

NICK & TONI'S

Antipasti	Balsam Farms Zucchini Chips [Ⓟ]	17		
	Romaine Salad, Caesar Dressing, Garlic Croutons, Grana Padano	15		
	Charred Escarole Heart Salad, Shaved Grana Padano, Hazelnuts, Lemon & Oil [Ⓟ]	18		
	Local Razor Clams, Guanciale, White Wine, Calabrian Chili	19		
	Hudson Valley Foie Gras Torchon, Maidstone Beach Plum & Dried Fruit Chutney, Housemade Challah Bread*	22		
	Tuscan Kale Salad, Roasted Butternut Squash, Crispy Prosciutto	18		
	Grilled Octopus, Balsam Farms Fingerling Potatoes, Chorizo, Salsa Verde	22		
	Artisanal Cheese Selection, House-made Jam, Nick & Toni's Garden Honey, Crostini [Ⓟ]	21		
Pizza al Forno	<i>Available Sunday through Thursday except Holiday Weekends</i>			
	Classic Margherita, Fresh Mozzarella, Tomato, Basil [Ⓟ]	17		
	Picante, Soppresata, Provolone, Garden Pepperonata, Fresh Mozzarella, Tomato	18		
	Polpetta, Tomato, Crumbled Meatball, Grana Padano, Oregano	19		
	Cipolla, Sweet Onions, Goat Cheese, Olives, Arugula [Ⓟ]	18		
	Quattro Formaggi, Fresh Mozzarella, Stracciatella, Taleggio, Ricotta, Black Truffle [Ⓟ]	18		
Primi	Penne alla Vecchia Bettola, Spicy Oven Roasted Tomato Sauce [Ⓟ]	23		
	Hand-cut Pappardelle, Painted Hills Beef Sugo, Red Wine, Sheeps Milk Ricotta	29		
	Spaghetti, House-cured Guanciale, Mushrooms, Duck Egg	28		
	Orecchiette alla Nonna, Local Eggplant, San Marzano Tomato, Oregano, Ricotta Salata [Ⓟ]	28		
Secondi	Wood Oven Roasted Whole Fish, Local Eggplant Caponatta	42		
	Wood Roasted Market Catch, Roasted Cheese Pumpkin Puree, Charred Green Onion	39		
	Free Range Chicken, Crushed Balsam Farms Yukon Gold Potatoes, Roasted Garlic, Pancetta, Rosemary Jus	32		
	Painted Hills NY Strip Steak, Herb Roasted Fingerling Potatoes, Wood Roasted Onions*	52		
	Wood Grilled Marinated Lamb Chops, Garden Sunchoke, Mushrooms, Pistachio Pesto*	47		
	Wood Roasted Berkshire Pork Chop, Garden Swiss Chard, Halsey Farm Apple Mostarda	42		
	Roasted Duck Breast, Garden Kale Raviolo, Leek Reduction Sauce*	39		
Contorni	Roasted Seasonal Mushrooms [Ⓟ]	14	Blistered Shishito Peppers, Smoked Sea Salt [Ⓟ]	12
	Balsam Farms Rapini [Ⓟ]	13	Crushed Yukon Gold Potatoes [Ⓟ]	11
	Braised Garden Swiss Chard [Ⓟ]	13	Local Eggplant Caponatta [Ⓟ]	14
	Baby Spinach, Chic Peas, Lemon [Ⓟ]	12	Braised Escarole, San Marzano Tomato [Ⓟ]	13

THE CHOICE		Prix Fixe	<i>Available Sunday through Friday except Holiday Weekends</i>
SIMPLY DINNER		\$30	Romaine Salad or Mixed Greens + any Entrée Pasta or any Pizza + 2 Scoops of Gelato / Sorbetto
N&T CLASSIC		\$35	Romaine Salad or Appetizer Penne + Roasted Chicken + a Quarter of Tartufo
CHEF'S CHOICE		\$40	Appetizer of the Day + Entrée of the Day + Dessert of the Day

[Ⓟ] Vegetarian (Lacto-Ovo)

**This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A 20% gratuity will be added to parties of 7 or more