## **NYC RESTAURANT WEEK® 2024**

# DINNER PRIX-FIXE ONLY SERVED WEEKDAYS

Three Courses | \$45

please select one item from each course

#### First Course

italian wedding soup

little gem caesar salad brioche croutons

(v) caprese salad with housemade burrata mozzarella avocado, tomato, basil

short rib meatballs

#### Main Course

(v) your choice of 4 vegetables from the antipasto bar

spaghetti and short rib meatballs

(v) housemade ravioli stuffed with burrata

pomodoro sauce, basil

rigatoni alla vodka

shrimp scampi (supp\$8.00)

lemon spinach

true north canadian salmon

sicilian ratatouille crust, spinach

petit dover sole (supp \$10.00)

lemon beurre blanc

chicken milanese

arugula, tomato & fennel salad

filet mignon\* (supp \$20.00)

wild peppercorn sauce



cannoli

blueberry sauce, almonds

tiramisu



# NYC RESTAURANT WEEK® 2024 DINNER MENU

## **NYC RESTAURANT WEEK® 2024**

# LUNCH PRIX-FIXE ONLY SERVED WEEKDAYS

\$30

please select one item from each course

### First Course

italian wedding soup

little gem caesar salad

brioche croutons

(v) caprese salad with housemade burrata mozzarella avocado, tomato, basil

short rib meatballs

#### Main Course

(v) your choice of 4 vegetables from the antipasto bar

spaghetti and short rib meatballs

(v) housemade ravioli stuffed with burrata pomodoro sauce, basil

rigatoni alla vodka

shrimp scampi (supp \$8.00) lemon spinach

true north canadian salmon

sicilian ratatouille crust, spinach

petit dover sole (supp \$10.00) lemon beurre blanc

chicken milanese

arugula, tomato & fennel salad

filet mignon\* (supp \$20.00)

wild peppercorn sauce



# NYC RESTAURANT WEEK® 2024 LUNCH MENU