

NICK & TONI'S

DESSERTS

RICOTTA CAKE	16
<i>Strawberry Mousse, Strawberry Rhubarb Compote, Caramelized Almonds</i>	
SWEET MILK PANNA COTTA	14
<i>Tart Cherry Compote, Candied Lemon Zest</i>	
MEYER LEMON TART	16
<i>Shortbread Crust, Meringue, Blueberry Compote</i>	
NICK & TONI'S BISCOTTI	14
<i>Riofavara 'Notissimo' Moscato di Noto 2014</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, Pistachio</i>	
HOUSE-MADE SORBET	12
<i>Strawberry</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 2+ years	
<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>	
SAINT AGUR (COW - PASTEURIZED) FRANCE Aged 60 days	
<i>This soft, rich, white cheese has characteristic olive green mold veins throughout and a smooth, creamy texture with a subtle mild spicy taste resembling a softer and finer Roquefort in presentation and taste. It is not as salty as more traditional blue cheese yet, tangy, with nutty aromas and creamy texture. Balanced flavor so as not to overpower with a sharp bite, although this is dependent on the age of the cheese.</i>	
TOMME DE SAVOIE (COW - RAW) FRANCE	
<i>Made from leftover skimmed milk from the production of butter, this raw cow's milk cheese is one of Frances's ancient cheeses. The flavor is beefy, earthy, slightly salty, and mildly nutty which, with its smooth texture, provides for a lasting finish. Expect some tangy, slight citrus and mushroom notes underlined by odors of cave. It is semi-firm with a golden paste and a mottled and rustic brownish-gray rind.</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

05/24/24