



NYC WINTER RESTAURANT WEEK LUNCH MENU

ANTIPASTI

BRUSCHETTA DAL MERCATO
DAILY MARKET BRUSCHETTA

ZUPPA DEL GIORNO
SOUP OF THE DAY

RUCOLA
ARUGULA, PARMIGIANO, LEMON VINAIGRETTE

PIATTI

PAPPADELLE
SWEET ITALIAN SAUSAGE, BROCCOLI RABE,
CALABRIAN CHILI, PECORINO

TAGLIATELLE CON RAGÙ D'ANATRA
HAND-CUT TAGLIATELLE, ABRUZZESE DUCK RAGÙ

SALMONE
SEARED SALMON, FINGERLING POTATOES,
CASTELVETRANO OLIVES, SALSA VERDE

DOLCI

TIRAMISU
LADY FINGERS, MASCARPONE, ESPRESSO, RUM

PANNA COTTA
LEMON, FRESH BERRIES

GELATI E SORBETTI DEL GIORNO
SCOOP OF TWO FEATURED ICE CREAM AND SORBET

TWO-COURSE \$26



NYC WINTER RESTAURANT WEEK DINNER MENU

ANTIPASTI

BRUSCHETTA DAL MERCATO
DAILY MARKET BRUSCHETTA

POLIPO
CHARRED SPANISH OCTOPUS, POTATOES,
CELERY, CAPERBERRIES, GRAIN MUSTARD AIOLI

BUFALA E PROSCIUTTO
BUFFALO RICOTTA, ARUGULA, PROSCIUTTO DI PARMA

PIATTI

TAGLIATELLE BOLOGNESE
HAND-CUT TAGLIATELLE, ABRUZZESE DUCK RAGÙ

BRANZINO
MEDITERRANEAN SEA BASS, BABY FENNEL,
BRUSSELS SPROUTS, SALSA VERDE

POLLO
LAVENDER AND FENNEL ROASTED CHICKEN, POTATOES,
CASTELVETRANO OLIVES, CALABRIAN CHILI

DOLCI

TIRAMISU
LADY FINGERS, MASCARPONE, ESPRESSO, RUM

PANNA COTTA
LEMON, FRESH BERRIES

GELATI E SORBETTI DEL GIORNO
SCOOP OF TWO FEATURED ICE CREAM AND SORBET

THREE-COURSE \$42