

NICK & TONI'S

LONG
ISLAND



For the Table

Nick & Toni's Zucchini Fritti, Lemon 12

Rosemary, Thyme & Sea Salt Focaccia
Frantoia Extra Virgin Olive Oil (for 2) 6

APPETIZERS

Romaine Salad

Garlic Croutons, Grana Padano, Caesar Dressing

Shaved Asparagus

Wild Arugula, Fennel, Garden Honey

Lioni Burrata

Tomato Broth, Basil Puree, Pea Tendrils

Prosciutto di San Daniele

Whipped Ricotta, Vin Cotto, Crostini

ENTREES

Spaghetti al Limone

Peperoncini, Toasted Breadcrumbs

Oven Roasted Wild Salmon

Crispy Artichoke, Roasted Onion Puree

Roasted Chicken

Crushed Yukon Gold Potatoes, Roasted Garlic,
Pancetta, Rosemary Jus

Wood Grilled Hanger Steak

Onion Agrodolce, Salsa Rossa

SIDES 7

Baby Spinach, Chickpeas & Lemon Zest

Crushed Yukon Gold Potatoes

Roasted Mushrooms

DESSERT

Tartufo

Caramel Truffle, Chocolate Hazelnut Gelato,
Almond Biscotti

Tiramisu

Espresso-Soaked Lady Fingers, Cocoa, Mascarpone

Blood Orange Sorbet

Harry's Strawberries, Meringue Crumble

House-Made Gelato

Vanilla, Chocolate or Pistachio

3 Course Menu

\$46

Chef de Cuisine: Courtney Sypher-Barylski

Pastry Chef: Kelsey Roden

NICK & TONI'S

LONG
ISLAND



For the Table

Nick & Toni's Zucchini Fritti, Lemon 12

Rosemary, Thyme & Sea Salt Focaccia
Frantoia Extra Virgin Olive Oil (for 2) 6

APPETIZERS

Romaine Salad

Garlic Croutons, Grana Padano, Caesar Dressing

Shaved Asparagus

Wild Arugula, Fennel, Garden Honey

Lioni Burrata

Tomato Broth, Basil Puree, Pea Tendrils

Prosciutto di San Daniele

Whipped Ricotta, Vin Cotto, Crostini

ENTREES

Spaghetti al Limone

Peperoncini, Toasted Breadcrumbs

Oven Roasted Wild Salmon

Crispy Artichoke, Roasted Onion Puree

Roasted Chicken

Crushed Yukon Gold Potatoes, Roasted Garlic,
Pancetta, Rosemary Jus

Wood Grilled Hanger Steak

Onion Agrodolce, Salsa Rossa

SIDES 7

Baby Spinach, Chickpeas & Lemon Zest

Crushed Yukon Gold Potatoes

Roasted Mushrooms

DESSERT

Tartufo

Caramel Truffle, Chocolate Hazelnut Gelato,
Almond Biscotti

Tiramisu

Espresso-Soaked Lady Fingers, Cocoa, Mascarpone

Blood Orange Sorbet

Harry's Strawberries, Meringue Crumble

House-Made Gelato

Vanilla, Chocolate or Pistachio

3 Course Menu

\$46

Chef de Cuisine: Courtney Sypher-Barylski

Pastry Chef: Kelsey Roden