocolate

KID STUFF

SPAGHETTI NOODLES \$8

w/ red sauce or butter

LIL PIZZA \$10

tomato sauce & mozzarella.
+Pepperoni, sausage or
vegan pepperoni \$3

WINE BY THE GLASS & BOTTLE

Sparkling

Cinzano Prosecco \$11/\$44
Villa Marcello Rose Prosecco \$12/\$50
Cantina della Pioppa Lambrusco \$11/\$45

White

Fess Parker Reisling \$12/\$48
Punta Crena Lumassina \$43
Atilia Trebbiano \$60
Stein Sauvignon Blanc \$42
Villa Sandi Pinot Grigio \$32
Pieropan Soave \$50
Cantine Bolzano Pinot Grigio \$55

Rose

Studio by Miraval Rose \$14/\$56
La Jolie Fleur Mediterranee \$44
Calafuria Rosé Tormaresca \$35
La Colembera Colli Tortonesi Rosatao \$52

Red

Dipinti Pinot Noir \$44
Fattoria la Ripa Chianti Classico \$62
Iuli Rossore Barbera \$60
Tenuta La Pergola Barbera \$45
Castello Banfi Toscana Cab/Merlot \$35
Riva Leone Barolo \$75
Stefano Accordini Valpolicella Classico \$50

HOUSE WINE

Red, White or Rose

Glass \$9 | 1/2 Litre \$27 | 1 Litre \$50

COCKTAILS



FROZEN Strawberry Lemonade

Vodka, Aperol, fresh strawberry & lemon \$14



Old Passioned

Jim Bean Bourbon, passion fruit, demerara, orange



Blackberry smash

Cynar apertif, lemon, muddled fresh blackberries, soda



Italian Margarita

Blanco tequila, almond, lemon, lime & a salt rim \$13



Italian Spritz

Aperol, Campari, or house made lemoncello +
soda and Cinzano prosecco \$12

NEGRONI SEASON



Negroni Sbagliato

Campari, sweet vermouth & prosecco \$11



White Negroni

gin, suze & Lillet blanc \$12



Classic Negroni

gin, Campari & sweet vermouth \$12



Phony Negroni Spirit Free

Ritual zero proof gin, apertif & citrus \$11

TAP AND CAN BEER

ON TAP

Peroni \$5
Old Style \$4
New Heights IPA \$6
Brightwood Cider \$7
Little Harpeth Seasonal (Mkt)

CANS

Little Harpeth Pilsner \$6
Three Floyds Gumball Head \$7
Brightwood Rose Cider \$6
Music City Light \$5
Miller Lite \$5
TN Brew Works Seasonal \$6
Jackalope Seasonal \$6
Yazoo Hefeweizen\$6
Southern Grist Rotating (Mkt)
Bravazzi Blood Orange
Hard Italian Soda \$6

CHICAGO



**OLD STYLE LAGER +
A SHOT OF JEPSON'S MALORT \$8**



HANDSHAKE

SPIRIT FREE

Italian Soda
vanilla, hazelnut, or raspberry \$6
Walker Bros Kombucha
ginger or blueberry-jasmine \$6
Strawberry-Lime Tonic \$6
Cali Sober Ranch Water
5mg THC Seltzer \$10 
Athletic Brewing Co. Golden Ale
(<0.5%abv) \$5
Coke, Diet Coke or Sprite \$2

