



Three Course Menu
\$46

FOR THE TABLE

Nick & Toni's Zucchini Fritti, Lemon (for 2) 12
Rosemary, Thyme & Sea Salt Focaccia
Honey Ricotta, Tomato Confit Pesto (for 2) 8

APPETIZERS

Romaine Salad

Garlic Croutons, Grana Padano, Caesar Dressing

Shaved Fennel Salad

Radicchio, Tricolore Radish, Lemon Vinaigrette

Arancini

Fontina, Garlic Fonduta

Prosciutto di *San Daniele*

Roasted Squash, Ricotta Salata

ENTREES

Risotto

Butternut Squash, Pepitas, Sage

Cod Puttanesca

Oven Roasted Tomatoes, Cerignola Olives,
Capers, Sauteed Spinach

Roasted Chicken

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

Wood Grilled Hanger Steak

Cauliflower Puree, Pearl Onion Agrodolce

FROM THE FARM 7

Baby Spinach, Chickpeas & Lemon Zest
Crushed Yukon Gold Potatoes
Broccolini, Lemon-Breadcrumbs

DESSERTS

Tiramisu

Mascarpone, Espresso Lady Fingers, Cocoa

Almond Cake

Roasted Local Apples, Candied Almonds

Seasonal Pear Sorbetto or Pistachio Gelato

QUARTINO di VINO

\$11

PROSECCO BISSON 'Glera' Vino Frizzante Trevigiana 2023
FAMOSO VILLA VENTI Rubicone **Bianco** 2022
NERO D'AVOLA CANTINE BARBERA 'La Bambina' Menfi 2022
NEGROAMARO PERRINI Puglia 2021
PHONY NEGRONI St. Agrestis, Brooklyn, NY (spirit free)



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