

NICK & TONI'S

- since 1988 -

VALENTINE'S DAY

ANTIPASTI

Little Gem Lettuces

Crispy Chickpeas, Pickled Shallots, Creamy Gorgonzola

Burrata

La Quercia Americano Prosciutto, Baby Arugula, Pomegranate

Wood Oven Roasted Local Oysters

Herb Butter, American Caviar

PRIMI

Housemade Tagliatelle

Butter Poached Lobster, Arugula, Mascarpone

Torchio

Tomato Braised Short Rib Ragu, Pecorino Romano

SECONDI

Wood Oven Roasted Halibut

Beluga Lentils, Romanesco Cauliflower

Grilled Jumbo Prawns

Provençal Roasted Tomatoes, Heirloom Bean Ragout

Rohan Duck Breast

Butternut Puree, Caramelized Endive, Garden Honey Glaze

Domestic Wagyu New York Strip

Creamy Gorgonzola Polenta, Baby Brussels Sprouts

DOLCI

Pistachio Cake

Blood Orange, Whipped Mascarpone, Candied Pistachios, Meringue

Butterscotch Custard

Oat Crumble, Whipped Cream, Butterscotch Sauce

Chocolate Napoleon

Espresso Cremeux, Caramel Popcorn, Salted Caramel

\$95 per person / optional wine pairing

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.

136 North Main St. East Hampton, NY 11937 631-324-3550

NICK & TONI'S

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VALENTINE'S DAY WINE PAIRING

ANTIPASTI

Little Gem Lettuces

GRUNER VELTLINER 'STEIN' JURTSCHITSCH (AUSTRIA) 2017

Burrata

VERDICCHIO DI MATELICA Bisci (MARCHE) 2018

Wood Oven Roasted Local Oysters

PROSECCO 'JEIO' BISOL BRUT (VENETO) NV

PRIMI

Housemade Tagliatelle

BOURGOGNE BLANC CAMILLE GIROUD (BURGUNDY) 2017 OR
PINOT NOIR LAURENT COGNARD (BURGUNDY) 2016

Torchio

MERLOT VILLA RUSSIZ COLLIO (FRIULI) 2015

SECONDI

Wood Oven Roasted Halibut

CHARDONNAY GRGICH HILLS ESTATE (NAPA) 2014

Grilled Jumbo Prawns

BOURGOGNE BLANC CAMILLE GIROUD (BURGUNDY) 2017 OR
PINOT NOIR LAURENT COGNARD (BURGUNDY) 2016

Rohan Duck Breast

RIOJA RESERVA SIERRA CANTABRIA (RIOJA) 2012

Domestic Wagyu New York Strip

GIGONDAS, DOMAINE DE DURBAN (RHONE) 2016

DOLCI

Pistachio Cake

PROSECCO 'JEIO' BISOL BRUT (VENETO) NV OR
SAUTERNES PETITE VEDRINES (BORDEAUX) 2015

Butterscotch Custard

EMILIO HIDALGO "OLOROSO, GOBERNADOR" SHERRY (JEREZ) SOLERA

Chocolate Napoleon

DOW'S 10 YEAR TAWNY PORT (PORTUGAL) NV

\$125 per person

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