



NYC Restaurant Week Winter 2024

Dinner 45 per person (three course)

Red or White Wine (35.00)

Antipasto

Burrata

Caesar Salad

Vongole Oreganata

(Baked Clams)

Arancini

Main Course

(Add Chicken 7.00

Add Shrimp 8.00

Add Sausage 8.00

Add Diced Mozzarella 5.00

Add Meatballs 12.00)

Linguine al Cacio e Pepe

Capellini Alfredo

Orecchiette alla Vodka

Pollo Martini

Scaloppini Marsala

(Veal Medallions sauteed w marsala wine and mushrooms)

Tilapia ala Toscana

(Tilapia Fillet in a cream sauce with spinach and cherry tomato)

Bistecca al Cognac +9

(grilled sirloin steak with Barolo red wine)

Desserts

Italian Ricotta Cheesecake

Flourless Chocolate Cake

Tiramisu