

NICK & TONI'S

DESSERTS

MILK PAIL APPLE CRUMB TART	17
<i>Apple Cider Reduction, Brown Butter Crumble, Crème Fraiche Gelato</i>	
DARK CHOCOLATE CAKE	16
<i>Pistachio Ganache, Chocolate Sauce, Pistachios, Chocolate Curls</i>	
SALTED CARAMEL POT DE CREME	16
<i>Salted Peanut Sable, Caramelized Peanuts, Peanut Caramel</i>	
ALMOND BISCOTTI	14
<i>Zari Il Santo</i>	
NICK & TONI'S TARTUFO (for two)	27
<i>Caramel Truffle, Chocolate & Hazelnut Gelato, Almond Biscotti Crumbs</i>	
HOUSE-MADE GELATO	12
<i>Vanilla, Chocolate, Honey Ricotta</i>	
HOUSE-MADE SORBET	12
<i>Blood Orange</i>	

ARTISANAL CHEESE SELECTION

ARTISANAL CHEESE SELECTION	26
<i>Marcona Almonds, Dried Fruit Toast, Housemade Jam, Raw Honey, Seasonal Fruit</i>	
BEEMSTER (COW - PASTEURIZED) HOLLAND Aged 26+ months	
<i>Revered for its rich flavors of butterscotch, whiskey, and pecan, Beemster XO has a deep ocher interior and a firm, crumbly texture. True to the characteristics of Beemster's unique milk, this cheese retains a creamy mouthfeel, even though it's aged for more than 2 years. It's also studded with crunchy, mouthwatering crystals that surprise the palate.</i>	
TOMME BRULEE (SHEEP - PASTEURIZED) FRANCE Aged 3+ months	
<i>Brûlée isn't just for creme anymore! This little wheel of sheep's milk from the Basque region of France has its rind scorched, which adds a smokiness to the brown butter and crispy Sunday pot roast flavor of the cheese. With only a few months of aging, the paste is supple yet sliceable, and smells of fresh grass and the barnyard the sheep graze about. The flavor will coat your tongue, a sweet and salty combination that is balanced by a Malbec or Cabernet Sauvignon.</i>	
POINT REYES BAY BLUE (COW - PASTEURIZED) USA Aged 90+ days	
<i>Inspired by the sheer natural beauty of the coastal climate and locale, Bay Blue is a rustic-style blue cheese with a natural rind and fudge like texture. It is known for its mellow flavor and sweet, salted caramel finish. Notes of malty toasted grain. Mild blue mold pungency.</i>	

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.

PASTRY CHEF: KELSEY RODEN

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

NICK & TONI'S

FOR FIVE COFFEE ROASTERS

GRAND AVE ROAST	6
DECAF AMERICANO	6
MOTT ESPRESSO	7
DECAF ESPRESSO	7
CAPPUCCINO / LATTE	8
DOUBLE ESPRESSO	8
Organic Ronnybrook Whole, 2%, Half & Half, Organic Almond and Oatly Milks	.75

ORGANIC RISHI TEA & BOTANICAL

POT OF TEA	7
Chamomile Medley, Jade Cloud Green, English Breakfast, Earl Grey, Peppermint, Tumeric Ginger	

ORGANIC MATCHA TEA, JAPAN

(ceremonial grade)

MATCHA	7
MATCHA CAPPUCCINO	8
MATCHA LATTE	8

AFTER DINNER

HOUSEMADE LIMONCELLO	13
NICK & TONI'S SPECIALTY COFFEE	14
Grand Marnier, Amaretto, Five Farms Small Batch Irish Cream	
ESPRESSO MARTINI	22
Ravo Swedish Vodka, Five Farms Small Batch Irish Cream, Mr. Black Cold Brew Liqueur, Espresso	

AMARI E DIGESTIVI

AMARO	
Antica Erboristeria Sfumato Rabarbaro [Trentino-Alto Adige]	12
Lucano [Basilicata]	13
Giuseppe Cappelletti Pasubio [Dolomites]	10
Nonino [Friuli]	14
Antica Torino della Sacra [Piemonte]	15
Dell'Etna Antico D'Erbe [Sicily]	15
Margerum [Santa Barbara]	18
CHINATO	
Capellano [Barolo]	22
S e B Borgogno [Barolo]	16
CHARTREUSE	
VEP Green	28

2oz pours served neat or add a big rock

01/12/24