

# NYC RESTAURANT WEEK

Jul 22 - SEP 1

## **CHELSEA RISTORANTE ITALIANO**

2 - COURSE LUNCH PRIX FIXE \$30

AVAILABLE SUNDAY TO FRIDAY

### **APPETIZERS**

(choose one)

#### **INSALATA MISTA**

mixed seasonal salad, dijon dressing, carrots, cherry tomatoes and castelvetrano olives

#### **BRUSCHETTA**

toasted bread topped with mozzarella, tomatoes

#### **COZZE**

pei mussels with white wine, cherry tomatoes, red sauce, toasted bread, parsley and garlic

### **SECOND COURSE**

(choose one)

#### **TAGLIATELLE ALA BOLOGNESE**

served in homemade ground beef & tomato sauce

#### **POLLO MILANESE**

pounded chicken breast served with mixed salad

#### **PIZZA MARGHERITA**

fresh mozzarella, tomato sauce, topped with basil

#### **SOLE PICCATA FISH**

File sole fish with capers, butter and white wine sauce

### **WINE SPECIALS**

**BOTTLE OF HOUSE WINE add \$30**

**WHITE:** PINOT GRIGIO or ORANGE WINE

**RED:** MONTEPULCIANO D'ABRUZZO or CHIANTI

# NYC RESTAURANT WEEK

Jul 22 - SEP 1

## CHELSEA RISTORANTE ITALIANO

3- COURSE DINNER PRIX FIXE \$45

AVAILABLE SUNDAY TO FRIDAY

### APPETIZERS (choose one)

#### POLPETTINE

veal meatballs, homemade tomato sauce, topped with parmesan

#### CAESAR

baby romaine salad, caesar dressing, crispy bread, 24 month aged parmigiana-reggiano

#### COZZE

pei mussels with white wine, cherry tomatoes, red sauce, toasted bread, parsley and garlic

#### FRITTO DI CALAMARI E ZUCCHINE

crispy calamari, zucchini, marinara sauce

### SECOND COURSE (choose one)

#### RAVIOLI BURRO E SALVIA

stuffed spinach & ricotta, sautéed with butter & sage

#### LASAGNA

homemade meat lasagna

#### POLLO MILANESE

pounded chicken breast served with mixed salad

#### SALMONE

grilled scottish salmon with extra virgin olive oil, lemon and garlic

#### PIZZA MARGHERITA

fresh mozzarella, tomato sauce, topped with basil

### THIRD COURSE (choose one)

#### TARTUFO

#### RICOTTA CHEESECAKE

#### TIRAMISU LADY FINGERS

### WINE SPECIALS

**BOTTLE OF HOUSE WINE add \$30**

**WHITE:** PINOT GRIGIO or ORANGE WINE

**RED:** MONTEPULCIANO D'ABRUZZO or CHIANTI