



Three Course Menu
\$46

For The Table

Rosemary, Thyme & Sea Salt Focaccia
Honey Ricotta, Tomato Confit Pesto 12

Nick & Toni's Zucchini Fritti, Lemon 14

Appetizers

Romaine Salad

Grana Padano, Caesar Dressing, Garlic Croutons

***Halsey Farm* Roasted Pear Salad**

Stracciatella, Baby Arugula, Toasted Walnuts

Baby Beet Panzanella Salad

Cara Cara Orange, Red Onion, Basil Vinaigrette

***Salumeria Biellese* Mortadella Bruschetta**

Pistachio Ricotta, Butter Lettuces

***Mattituck Mushroom Farm* Fritto Misto**

Saffron Aioli

Braised Short Rib & Ricotta Ravioli

Parmigiano Reggiano Crema

Entrees

House-made Campanelle Pasta

Tuscan Kale Pesto, Toasted Hazelnuts

Eggplant Polpettine

Couscous, Chickpeas, Salsa Rossa

Herb Crusted Sea Bass

Fennel Salad, Fingerling Potatoes, Brown Butter

Oven Roasted Free Range Chicken

Wild Mushroom Sformato, Swiss Chard

***Crescent Farms* Duck Confit**

Chicories, Fig Mostarda, Toasted Pignoli

Slow Braised Oxtail

Creamy Polenta, *Balsam Farms* Sweet Potato

from the farm 8

Baby Spinach, Chickpeas & Lemon Zest

Crushed Yukon Gold Potatoes

Roasted Carrots, Ndjua

Desserts

Apple Cake

Caramel Apple Compote, Fresh Cream

***Nick & Toni's* Tartufo**

Caramel Truffle, Chocolate & Hazelnut Gelato,
Almond Biscotti Crumbs

Ricotta Panna Cotta

Cherry Compote, Almond Crumb

Blood Orange Sorbetto or Butter Pecan Gelato



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