



Three Course Menu
\$46

For The Table

Nick & Toni's Zucchini Fritti, Lemon (for 2) 14

Rosemary, Thyme & Sea Salt Focaccia
Honey Ricotta, Tomato Confit Pesto (for 2) 12

Appetizers

Shaved Asparagus & Wild Arugula Salad
Radish, Toasted Almonds, Lemon Basil Vinaigrette

Romaine Salad
Caesar Dressing, Grana Padano, Garlic Croutons

Seared Yellowfin Tuna Crudo
Fingerling Potato Chips, Cured Egg Yolk, Tapenade

Mozzarella en Carrozza
Tomato Basil

Entrees

House-made Tagliatelle
Spring Fava Beans, Prosciutto di San Daniele, Lemon Butter

Pan Seared Striped Sea Bass
Grilled Fennel, Beet Puree, Fennel Fronds

Oven Roasted Free Range Chicken
Yukon Gold Potatoes, Pancetta, Roasted Garlic

Wood Grilled Hanger
Grilled Asparagus, Black Truffle Polenta, Bordelaise

From the Farm 8

Baby Spinach, Chickpeas & Lemon Zest
Crushed Yukon Gold Potatoes

Desserts

Tiramisu
Mascarpone, Espresso-soaked Ladyfingers, Cocoa

Lemon Ricotta Cake
Strawberry Compote

Almond Gelato
Amaretti Cookie Crumble

Dark Chocolate Sorbetto Shaved Chocolate

Quartino di Vino

\$16

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)