

# NICK & TONI'S

<b>Antipasti</b>	Zucchini Chips ⑤	18
	Romaine Salad Caesar Dressing, Garlic Croutons, Grana Padano	15
	Shaved Brussels Sprout Salad Pecorino Romano, Smoked Almonds ⑤	18
	Escarole Salad Kalamata Olives, Aged Provolone, Toasted Pumpkin Seeds, Cienza Vinaigrette ⑤	18
	Sardines N&T Garden Peperonata, Lemon Oil	20
	Local Striped Bass Crudo Salsa Verde *	21
	Quail Pistachio Puree, Roasted <i>Halsey Farm</i> Apples, Arugula, Truffle Vinaigrette *	21
	Crispy Egg <i>Stones Throw</i> Polenta, Roasted San Marzano Tomatoes * ⑤	19
	Baby Beet Salad Creamy Goat Cheese, Watercress, Sicilian Pistachios ⑤	19
	Artisanal Cheese Selection Housemade Jam, N & T Garden Honey, Crostini ⑤	23
<b>Primi</b>	Penne alla Vecchia Bettola Spicy Oven Roasted Tomato, Grana Padano ⑤	27
	Reginetti Meat Sugo, Broccoli Rabe, Chili Breadcrumbs	34
	Housemade Chestnut Ricotta Mezzaluna , Braised Short Ribs, Horseradish	34
	Ricotta Cavatelli Butternut Squash, Cavolo Nero, Pecorino Romano ⑤	30
	Rigatoni Rock Shrimp Bolognese	32
<b>Secondi</b>	Wood Oven Roasted Whole Fish Cauliflower Agrodolce	42
	Berkshire Pork Chop Garden Cavolo Nero, <i>Halsey Farms</i> Apple Mostarda	40
	Free Range Chicken <i>Balsam Farm</i> Crushed Potatoes, Roasted Garlic, House-made Pancetta, Rosemary Jus	32
	Veal Chop Spaghetti Squash, Red Wine-Mushroom Reduction *	52
	Monkfish Moroccan Carrots, Trevisano	37
	Domestic Wagyu NY Strip Steak Braised Escarole, San Marzano Tomatoes, Caper-Cornichon Citronette*	58
	Rabbit Cacciatore Winter Vegetables, Gigante Beans	38
	Wood Oven Roasted Market Catch Cranberry Bean, Leek, Mushroom Ragoût	39
<b>Contorni</b>	Roasted Seasonal Mushrooms ⑤ 14	Cauliflower Agrodolce ⑤ 13
	Balsam Farm Crushed Potatoes ⑤ 12	<i>Stones Throw</i> Creamy Polenta, Grana Padano, Black Truffles ⑤ 14
	Spaghetti Squash, Sage ⑤ 12	Braised Escarole, San Marzano Tomatoes ⑤ 12
	Baby Spinach, Chickpeas, Lemon ⑤ 12	Moroccan Carrots ⑤ 13

Bread Served Upon Request

<b>THE CHOICE</b>		<b>Prix Fixe</b>		<i>Available Sunday through Friday except Holiday Weekends</i>
<b>SIMPLY DINNER</b>		\$35		Romaine Salad or Mixed Greens + any Entrée Pasta + 2 Scoops of Gelato / Sorbetto
<b>N&amp;T CLASSIC</b>		\$37		Romaine Salad or Penne + Roasted Chicken + a Quarter Tartufo
<b>CHEF'S CHOICE</b>		\$45		Appetizer of the Day + Entrée of the Day + Dessert of the Day

⑤ Vegetarian (Lacto-Ovo)

Before placing your order, please inform your server if a person in your party has a food allergy.

*\*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*A 20% gratuity will be added to parties of 7 or more*