



**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

***Balsam Farm* Kale & Roasted Squash**

Toasted Garbanzo Beans, Tahini Yogurt

**Baby Beet Salad**

Frisee, Winter Citrus, Toasted Pine Nuts

***Salumeria Biellese* Mortadella Bruschetta**

Pistachio Ricotta, Wild Arugula, House Made Focaccia

**Entrees**

**Housemade Lumache Pasta**

Winter Kale Pesto, Toasted Walnuts

**Pan Seared Tilefish**

Farro Risotto, Tomato Pesto

**Wood Grilled Heritage Pork Chop**

Cannellini Beans, Tuscan Kale

**Tuscan Braised Beef Stew**

Red Wine, Cipollini Onions, Creamy *Balsam Farm* Polenta

**From the Farm 7**

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

**Desserts**

**Salted Caramel Brown Butter Budino**

Peanut Sable, Caramelized Peanuts

**Dark Chocolate Torta**

Chocolate Cremeux, Chocolate Ganache

Blood Orange Sorbetto or Pistachio Gelato

**Quartino di Vino**

**\$11**

PROSECCO BISSON 'Glera' Vino Frizzante Trevigiana 2023  
PINOT GRIGIO CHANNING DAUGHTERS Long Island 2022  
ROSATO DI NERO D'AVOLA CANTINE BARBERA Menfi 2023  
MONTEPULCIANO ERA ORGANIC  
Montepulciano Abruzzo 2022

PHONY NEGRONI St. Agrestis, Brooklyn, NY (spirit free)



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