



**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**

**Wild Arugula Salad**  
Poached *N&T* Farm Egg, Crispy Farinata

**Little Gem Salad**  
Shaved Zucchini, Toasted Walnuts, Pecorino Romano

**Sweet Pea Soup**  
*Lioni* Burrata, Shaved Radish, Pea Tendrils

**Mozzarella Crocchette**  
Salsa Rosa

**Entrees**

**House-made Orecchiette Pasta**  
Artichoke Pesto, Lemon & Oregano Breadcrumbs

**Pan Seared Swordfish**  
Peperonata, Capers, Taggiasca Olives

**Oven Roasted Chicken**  
Asparagus, Lemon Caper Butter

**Braised Beef & Spring Vegetable Stufato**  
Leeks, Fava Beans

**From the Farm 7**

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

**Desserts**

**Espresso Cream Bigné**  
Dark Chocolate Sauce

**Ricotta Cake**  
Strawberry Mousse

**Lemon Sorbetto**

**Tartufo**  
Caramel Truffle, Chocolate & Hazelnut Gelato,  
Almond Biscotti

**Quartino di Vino**

**II**

*PROSECCO* BISSON 'Glera' Frizzante Trevigiana IGT 2023  
*VERMENTINO* MORA & MEMO 'Tino' Vermentino de Sardegna 2023  
*SICILIAN ROSATO* CANTINE BARBERA 'Bambina' Nero d'Avola 2022  
*NEBBIOLO* CANTINE ELVIO TINTERO Langhe 2023  
PHONY NEGRONI St. Agrestis, Brooklyn, NY (spirit free)