



**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 Carozza**  
Tomato Basil

**Entrees**

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

**Pan Seared Striped Sea Bass**  
Grilled Fennel Salad, 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**

**Almond Pound Cake**  
Blood Orange Marmalade

**Olive Oil Gelato**  
Sea Salt, Extra Virgin Olive Oil, Shortbread Cookies

**Anjou Pear Sorbetto Pizelle Cookie**

*Nick & Toni's Tartufo*  
Caramel Truffle, Chocolate & Hazelnut Gelato,  
Almond Biscotti Crumbs

**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, Brooklyln, NY (spirit free)*