

# NICK & TONI'S

- since 1988 -

## Mother's Day Dinner

### FOR THE TABLE

Rosemary, Thyme & Sea Salt Focaccia 12  
*Frantoia* Extra Virgin Olive Oil

Castelvetro & Alfonso Olives 10  
*Nick & Toni's* Zucchini Fritto 18

### ANTIPASTI

Little Gem Salad Spring Peas, Crispy Prosciutto Lemon Vinaigrette 23  
*Lioni* Burrata Chilled Sweet Pea Soup, Crispy Prosciutto 24  
Crispy Artichokes Parmesan Reggiano Fonduta 26  
Local Fluke Crudo Pickled Radish, Calabrian Chili, Sorrento Lemon 25  
Shaved Asparagus Wild Arugula, Fennel, Pecorino Romano, Garden Honey Vinaigrette 22

### SECONDI

*Penne alla Vecchia Bettola* Spicy Oven Roasted Tomato, Grana Padano 27  
Mezza Rigatoni Spring Lamb Sugo, Sheep's Milk Ricotta, Gremolata 36  
Crispy Eggplant Confit Tomatoes, Arugula 34  
Pan Seared Scallops Sunchoke Puree, Pea Leaves, Lemon Citronette 44  
Pan Seared Halibut Braised Leeks, Sweet Peas, Purple Potatoes, Lemon-Herb Butter 48  
Free Range Chicken Yukon Potatoes, Pancetta, Roasted Garlic, Rosemary 36  
Grilled Rack of Lamb Roasted Baby Vegetables, Salsa Verde 56  
Prime New York Strip Steak Tagliata Arugula, Grana Padano, Lemon 65

### CONTORNI

Baby Spinach, Chickpeas, Lemon 14      Crushed Yukon Gold Potatoes 12  
Wilted Pea Greens 14      Grilled Asparagus, Cured Egg 14

### DOLCI

**Ricotta Cake 16**  
Strawberry Mousse, Rhubarb Compote, Caramelized Almonds  
**Sweet Cream Panna Cotta 16**  
Blueberry, Candied Lemon, Amaranth Crumble  
**Tartufo 27**  
Caramel Truffle, Chocolate & Hazelnut Gelato, Almond Biscotti  
**Blood Orange Sorbet & Harry's Strawberries Meringue Crumble 15**  
**Pistachio Gelato Pizelle 12**

Chef de Cuisine: Courtney Sypher-Barylski

Pastry Chef: Kelsey Roden