

-GNOCCHI-

NYC RESTAURANT WEEK SUMMER 2024 DINNER \$60PP

Tax and Gratuities not included

APPETIZER

one choice of:

GNOCCO

Homemade Deep-Fried Dough with an Assortment of Northern Italian Charcuterie

INSALATA DI RAPE ROSSE

Red Beets over a bed of Baby Spinach topped with toasted Pine nuts, Raisins, Goat Cheese sprinkled with Poppy Seeds, Mint, and a 12-year aged Balsamic

BURRATA

Fresh Burrata, Pesto, Cherry Tomatoes, Crostini or Burrata, Black Truffle, Focaccino +10

CARPACCIO DI POLPO

Octopus Carpaccio, Celery, Pink Peppercorn, Lemon Vinaigrette

VITELLO TONNATO

Cold Sliced Roast Veal in a Glaze of Tuna, Mayonnaise, Capers, and Pickles

MAIN

one choice of:

GNOCCHI AL TARTUFO NERO ESTIVO

Homemade Gnocchi, Black Summer Truffle, Truffle Sauce, Parmigiano Cheese

BRANZINO IN GUAZZETTO

Poached Branzino Filet, Mussels, Shrimp, Grape Tomatoes, Potatoes, Garlic, Parsley, Basil, White Wine

MAIALINO AL LATTE

Pork loin slow cooked in a Rosemary and Garlic Milk Sauce
Mashed Potatoes, Sautéed Spinach

PIZZA TARTUFATA

Stracciatella, Mozzarella Cheese, Truffle Sauce, Mushrooms, Speck

DESSERT

TIRAMISU

Mascarpone Cheese, Eggs, Lady fingers, Dark Chocolate Crumble and Espresso Coffee served in a glass

OR

FROZEN ESPRESSO MARTINI SHOT

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LUNCH \$30PP

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APPETIZER

one choice of:

SALMON CARPACCIO

Salmon, Fennel, Cucumber, Corn, Pink Peppercorn, Lemon Vinaigrette

RED BEET SALAD

Red Beets, Baby Spinach, Pine Nuts, Raisins, Goat Cheese, Poppy Seed, Mint, Balsamic Glaze

ARANCINI DI RISO

Green Pea, Artichoke, and Mozzarella Stuffed Rice Balls, Spicy Tomato Sauce

CRISPY CALAMARI

Flash Fried Calamari Rings in a Flour Zero and Corn Flour Batter with Garlic Aioli and Spicy Marinara Sauce on the side.

MAIN

one choice of:

SPAGHETTI CARBONARA

Egg Yolk, Italian Smoked Bacon, Parmigiano

BUCATINI AMATRICIANA

Bucatini Pasta, Tomato Sauce, Italian Smoked Bacon, Onion, Parmigiano

PIADINA PROSCIUTTO DI PARMA & MOZZARELLA

Homemade Bread, Prosciutto, Mozzarella, Balsamic Reduction, Pecorino, Arugula

CIABATTA CON TONNO

Italian canned Tuna, Black Olives, Tomato, Capers, EVOO

PIZZA MARGHERITA

Fresh Mozzarella, Tomato Sauce, Basil, EVOO

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BRUNCH \$30PP

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APPETIZER

one choice of:

CONTADINA SALAD

Arugula, Fresh Tomatoes, Flaked Parmesan Cheese,
Extra Virgin Olive Oil, Mustard Dressing

PANCAKES

Stack of Three Pancakes, Butter, Maple Syrup, Fresh Berries and Banana

AVOCADO TOAST

Avocado Mash with Sweet Red Onion, Extra Virgin Olive Oil, Sun-Dried Tomato,
and Pepper Flakes on 7-Grain Bread

FRUIT SALAD

Fresh Fruits, Granola and Yogurt or Gelato

MAIN

one choice of:

SPAGHETTI CARBONARA

Egg Yolk, Italian Cured Bacon, Parmigiano and Pecorino Cheese

PIADINA PROSCIUTTO DI PARMA & MOZZARELLA

Homemade Bread, Prosciutto, Mozzarella, Balsamic Reduction, Pecorino,
Arugula

UOVA AL TARTUFO

Two Organic Eggs Sunny-Side Up, Black Truffle and Parmigiano Cheese.

UOVA ALLA PIZZAIOLA

Eggs in Terrine with Tomato, Oregano and Mozzarella.

BUCATINI AMATRICIANA

Bucatini Pasta, Tomato Sauce, Italian Smoked Bacon, Onion, Parmigiano

PIZZA MARGHERITA

Fresh Mozzarella, Tomato Sauce, Basil, EVOO