NICK&TONI'S

- since 1988 -

For the Table	Rosemary, Thyme & Sea Salt Focaccia Frantoia Extra Virgin Olive Oil	I2
	Castelvetrano & Alfonso Olives	IO
	Artisanal Cheese	
	Beemster, Tomme Brulee, Point Reyes Bay Blue Marcona Almonds, Dried Fruit Toast, Raw Honey, Seasonal Fruit	26
Antipasti	Nick & Toni's Zucchini Fritti, Lemon	18
	Shaved Asparagus Wild Arugula, Fennel, Garden Honey	24
	Romaine Salad Garlic Croutons, Grana Padano, Caesar Dressing	19
	Warm Mushroom Salad Balsam Farms Arugula, Grilled Sourdough, Poached Farm Egg	26
	Prosciutto di San Daniele Whipped Ricotta, Vin Cotto, Crostini	28
Primi	Penne alla Vecchia Bettola Spicy Oven Roasted Tomato, Grana Padano	19/27
	Spinach & Artichoke Lasagna Garlic Besciamella, Wild Mushrooms, Fontina	36
	Paccheri Bolognese Pork, Beef, Soppressata, Grana Padano	22/36
Secondi	Wild Mushroom Sugo Cipollini, Chickpea Farinata	34
	Wood Fired Market Catch Eggplant Caponata, Pignoli Gremolata	44
	Wood Oven Roasted Whole Fish Preserved Lemon Citronette, Parsley	45
	Roasted Free Range Chicken Yukon Gold Potatoes, Pancetta, Roasted Garlic, Rosemary Jus	36
	Wood Grilled Berkshire Pork Chop Apple Mostarda, Green Lentils	44
	Wood Grilled Prime New York Strip Steak Chanterelle Mushrooms, Onion Demi-Glace	65
Contorni		

Chef de Cuisine: Courtney Sypher-Barylski

Roasted Mushrooms 16

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.

Baby Spinach, Chickpeas, Lemon 14

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.

Crushed Yukon Gold Potatoes 12