

NYC Jul 22–Aug 18 RESTAURANT WEEK®

2-course lunch or 3-course
dinner at \$30|\$45|\$60*



**NEW
YORK
CITY**

*Terms apply.



RESTAURANT WEEK

AVAILABLE ALL WEEK



PREFIX LUNCH MENU

\$30 PP

PLUS TAX & GRATUITY

FIRST COURSE

PEACHES & BURRATA

Sasla Verde | Prosciutto | Balsamic Caviar

FRIED ZUCCHINI BLOSSOMS

Ricotta | Mozzarella | Arrabbiata Sauce | Honey

CALABRIAN CHILI RIBLETS

Agrodolce | Pistachio Arugula Pesto | Pickled Cauliflower

MUSSELS TOSCANA

Cannelloni Beans | Tomato | Lobster Broth | Toast Points

FIRE CRACKER CALAMARI

Cherry Peppers | tomato | Lemon Aioli

EGGPLANT MEATBALLS (V)

Plum Tomato | Roasted Garlic | Hot Honey

SECOND COURSE

STACKED HOUSE BURGER

Roasted Garlic Aioli | French Fries

LENTIL BURGER (V)

Tzatziki Sauce | Pickled Shallots | Sweet Potato Wedges

PANUZZO DI MORTADELLA

Arugula | Pistachio Cream | Burrata

TUSCAN CHICKEN PANUZZO

Arugula Pesto | Sun Dried Peppers | Parmigiano Reggiano

FRENCH DIP

Prime Rib | Caramelized Onions | Mozzarella | Beef Demi

PROSCIUTTO E FICHI PIZZA

Gorgonzola | Buffalo Mozzarella | Figs | Arugula | Honey

PIZZA MARGHERITA (V)

Ciao Tomato | Buffalo Mozzarella | Pecorino | Basil

RESTAURANT WEEK

AVAILABLE ALL WEEK



PREFIX DINNER MENU

\$60 PP

PLUS TAX & GRATUITY

FIRST COURSE

PEACHES & BURRATA

Salsa Verde | Prosciutto | Balsamic Caviar

TUNA TARTAR BRUSCHETTA

Tomato | Roasted Garlic | Balsamic Caviar | Focaccia

CALABRIAN CHILI RIBLETS

Agrodolce | Pistachio Arugula Pesto | Pickled Cauliflower

MUSSELS TOSCANA

Cannelloni Beans | Tomato | Lobster Broth | Toast Points

FIRE CRACKER CALAMARI

Cherry Peppers | Tomato | Lemon Aioli

FRIED ZUCCHINI BLOSSOMS

Whipped Zucchini Ricotta | Arrabbiata Sauce | Honey

EGGPLANT MEATBALLS (V)

Plum Tomato | Roasted Garlic | Hot Honey

SECOND COURSE

PAPPADELLE RAGÙ

Braised Short Rib | Tomato | Nutmeg | Parmigiano Fonduta

PACCHERI NERANO

Zucchini Pesto | Caciocavallo Cheese | Fried Zucchini Coins

LINGUINE VONGOLE

Garlic | White Wine | Chili | Evoo

BRAISED SHORT RIB

Truffled Cauliflower Mash | Demi Glacé | Sweet Potato Frills

CHICKEN MILANESE

Arugula | Perlini Mozzarella | Lemon Evoo

SEARED BRONZINO

Fennel | Orange | Sicilian Olive | Salsa Verde

DOUBLE CUT PORK CHOP

Caramelized Onion | Sweet & Hot Vinegar Peppers | Madeira Demi

CAULIFLOWER MILANESE (V)

Arugula | Orange | Sicilian Olives | Salsa Verde

THIRD COURSE

ELDERBERRY TART (V)

CHOCOLATE FLOURLESS CAKE (GF)

PISTACHIO CREME BRÛLÉE

CHURROS