



## NYC RESTAURANT WEEK SUMMER 2024

\$45 DINNER

### APPETIZER

BURRATA Fennel two ways, Sicilian pesto, fennel pollen

MARKET SALAD Chef's daily pick from USQ Market, Manodori balsamic dressing

COD CROQUETTES Fennel and cured Sorrento lemon salad, fennel purée

RICOTTA TOAST Sourdough bread, truffle honey, shaved summer truffle +10

### MAIN

PACCHERI POMODORO BURRATA San Marzano tomatoes, basil, burrata

TAGLIOLINI ALLA CHITARRA VONGOLE Manila clams, garlic, parsley, heirloom tomatoes

LINGUINE LOBSTER TRUFFLE Maine lobster, truffle butter bisque, shaved summer truffle +25

STEELHEAD SALMON Corn purée, braised radicchio and plums, tomato tartare

### DESSERT

PROFITEROLES Pâte à choux, whipped cream, Domori chocolate glaze

FRUIT TART Shortcrust tart, chantilly cream, fresh fruit

### WINE +13

BARBERA D'ASTI, DOCG, "Camp Du Rouss", Coppo, 2021, Piemonte

LUGANA, DOC, "San Benedetto", Zenato, 2023, Veneto

Jul 24 – Aug 20

**NYC RESTAURANT WEEK®**



## NYC RESTAURANT WEEK SUMMER-2024

\$30 BRUNCH

### APPETIZER

AVOCADO TOAST Heirloom cherry tomatoes, arugula

MARKET SALAD Chef's daily pick from USQ Market, Manodori balsamic dressing

ROASTED CAULIFLOWER Yogurt and paprika dressing, fresh herbs

### MAIN

SPAGHETTI CACIO E PEPE Pecorino Romano, black pepper

BUCATINI Housemade green bucatini, zucchini-cashew sauce, sun-dried tomatoes, scallion

EGGS BENEDICT Sourdough toast, sauteed spinach, poached eggs, hollandaise

FRENCH TOAST Polenta sourdough, strawberry compote, coconut yogurt

### DESSERT +\$7

TIRAMISU Housemade espresso savoiardo, mascarpone mousse, cocoa powder

### DRINKS +\$8

Prosecco Brut, Mimosa

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