

# NICK & TONI'S

- since 1988 -

<b>For the Table</b>	<b>Rosemary, Thyme &amp; Sea Salt Focaccia</b>	12	
	<i>Frantoia</i> Extra Virgin Olive Oil		
	<b>Castelvetrano &amp; Alfonso Olives</b>	10	
	<b>Artisanal Cheese</b>		
	<b>Beemster, Tomme Brulee, Point Reyes Bay Blue</b>		
	Marcona Almonds, Dried Fruit Toast, Raw Honey, Seasonal Fruit	26	
<b>Antipasti</b>	<b>Nick &amp; Toni's Zucchini Fritti, Lemon</b>	18	
	<b>Romaine Salad</b>		
	Garlic Croutons, Grana Padano, Caesar Dressing	19	
	<b>Shaved Asparagus</b>		
	Wild Arugula, Fennel, Garden Honey	24	
	<b>Warm Mushroom Salad</b>		
	<i>Balsam Farms</i> Arugula, Grilled Sourdough, Poached Farm Egg	26	
	<b>Prosciutto di San Daniele</b>		
	Whipped Ricotta, Vin Cotto, Crostini	28	
<b>Primi</b>	<b>Penne <i>alla Vecchia Bettola</i></b>		
	Spicy Oven Roasted Tomato, Grana Padano	19/27	
	<b>Spinach &amp; Artichoke Lasagna</b>		
	Garlic Besciamella, Wild Mushrooms, Fontina	36	
	<b>Paccheri Bolognese</b>		
	Pork, Beef, Soppresata, Grana Padano	22/36	
<b>Pizza al Forno</b>	<b>Margherita</b> Pomodoro, House-made Mozzarella, Basil	23	
	<b>Funghi</b> Pomodoro, Fontina, Mushroom, Arugula	28	
	<b>Scamorza</b> Pepperoni, Pomodoro, Hot Honey	27	
	Add ~ Arugula 5 Roasted Garlic 4 Marinated White Anchovies 5 Seasonal Mushrooms 6 Speck Ham 6		
<b>Secondi</b>	<b>Wild Mushroom Sugo</b>		
	Cipollini, Chickpea Farinata	34	
	<b>Wood Fired Market Catch</b>		
	Eggplant Caponata, Pignoli Gremolata	44	
	<b>Roasted Free Range Chicken</b>		
	Yukon Gold Potatoes, Pancetta, Roasted Garlic, Rosemary Jus	36	
	<b>Wood Grilled Berkshire Pork Chop</b>		
	Apple Mostarda, Green Lentils	44	
	<b>Wood Grilled Prime New York Strip Steak</b>		
	Chanterelle Mushrooms, Onion Demi-Glace	65	
<b>Contorni</b>			
Baby Spinach, Chickpeas, Lemon	14	Roasted Mushrooms 16	Crushed Yukon Gold Potatoes 12

**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!