



NYC Restaurant Week Summer 2024

3 Course Dinner · Choice of 1 per Course
\$60 per person · Not Inclusive of Tax or Gratuity

Appetizer

Garlic Shrimp

Mediterranean style, garlic, cherry tomatoes, parsley, sourdough toast

Mezcal-Battered East Coast Oysters – 3Pc

Topped with spicy aioli and micro cilantro

Heirloom Tomato & Garlic Flatbread

Fresh mozzarella, extra virgin olive oil

Entrée

Bucatini Bolognese

Slow cooked angus beef, carrots, onions, parmesan, pepperoncino

Roasted Chicken Breast

Smashed fingerling potatoes, broccolini, chicken jus

Lemon Cavatelli

House made pasta, lemon beurre blanc, basil, garlic breadcrumbs

Dessert

Chocolate Cake

66% Valrhona chocolate cake

Passion Fruit Cheesecake

Covered in white chocolate

Grilled Pineapple

Pistachio coconut crumble, vanilla ice cream, coconut caramel



NYC Restaurant Week Summer 2024

*3 Course Lunch · Choice of 1 per Course
\$45 per person · Not Inclusive of Tax or Gratuity*

Appetizer

Grilled Cheese & Tomato Soup

Chef's cheese selection, tomato soup,
truffle aioli

Heirloom Tomato & Garlic Flatbread

Fresh mozzarella, extra virgin olive oil

Hearty Grains

Quinoa, chopped kale, house grains, fava beans, green peas, lemon vinaigrette

Entrée

Chicken Pesto Sandwich

Crispy pinsa, house spice blend grilled chicken, hot honey, onion,
provolone cheese, roasted piquillo peppers

NoMo Burger

100% angus beef, pepper jack cheese, jalapeño onion jam, secret sauce, fries

Spring Veggie Cassolette

Farro, quinoa, asparagus, mushroom, cauliflower, broccolini, green peas

Dessert

Chocolate Cake

66% Valrhona chocolate cake

Passion Fruit Cheesecake

Covered in white chocolate

Grilled Pineapple

Pistachio coconut crumble, vanilla ice cream, coconut caramel