

# 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>	26
	<b>Beemster, Saint Agur, Tomme de Savoie</b>	
	Marcona Almonds, Dried Fruit Toast, Raw Honey, Seasonal Fruit	
<b>Antipasti</b>	<b>Nick &amp; Toni's Zucchini Fritti, Lemon</b>	18
	<b>Shaved Asparagus</b>	24
	Wild Arugula, Fennel, Pecorino Romano, Garden Honey Vinaigrette	
	<b>Romaine Salad</b>	19
	Garlic Croutons, Grana Padano, Caesar Dressing	
	<b>Local Fluke Crudo *</b>	25
	Pickled Radish, Calabrian Chili, Sorrento Lemon	
	<b>Crispy Artichokes</b>	26
	Parmesan Fonduta, Oregano	
<b>Little Gem Salad</b>		23
	Spring Peas, Crispy Prosciutto, Lemon Vinaigrette	
<b>Primi</b>	<b>Penne <i>alla Vecchia Bettola</i></b>	19/27
	Spicy Oven Roasted Tomato, Grana Padano	
	<b>Spaghetti</b>	22/36
	Lioni Burrata, Tuscan Kale Pesto, Toasted Walnuts, Aged Balsamic	
<b>Mafaldine</b>		23/38
	Pork Sausage Ragu, Morels, Sweet Peas, Grana Padano	
<b>Pizza al Forno</b>	<b>Margherita Pomodoro, House-made Mozzarella, Basil</b>	23
	<b>Funghi Pomodoro, Fontina, Mushroom, Arugula</b>	28
	<b>Scamorza Pepperoni, Pomodoro, Hot Honey</b>	27
	Add ~ Arugula 5 Roasted Garlic 4 Marinated White Anchovies 5 Seasonal Mushrooms 6 Speck Ham 6	
<b>Secondi</b>	<b>Crispy Eggplant</b>	34
	Confit Tomatoes, Wild Arugula	
	<b>Wood Fired Market Catch</b>	44
	Sunchoke Puree, Pea Leaves, Lemon Citronette	
	<b>Pan Roasted Halibut</b>	48
	Braised Leeks, Sweet Peas, Purple Potatoes, Lemon-Herb Butter	
	<b>Roasted Free Range Chicken</b>	36
	Yukon Gold Potatoes, Pancetta, Roasted Garlic, Rosemary Jus	
<b>Wood Grilled Berkshire Pork Chop *</b>	44	
Fiddlehead Ferns, Ramp Pesto		
<b>Wood Grilled Prime New York Strip Steak Tagliata *</b>	65	
Wild Arugula, Grana Padano, Sweet Cherry Peppers		
<b>Contorni</b>	Baby Spinach, Chickpeas, Lemon 14	Roasted Mushrooms 16
	Crushed Yukon Gold Potatoes 12	Grilled Asparagus, Cured Egg 15 *

**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!

05.29.24