

NICK & TONI'S

- since 1988 -



Three Course Prix Fixe Menu

\$29.95

Excluding beverages, tax and gratuity.

ANTIPASTI

Romaine Salad *Caesar Dressing, Grana Padano, Garlic Croutons*

Shaved Brussels Sprouts Salad *Pecorino Romano, Smoked Almonds*

Baby Arugula Salad *Pears, Couscous, Ricotta Salata, Sherry Vinaigrette*

Prosciutto di Parma & Burrata *Micro Basil, Extra Virgin Olive Oil*

Chicken Liver Pate *Pickled Beets, Grilled Flat Bread*

SECONDI

Penne alla Vecchia Bettola *Spicy Oven Roasted Tomato Sauce*

Rigatoni *Rock Shrimp Bolognese*

Hand-cut Tagliatelle *Pork Sugo, Grana Padano*

Grilled Artic Char *Sweet Pea Puree, Roasted Spring Onions*

Grilled Swordfish *Moroccan Carrots, Grilled Trevisano*

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

Grilled Berkshire Pork Chop *Garden Cavolo Nero, Halsey Farms Apple Mostarda*

CONTORNI

\$7

Baby Spinach, Chick Peas & Lemon Zest

Crushed Yukon Gold Potatoes

Butternut Squash Caponata

Broccoli Rabe, Spicy Breadcrumbs

Bread Served Upon Request

SPECIAL WINE OFFERINGS

\$29.95

Orvieto Classico *De Cugnano dei Barbi (Umbria) 2016*

Cotes du Rhone *Domaine la Montagnette (Rhône) 2016*

Before placing your order, please inform your server if you have a food allergy.
*Consuming raw or undercooked meat, fish or fresh shell eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.*

3.31.19

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DESSERT

Flourless Almond Cake *Amaretto Sabayon, Roasted Rhubarb*

Sweet Cream Budino *Blood Orange, Salty Cashews*

Toasted Marshmallow Ice Cream Sundae *Chocolate Cake, Hot Fudge, Graham Crumble*

Housemade Gelato or **Sorbetto del Giorno**

Almond Biscotti *Villa Campobello Vin Santo*

Pastry Chef: Rachel Flatley

For Five Coffee Roasters

Grand Ave Roast	5
Decaf Blend	5
Mott Espresso	6
Decaf Espresso	6
Cappuccino/Latte	6
Double Espresso	7
Organic Ronnybrook whole, 2%, half & half.	
Organic almond and Oatley oat milks available .75	

SerendipiTea

Pot of Tea	6
Earl Grey, Assam, China Green, Spearmint	
Peppermint, French Verveine, Chamomile Lavender	
Roobius, Decaffeinated English Breakfast	

Dessert Wines (375 ml)

Moscato d'Asti	9/35
Vajra 2017	
Sauternes	15/50
Petit Vedrines 2015	
Sauternes	80
Château Doisy-Vedrines 2006	
Sauternes	450
Château d'Yquem 1998	
Muscat Alexandria	60
Martinelli 'Jackass Hill', (Russian River) 2010	
Riesling	65
Cordon Cut Mt. Harrocks (Clare Valley) 2008	
TBA	96
Nittnaus (Austria) 2005	

Digestivi

Nonino Amaro	12
Fernet Branca Amaro	10
Carpano Antica Formula	12

After Dinner

Know it Owl	
Absolut Elyx, Averna, Espresso, Abita Bootlegger	
Hard Root Beer, Cold Brew Gelato	28
Housemade Limoncello	12
Nick & Toni's Specialty Coffee	14
Grand Marnier, Amaretto, Bailey's, Whipped Cream	

Port

Nieport Tawny NV	14
Nieport Ruby NV	12
Taylor Fladgate 20 year	20

Grappa & Fruit Brandy

Finger Lakes Grappa Riesling	14
Marolo Grappa & Chamomile	15
Marolo Grappa di Brunello	16
Calvados Busnel Pays D'Auge VSOP	14

Cognac & Armagnac

Courvoisier VS	14
Martell Cordon Bleu	25
Hennessy XO	33

Sherry & Madeira

Amontillado 'Tio Diego' Valdespino.....	10
Pedro Ximenez 'El Candado' Valdespino	12
Madeira D'Oliveiras Malmsey 1989	28

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