

3 Course Dinner \$60

APPETIZER

WATERMELON SALAD

prosciutto, cucumber, stracciatella, aji dulce

TUNA TARTARE

tomato, olive, red onion, caper, basil

CHILLED SHRIMP SALAD

herbed yogurt, pine nut, cucumber, espelette

CAESAR

little gem, anchovy, parmesam, crouton

ENTREE

RIGATONI

pomodoro, red oinion, eggplant, pecorino

SALMON

red pepper risotto, roasted corn, wild cilanrto

HANGER STEAK

fingerling potato, shishito peppers, romesco sauce

SUMMER LINGUINI

cherry tomato, dandelion greens, basil pesto, bottarga

DESSERT

VANILLA PANNA COTTA

tahitian vanilla, strawberries, toasted pistachio

TIRAMISU

lady fingers, espresso, mascarpone

NYC SUMMER RESTAURANT WEEK 2024

245 PARK AVE SOUTH | NEW YORK CITY | (212) 388-1145



2 Course Lunch \$30

APPETIZER

GAZPACHO

tomato, bell pepper, cucumber, red onion, crouton

CHILLED SHRIMP SALAD

herbed yogurt, pine nut, cucumber, espelette

ARANCINI

spicy pomodoro, stracciatella, basil

ENTREE

CAESAR

little gem, anchovy, parmesan, crouton, choice of protein

CHICKEN PARMESAN

pomodoro, pesto, mozzarella, french fries

BUCATINI

cacio e pepe

CHICKEN SALAD SANDWICH

rosemary focaccia, herb aioli, gem lettuce, tomato, french fries

NYC SUMMER RESTAURANT WEEK 2024

245 PARK AVE SOUTH | NEW YORK CITY | (212) 388-1145