

# NICK & TONI'S

- since 1988 -

<b>For the Table</b>	Rosemary, Thyme & Sea Salt Focaccia	12
	<i>Frantoia</i> Extra Virgin Olive Oil	
	Castelvetrano & Alfonso Olives	10
	Artisanal Cheese	26
	Beemster, Tomme Brulee, Point Reyes Bay Blue Marcona Almonds, Dried Fruit Toast, Raw Honey, Seasonal Fruit	
<b>Antipasti</b>	<i>Nick &amp; Toni's</i> Zucchini Fritti, Lemon	18
	Shaved Asparagus	24
	Wild Arugula, Fennel, Pecorino Romano, Garden Honey Vinaigrette	
	Romaine Salad	19
	Garlic Croutons, Grana Padano, Caesar Dressing	
	Local Fluke Crudo *	25
	Pickled Radish, Calabrian Chili, Sorrento Lemon	
<b>Primi</b>	Crispy Artichokes	26
	Parmesan Fonduta, Oregano	
	Little Gem Salad	23
<b>Pizza al Forno</b>	Spring Peas, Crispy Prosciutto, Lemon Vinaigrette	
	<b>Penne <i>alla Vecchia Bettola</i></b>	19/27
	Spicy Oven Roasted Tomato, Grana Padano	
	Spaghetti	22/36
<b>Secondi</b>	Wild Mushrooms, Fava Beans, Ramps, <i>Nick &amp; Toni's</i> Egg	
	Mezza Rigatoni	23/38
	Spring Lamb Sugo, Sheep's Milk Ricotta, Gremolata	
	Wood Fired Market Catch	44
<b>Pizza al Forno</b>	Margherita Pomodoro, House-made Mozzarella, Basil	23
	Funghi Pomodoro, Fontina, Mushroom, Arugula	28
	Scamorza Pepperoni, Pomodoro, Hot Honey	27
	Add ~ Arugula 5 Roasted Garlic 4 Marinated White Anchovies 5 Seasonal Mushrooms 6 Speck Ham 6	
	Crispy Eggplant	34
	Confit Tomatoes, Wild Arugula	
	Wood Fired Market Catch	44
	Sunchoke Puree, Pea Leaves, Lemon Citronette	
	Pan Roasted Halibut	48
	Braised Leeks, Sweet Peas, Purple Potatoes, Lemon-Herb Butter	
Wood Oven Roasted Whole Fish	45	
Salsa Verde		
Roasted Free Range Chicken	36	
Yukon Gold Potatoes, Pancetta, Roasted Garlic, Rosemary Jus		
Wood Grilled Berkshire Pork Chop *	44	
Fiddlehead Ferns, Ramp Pesto		
Wood Grilled Prime New York Strip Steak Tagliata *	65	
Wild Arugula, Grana Padano, Sweet Cherry Peppers		
<b>Contorni</b>	Baby Spinach, Chickpeas, Lemon	14
	Roasted Mushrooms	16
	Crushed Yukon Gold Potatoes	12
	Grilled Asparagus, Cured Egg	15 *

**Chef de Cuisine: Courtney Sypher-Barylski**

The culinary team at Nick & Toni's is proud to support local farmers, baymen, and fishing families. We are grateful for our partnerships with Balsam Farms, Amber Waves, Quail Hill Farms, The Milk Pail; and we are daily thankful for our own farmers Andie Fortier and James Burke of Sand and Soil.

**Before placing your order, please inform your server if you have a food allergy.**

\*Consuming raw or undercooked meat, fish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed on the menu.

A 22% gratuity will be added to parties of 6 or more. Thank you!

04.24.24