

NICK & TONI'S

APPETIZERS

Zucchini Chips 11

Zuppa Del Giorno 10

Satur Farms Field Greens, Calamata Olive Vinaigrette 12

Romaine Salad, Caesar Dressing, Garlic Croutons, Grana Padano 13

Satur Farm Roasted Beets, Ricotta Salata, Fennel, Orange Vinaigrette 14

Crispy Chicken Livers, Soft Anson Mills Roasted Corn Polenta, Marsala 14

Satur Farms Arugula, Prosciutto, Shaved Grana Padano, Cherry Vinaigrette 16

Wood Oven Roasted Marrow Bones, Fig-Pomegranate Compote, Toasted Brioche 17

Fricco, Montasio Cheese, Sweet Onions, Soppresata 15

Frisee Salad, Blood Oranges, Spicy Filberts, Tete di Moine 14

ENTREES

Penne Alla Vecchia Bettola, Spicy Oven Roasted Tomato Sauce 22

House Made Ricotta Gnocchi, Roasted Root Vegetables, Wild Mushrooms 24

Rigatoni, Sicilian Style Lamb Ragu 24

Duck Cannelloni, Braised Duck, Montasio Cheese 25

Risotto Del Giorno P/A

Swordfish, Roasted Brussels Spouts, Smoked Bacon, Balsamic Onions 36

Free Range Chicken, Crushed Yukon Gold Potatoes, Roasted Garlic, Pancetta, Rosemary Jus 28

Pan Roasted Cod, Sweet Potato Puree, Baby Spinach, Toasted Pumpkin Seeds 34

Calamari Ripieno, Eggplant Caponata, Broccoli Rabe 29

Grilled Lamb Loin, Roasted Artichokes, Radish-Mint Salad* 35

Whole Fish from the Wood Oven, Warm Cauliflower Salad 40

Prime Aged Strip Steak, Smashed Parsnips & Red Bliss Potatoes, Parsley-Anchovy Butter* 48

Wood Oven Roasted Pork Ribs, Roasted Fennel & Salsify 33

VEGETABLES

9

Crushed Yukon Gold Potatoes

Brussels Sprouts

Broccoli Rabe

Wood Roasted Vegetables

Smashed Parsnip & Red Bliss Potatoes

Baby Spinach

Throughout the year we use organic, sustainable product in an effort to support our local farmers & fishermen.

**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*