



Nick & G's Replaces Ponsaty's in Rancho Santa Fe

The revamped restaurant will offer lunch and dinner daily



1 of 19



Freshly-minted in Rancho Santa Fe is Nick & G's, a new Mediterranean chop house from the **Grand Restaurant Group**, which also operates Bellamy's, The Ranch at Bandy Canyon and Verbena Catering. It replaces Ponsaty's, which the hospitality group opened last year with its former corporate chef Patrick Ponsaty.

The upscale Basque-inspired restaurant from the master French chef shuttered earlier this month and reopened this past weekend after a refresh and rebranding with new executive Chef Brian Freerksen at the helm. Freerksen has 25-plus years in the industry, with roles that have included chef de cuisine at La Jolla Beach and Tennis Club and executive chef at Paradise Point Resort and Spa; most recently, he helped open Urge Gastropub and Common House in Vista.

Nick & G's is named after the children of Grand Restaurant Group owner Sandra DiCicco, who also operates several locations of DiCicco's Italian Restaurant in the Fresno and Central Valley area. its revamped menu ranges from starters to pastas, flatbreads and entrees that include a grilled New York strip steak and seared Atlantic salmon. The restaurant is open daily, with a 4 to 6 p.m. happy hour and dinner service from 5 to 10 p.m. Lunch service, offered from 11:30 a.m. to 3 p.m., starts on Wednesday, August 23.

[Nick & G's Menu](#) by [EaterSD](#) on Scribd

• STARTERS •	
MUSSELS BRODETTO 13 <i>green tipped mussels, garlic, white wine, and herb bread crumbs</i>	BRUSCHETTA 9 <i>grilled country bread, handy capers tomatoes, and virgin basil oil</i>
CALAMARI GREMOLATA 14 <i>with lemon caper aioli and cheese sauce</i>	CRISPY PARMESAN BRUSSELS SPROUTS 12 <i>with balsamic glazes and toasted marcona almonds</i>
CHILLED JUMBO SHRIMP 16 <i>with pickled onion and charred pepper sauce</i>	HUMMUS TRIO 10 <i>with seasonal vegetables and focaccia crisps</i>
• SOUPS & SALADS •	
TOSCANA CUP 4 BOWL 6 <i>font of sausage, toscan kale, and pearl potatoes</i>	CHEF'S HOMEMADE LASAGNA 21
MAMA SANDY'S CHICKEN SOUP CUP 4 BOWL 6 <i>chicken meatballs, shredded chicken, and spinach</i>	BAKED MANICOTTI 19 <i>with kressala sausage, ricotta, fresh mozzarella, and amatriciana sauce</i>
KALE & GARBANZO BEAN 8 <i>with farroolini, cherry tomatoes, cucumber, red onion, and pomegranate vinaigrette</i>	PATA CABRA CHEESE RAVIOLI 19 <i>with artichoke hearts and garlic tomato brown butter</i>
HEARTS OF ROMAINE CAESAR 9 <i>with focaccia croutons, shaved parmesan, and crispy capers</i>	PAPPARDELLE BOLOGNESE 23 <i>with beef, real pork, and shaved parmesan</i>
CHOPPED ANTIPASTO 14 <i>salami, capicola, olives, pepperoncini, tomato, red onion, and nick & g's vinaigrette</i>	SEARED MAINE DIVER SCALLOPS & ASPARAGUS 26 <i>with capellini pasta, garlic, tomato, basil, and olive oil</i>
WILD ARUGULA 11 <i>with poached beans, burrata cheese, roasted udonnati, and white balsamic vinaigrette</i>	FETTUCCHINI ALFREDO 18 <i>with garlic cream and parmigiano reggiano add: grilled chicken +7 seared shrimp +8 seared salmon +10</i>
ASPARAGUS MILANESE 10 <i>sauteed asparagus, mixed greens, parmigiano, fried egg, and olive oil add: grilled chicken +7 seared shrimp +8 seared salmon +11 tenderloin +12</i>	
• FLATBREADS •	
	• ENTRÉES •
	<i>add caesar or house salad +6</i>
	GRILLED NY STRIP 28 <i>with skillet potatoes, pearl onions, wilted watercress, red peppers,</i>