

NICK & TONI'S

LONG
ISLAND



RESTAURANT
WEEK

For the Table

Nick & Toni's Zucchini Fritti, Lemon 12

Rosemary, Thyme & Sea Salt Focaccia
Honey Ricotta, Tomato Confit Pesto (for 2) 8

APPETIZERS

Romaine Salad

Garlic Croutons, Grana Padano, Caesar Dressing

Shaved Fennel Salad

Radicchio, Tricolor Radish, Lemon Vinaigrette

Arancini

Fontina, Garlic Fonduta

Prosciutto di *San Daniele*

Roasted Squash, Ricotta Salata

ENTREES

Risotto

Butternut Squash, Pepitas, Sage

Cod Puttanesca

Cerignola Olives, Oven Roasted Tomatoes,
Capers, Sauteed Spinach

Roasted Chicken

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

Wood Grilled Hanger Steak

Cauliflower Puree, Pearl Onion Agrodolce

SIDES 7

Baby Spinach, Chickpeas & Lemon Zest

Crushed Yukon Gold Potatoes
Broccolini, Lemon-Breadcrumbs

DESSERT

Tiramisu

Mascarpone, Espresso Lady Fingers, Cocoa

Almond Cake

Roasted Apples, Candied Almonds

Pear Sorbet

Pistachio Gelato

Pizelle

3 Course Menu

\$46

Chef de Cuisine: Courtney Sypher-Barylski
Pastry Chef: Kelsey Roden