

MENU

NYC RESTAURANT WEEK SUMMER 2024

Add Wine Pairing \$25

STARTER

CHOOSE 1

Bruschetta di Pomodoro Fresco

Heirloom tomato, nectarine, ricotta, sourdough bread

Spinach & Green Apple Salad

w/ fennel, apple vinaigrette dressing

Italian Burrata

roasted peppers, sundried tomatoes, basil

Organic Squash Blossom

crispy squash blossom, ricotta cheese

MAIN

CHOOSE 1

Pappardelle Aragosta

fresh made pasta, lobster sauce

NY Strip Steak + \$10

*all natural Angus beef, potato puree,
braised cippolini, Barolo wine*

Pan Seared Branzino

*Japanese eggplant puree, spinach,
cherry tomatoes*

Chicken Milanese

*all natural chicken breast, arugula,
heirloom tomato, chamomile brine,
Meyer lemon*

Daily Pasta Special

vegan/vegetarian/ gluten free

DESSERT

CHOOSE 1

Warm Chocolate Cake

Lavender Panna Cotta

 IL FIORISTA

We source local ingredients from our farmer friends, organic whenever possible and use humanely raised proteins. We are happy to accommodate most dietary restrictions and allergies. Please let your server know. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.