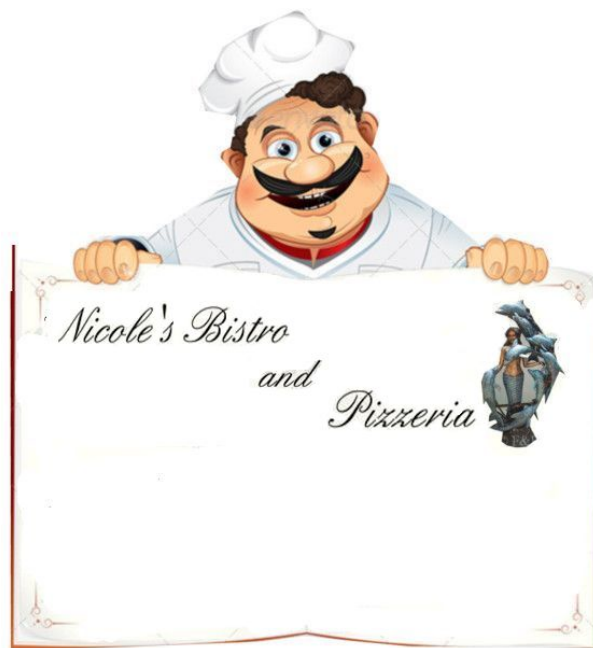


*Nicole's Bistro
and
Pizzeria*





Menu

Appetizers

Grilled and seasoned meat (beef, lamb, and chicken) cubes, served on toothpicks. Individual bowls of [tzatziki](#), marinara, and pesto sauce for dipping.

[Bruschetta with Tomato and Basil](#)

Oven fresh bread with [garlic and herb dipping sauce](#).

Soup

[Minestrone](#)

[Pasta Fagioli](#)

[Italian Wedding Soup](#)

Salad

Fresh Garden Salad with a variety of dressings including the house's oil based Italian dressing and the house's [Greek dressing](#)

[Antipasto Pasta Salad](#)

[Italian Leafy Green Salad](#)

[Greek Salad](#)

Main courses

[Chicken Marsala](#)

[Souvlaki](#)

Brick Oven Wood Fired Pizza with choices of meat and vegetable toppings.

[Veal Parmigiana](#) - is a house specialty served topped with the house's marinara sauce, created by Judas Lasher, and topped with a blend of finely grated parmesan and romano cheeses. This dish is served with a side of angel hair pasta.

[Greek-Style Baked Cod](#)

Sides

[Rosemary Roasted Potatoes](#)

[Rice Pilaf with Pine Nuts](#)

[Briam](#)

[Roasted Asparagus with Feta](#)

[Baked Potato Primavera](#)

[Orzo Salad with Spinach Pesto, Olives & Feta](#)

Desserts

[Baklava](#)

	Tiramisu	
	Summer Shortcake	
	Chocolate Ravioli - Ravioli shaped pastry filled with chocolate fudge.	

This is what the entrance to the garden from the private dining room looks like. That was the set up for Christmas, but it will give an idea what the place looks like.



Garden seating



Decorative pond to the right side of the garden.

The Mermaid and Dolphin fountain, about four feet tall, rests on the flat beige stone on the left near the bottom of the cascade.

<https://rhydin.org/forums/viewtopic.php?p=200968#p200968>

<https://rhydin.org/forums/viewtopic.php?f=15&t=34014&p=200997#p200997>

<https://rhydin.org/forums/viewtopic.php?p=196008#p196008>