

# IL GRADINO

NYC SUMMER RESTAURANT WEEK  
THREE-COURSE DINNER - \$60

## ANTIPASTI

Prosciutto di Parma e Melon  
*Italy's "king of hams" and  
seasonal melon*

Popelte Tradizionale  
*traditional beef & veal meatballs,  
velvety Sicilian gravy, ricotta*

Calamari  
*crispy calamari, marinara sauce,  
jalapeno aioli*

Insalata Il Gradino  
*Greens medley, corn, cherry tomatoes, peas,  
string beans, hearts of palm, goat cheese*

Oregante Vongole  
*clams baked in seasoned bread crumbs*

Zuppa del Giorno  
*soup of the day*

## PORTATA PRINCIPALE

Fettucine alla Bolognese  
*house made fettucine with traditional  
beef & veal ragu*

Vitello Piccata  
*veal medallion with white wine, garlic,  
lemon & caper sauce*

Pappardelle con Funghi  
*homemade pappardelle with wild  
mushroom medley, cherry tomatoes,  
olive oil, garlic*

Parmagiana di Pollo  
*chicken breast, house made bread  
crumbs, marinara, Parmesan, grilled  
season vegetables*

Linguini al Nero Seppia  
*squid ink linguine, arugula, cherry  
tomatoes, shrimp, crab, olive oil, garlic*

Filetto di Branzino  
*Mediterranean sea bass filet, radicchio-  
fennel garnish, grilled seasonal  
vegetables, olive oil garlic Italianate  
herbs sauce **or** white wine, lemon  
butter caper sauce*

Verdure alla Griglia  
*grilled seasonal vegetables*

Salmone  
*Alaskan salmon, artichokes, sun-dried  
tomatoes, white wine sauce*

Ravioli Il Gradino  
*ravioli stuffed with burrata, eggplant, and  
zucchini with cherry tomato and  
basil sauce*

Cacio e Pepe  
*bucatini, fresh cracked pepper, light  
Pecorino-butter sauce*

## CONTINORI + \$12

Grilled Seasonal Vegetables/Roasted  
Garlic & Onion Potato Crisps/Sauteed  
Asparagus/Roasted Baby Potatoes

## DOLCE

Cheesecake Ricotta **or**  
Tartufo ai Pistachio

# IL GRADINO

NYC SUMMER RESTAURANT WEEK  
TWO-COURSE LUNCH - \$30

## ANTIPASTI

Insalata di Anguria e Bufala  
*Watermelon & buffalo mozzarella salad, arugula, aged balsamic*

Zuppa del Giorno  
*Soup of the day*

Carpaccio di Tonno  
*Tuna carpaccio, olive oil, Lemon, onion,, fennel*

## SECONDI

Rigatoni  
*Light tomato sauce, asparagus, artichokes, ricotta*

Filetto di Branzino  
*Mediterranean bass filet, shrimp, white wine-lemon sauce*

Carne di Vitello al Marsala  
*Veal cutlet, Marsala-mushroom sauce*

Piccata di Pollo  
*Chicken breast, white wine-lemon-capers sauce*

Fettucine  
*Carbonara sauce - cream, Parmesan, onion bacon*

## CONTINORI \$10

Grilled Seasonal Vegetables,  
Roasted Babay Potatoes  
Sauteed Asparagus  
Roasted Garlic & Onion Potato Crisps