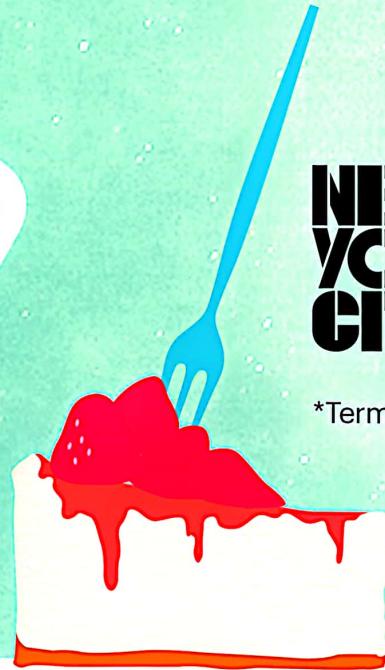


# NYC Jul 22–Aug 18 RESTAURANT WEEK®

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 FIGI 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**

Sasla 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

### **PAPPARDELLE 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**