

NICK & TONI'S

LONG ISLAND RESTAURANT WEEK FALL PRIX FIXE \$48

FOR THE TABLE

Warm Rosemary & Sea Salt Focaccia	8
Whipped Honey Ricotta, Tomato Confit Pesto	
Nick & Toni's Zucchini Fritti Lemon	12

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 Salad	
Bitter Greens, Citrus, Preserved Lemon Vinaigrette	

ENTRÉES

Risotto	
Mattituck Farm Mushrooms, Grana Padano DOP	
Grilled Local Striped Bass	
Farrotto, Braised Endive	
Roasted Free Range Chicken	
Yukon Gold Potatoes, Pancetta, Roasted Garlic, Rosemary Jus	
Pork Ossobucco	
Kabocha Squash Purée, Hazelnut Pesto	

FROM THE FARM 8

Baby Spinach Chickpeas & Lemon Zest	
Crushed Yukon Gold Potatoes	
Roasted Sunchokes Pecorino Romano DOP, Lemon	

DESSERT

Flourless Chocolate Cake	
Lemon Meringue Tart	
Shortbread Crust, Lemon Curd, Toasted Meringue	
Concord Grape-Rosemary Sorbetto	
Stracciatella Gelato	

QUARTINO DI VINO 16

Verdicchio Montecappone Castelli di Jesi Classico 2024	
Sangiovese	
Bramosia 'Donna Laura' Chianti Classico 2024	
Non-Alcoholic Rosé Wölffer Spring in a Bottle	

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