



ALICE

NYC RESTAURANT WEEK SUMMER-2024

\$45 DINNER

BURRATA

Sourdough bread, grilled peaches, saba, almond pesto

INSALATA DEL MERCATO

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

LOBSTER ARANCINI

Tartar sauce, basil pesto powder

SPAGHETTONE AL POMODORO

Selection of Italian tomatoes, basil, extra virgin olive oil

AGNOLOTTI CACIO E PEPE

Handmade ravioli with Grand Cru Pecorino and fresh black pepper filling

PAPPARDELLE AL GRANCHIO REALE CON TARTUFO NERO +35

Handmade pappardelle, Alaskan king crab, shaved summer truffle

PESCE SPADA PICCATA

Swordfish, Sicilian capers, seasonal tomatoes, fried eggplant

BRANZINO AL SALE (for two) +20/pp

Salt crusted Canary Island branzino with seasonal market vegetables

PROFITEROLES

Pâte à choux, whipped cream, Domori chocolate glaze

FRUIT TART

Shortcrust tart, chantilly cream, fresh fruit

BARBERA D'ASTI, DOCG, "Camp Du Rouss", Coppo, 2021, Piemonte +14

LUGANA, DOC, "San Benedetto", Zenato, 2023, Veneto +14

Jul 24 – Aug 20

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