NICK & TONI'S

– since 1988

LONG ISLAND RESTAURANT WEEK FALL PRIX FIXE $48

FOR THE TABLE

Warm Rosemary & Sea Salt Focaccia Whipped Honey Ricotta, Tomato Confit Pesto 8

Nick & Toni's Zucchini Fritti Lemon 12

Marinated Castelvetrano & Alfonso Olives 8

APPETIZERS

Romaine Salad Garlic Croutons, Grana Padano, Caesar Dressing

Balsam Farms Baby Kale Salad Roasted Figs, Gorgonzola Dolce, Pepitas, Cider Vinaigrette

Penne alla Vecchia Bettola Spicy Oven Roasted Tomato, Grana Padano

Grilled Octopus Local Potato, Crispy Chickpeas, Wild Sea Beans

ENTRÉES

Risotto *Mattituck Farm* Mushrooms, Grana Padano DOP

Local Striped Bass Farrotto, Braised Endive

Roasted Free Range Chicken Yukon Gold Potatoes, Pancetta, Roasted Garlic, Rosemary Jus

Pork Ossobuco Honeynut Squash Purée, Pomegranate Gremolata

DESSERT

Flourless Chocolate Cake

Lemon Meringue Tart Shortbread Crust, Lemon Curd, Toasted Meringue

Concord Grape-Rosemary Sorbetto

Stracciatella Gelato

A LA CARTE

Local Littleneck Clams Saffron Fennel Broth, Heirloom Beans, Toasted Bread 32 / 42

House-made Tagliatelle Duck Ragù, Pecorino Romano DOP 26 / 36

Wood Oven Roasted Whole Fish Salsa Verde 49

Wood Grilled Prime New York Strip Steak* 85

Cipollini Onions, Roasted *Balsam Farms* Broccoli, Demi-Glace

FROM THE FARM 8

Baby Spinach Chickpeas & Lemon Zest

Crushed Yukon Gold Potatoes

Roasted Sunchokes Pecorino Romano DOP, Lemon

FROM THE BAR 16

Sauvignon Blanc Craggy Range Martinborough, New Zealand 2025

Sangiovese Bramosia 'Donna Laura' Chianti Classico 2024

Non-Alcoholic Rosé Wölffer Spring in a Bottle

Vero Filtered Sparkling & Still Water 8

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.

*Consuming raw or undercooked meat, fish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed on the menu.

A 22% gratuity will be added to parties of 6 or more. Thank you

11/06/26