

# NICK & TONI'S

## DESSERTS

RICOTTA CAKE	16
<i>Strawberry Mousse, Strawberry Rhubarb Compote, Caramelized Almonds</i>	
WARM BOMBOLONI	15
<i>Honey Cream, Honey Brittle, Lemon Sherbet</i>	
MEYER LEMON TART	16
<i>Shortbread Crust, Meringue, Blueberry Compote</i>	
NICK & TONI'S BISCOTTI	14
<i>Riofavara 'Notissimo' Moscato di Noto 2014</i>	
NICK & TONI'S TARTUFO (for two)	27
<i>Caramel Truffle, Chocolate &amp; Hazelnut Gelato, Almond Biscotti Crumbs</i>	
HOUSE-MADE GELATO	12
<i>Vanilla, Chocolate, Pistachio</i>	
HOUSE-MADE SORBET	12
<i>Strawberry</i>	

## ARTISANAL CHEESE SELECTION

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<i>Marcona Almonds, Dried Fruit Toast, Housemade Jam, Raw Honey, Seasonal Fruit</i>	
BEEMSTER (COW - PASTEURIZED) HOLLAND Aged 26+ months	
<i>Revered for its rich flavors of butterscotch, whiskey, and pecan, Beemster XO has a deep ocher interior and a firm, crumbly texture. True to the characteristics of Beemster's unique milk, this cheese retains a creamy mouthfeel, even though it's aged for more than 2 years. It's also studded with crunchy, mouthwatering crystals that surprise the palate.</i>	
TOMME BRULEE (SHEEP - PASTEURIZED) FRANCE Aged 3+ months	
<i>Brûlée isn't just for creme anymore! This little wheel of sheep's milk from the Basque region of France has its rind scorched, which adds a smokiness to the brown butter and crispy Sunday pot roast flavor of the cheese. With only a few months of aging, the paste is supple yet sliceable, and smells of fresh grass and the barnyard the sheep graze about. The flavor will coat your tongue, a sweet and salty combination that is balanced by a Malbec or Cabernet Sauvignon.</i>	
POINT REYES BAY BLUE (COW - PASTEURIZED) USA Aged 90+ days	
<i>Inspired by the sheer natural beauty of the coastal climate and locale, Bay Blue is a rustic-style blue cheese with a natural rind and fudge like texture. It is known for its mellow flavor and sweet, salted caramel finish. Notes of malty toasted grain. Mild blue mold pungency.</i>	

The culinary team at Nick & Toni's is proud to support local farmers, baymen, and fishing families. We are grateful for our partnerships with Balsam Farms, Amber Waves, Quail Hill Farms, The Milk Pail; and we are daily thankful for our own farmers Andie Fortier and James Burke of Sand and Soil.

PASTRY CHEF: KELSEY RODEN

*Before placing your order, please inform your server if you have a food allergy.*

# NICK & TONI'S

## FOR FIVE COFFEE ROASTERS

GRAND AVE ROAST	6
DECAF AMERICANO	6
MOTT ESPRESSO	7
DECAF ESPRESSO	7
CAPPUCCINO / LATTE	8
DOUBLE ESPRESSO	8
Organic Ronnybrook Whole, 2%, Half & Half, Organic Almond and Oatly Milks	.75

## ORGANIC RISHI TEA & BOTANICAL

POT OF TEA	7
Chamomile Medley, Jade Cloud Green, English Breakfast, Earl Grey, Peppermint, Tumeric Ginger	

## ORGANIC MATCHA TEA, JAPAN

(ceremonial grade)

MATCHA	7
MATCHA CAPPUCCINO	8
MATCHA LATTE	8

## AFTER DINNER

HOUSEMADE LIMONCELLO	13
NICK & TONI'S SPECIALTY COFFEE	14
Grand Marnier, Amaretto, Five Farms Small Batch Irish Cream	
ESPRESSO MARTINI	22
Ravo Swedish Vodka, Five Farms Small Batch Irish Cream, Mr. Black Cold Brew Liqueur, Espresso	

## AMARI E DIGESTIVI

AMARO	
Antica Erboristeria Sfumato Rabarbaro [Trentino-Alto Adige]	12
Lucano [Basilicata]	13
Giuseppe Cappelletti Pasubio [Dolomites]	10
Nonino [Friuli]	14
Antica Torino della Sacra [Piemonte]	15
Dell'Etna Antico D'Erbe [Sicily]	15
Margerum [Santa Barbara]	18
CHINATO	
Capellano [Barolo]	22
S e B Borgogno [Barolo]	16
CHARTREUSE	
VEP Green	28

*2oz pours served neat or add a big rock*

04/25/24