



NEW ITALIAN CUISINE

## NYC RESTAURANT WEEK SUMMER 2024

**\$60 DINNER**

### APPETIZER

CRUDO OF THE DAY

Chef's daily selection of seafood crudo

PIZZETTA DI MARE

Long Island calamari marinara, Montauk shrimp, clams, carpaccio

BURRATA

Caviar, green garlic pesto, fava leaves

AMALFI SALAD

Market greens, Amalfi lemon, garum, Guttiau bread, bee pollen

SEACUTERIE +\$25

Chef's selection of cured and dry-aged seafood

### MAIN

FETTUCCINE TUNA BOLOGNESE

Bluefin tuna Bolognese, Parmigiano Reggiano

LINGUINE SMOKED MUSSELS

Lemongrass buttermilk, parsley sauce, Crusco pepper breadcrumbs

BRANZINO

Salmoriglio, semi-dried tomatoes, braised spring onions, market greens

SWORDFISH STEAK

Local swordfish, lambsquarter, apricot, pinto potato chips

### DESSERT

GELATO

Selection of housemade gelato

PANNA COTTA

Market strawberries

**WINE +\$14**

ROERO ARNEIS, DOCG, Bruno Giacosa, 2021, Neive, Piemonte

SANGIOVESE, IGT, "Irrosso", Casasanova Di Neri, 2022, Toscana

Jul 22 - Aug 18

**NYC RESTAURANT WEEK®**