



Located in the 1874 and 1881 Maioglio-Astor Townhouses

Our 118th Year

Opened in 1906 by Sebastiano Maioglio and now owned by his daughter, Laura Maioglio, Barbetta is the oldest restaurant in New York that is still owned by its founding family.

Summer NYC & Co. Restaurant Week Menu 2024

Dinner

FIRST COURSES



Insalata Fantasia ~ Fantasy salad of baby greens, julienned carrots, cherry tomatoes, cucumbers, mushrooms, roasted peppers and more...

Roast Fresh Peppers alla Bagna Cauda

Soup of Pureed Roasted Vegetables warm or cold

Garganelli in a tomato and basil sauce with oven~roasted tomatoes

Linguine in a pesto sauce

MAIN COURSES



Crespelle alla Savoiarda

Risotto flavored with roasted red beets

Paillard of Chicken with fennel, fennel greens and oven roasted tomatoes

Broiled Atlantic Salmon with an herbed sauce and Cucumbers

Stracotto alla Fiorentina~the tenderest of beef braised in red wine, in the mode of Florence with chives mashed potatoes

DESSERTS



Mousse of Orange Bittersweet Chocolate

Baked Peaches

Hazelnut Cake

45.00

Coffee, Tea, Beverage, Tax, and Gratuities not included

Maitre d'Hotel: Shahin Ahmed

Chef de Cuisine: Rocky Marentek

Pastry Chef: Diomedes Peralta

Chef Garde Manger: Antipasti, salads, and cold dishes: Anthony Cruz

The Barbetta Dream Team de Cuisine under the direction of Laura Maioglio