

NICK & TONI'S



LOCAL LIBATIONS

\$11.00

Ol' Fashioned Jack

Black Dirt Applejack, maple syrup, fee brother's aromatic & orange bitters, burnt orange twist

Finger Lakes G&T

Seneca Drums Gin, Q Tonic, Fee Bros Aromatic Bitters, Lime Wedge

WINE OFFERINGS

\$28.95

Verdicchio

Andrea Felici (Marche) 2016

Cotes du Rhone

Domaine la Montagnette (Rhône) 2016

SPRING PRIX FIXE

Sunday-Friday nights

(Not available during Restaurant Week)

Simply Dinner \$30

Caesar or Mixed Greens, Any Pasta & Gelato or Sorbetto

The Classic \$35

Caesar or Penne, Chicken & Tartufo

Chef's Choice \$40

Chef's Choice Appetizer, Entrée & Dessert

APPETIZERS

choice of:

Romaine Salad

Caesar Dressing, Garlic Croutons, Grana Padano

Arugula Salad

Shaved Zucchini, Radish, Pecorino

Prosciutto & Spring Pea Salad

Salumeria Biellese Prosciutto, Spring Peas, Lemon

Roasted Beets

Baby Arugula, Creamy Goat Cheese, Pistachio

Local Razor Clams

Ndjua Sausage, White Wine, Garlic

ENTREES

choice of:

Penne Alla Vecchia Bettola

Spicy Oven Roasted Tomato Sauce

Hand-cut Tagliatelle

Spring Lamb Sugu

House-made Cavatelli

Mushrooms, Grilled Ramps, Grana Padano

Scallops

Lemon Risotto, Spring Peas

Roasted Free Range Chicken

Crushed Yukon Gold Potatoes, Roasted Garlic, Pancetta, Rosemary Jus

Grilled Berkshire Pork Chop

Asparagus, Walnut Crema

Arctic Char

Sweet Pea Puree, Roasted Spring Onions

\$28.95

SIDES

\$7

Baby Spinach, Chic Peas & Lemon Zest

Crushed Yukon Gold Potatoes

Grilled Asparagus, Grana Padano

Snow Peas, Spring Onions

Throughout the year we use organic, sustainable product in an effort to support our local farmers & fishermen.
Menus subject to change according to availability.