

# IL GRADINO

NYC RESTAURANT WEEK  
THREE-COURSE DINNER - \$60  
**ANTIPASTI**

Prosciutto di Parma e Melon  
*Italy's "king of hams" and  
seasonal melon*

Calamari alla Griglia  
*Grilled calamari, arugula, cherry  
tomatoes*

Insalata Il Gradino  
*Greens medley with corn, cherry tomatoes,  
String beans, hearts of palm, goat cheese*

Clams Oregana  
*clams baked in seasoned bread crumbs*

Zuppa del Giorno  
*soup of the day*

## PORTATA PRINCIPLE

Fettucine alla Bolognese  
*house made fettucine with traditional  
beef and veal ragu*

Vitello Piccata  
*veal medallion with white wine, garlic,  
lemon and caper sauce*

Pappardelle con Funghi  
*Homemade pappardelle with wild  
mushroom medley, cherry tomatoes,  
olive oil, garlic*

Petto di Pollo con Carciofi e Shiitake  
*Chicken breast topped with artichokes,  
shiitakes, light brown sauce*

Linguini al Nero Seppia Il Gradino  
*Squid ink linguine, arugula, cherry  
tomatoes, shrimp, crab, olive oil, garlic*

Filetto di Branzino  
*European bass filet with white wine,  
shiitakes, sun dried tomatoes*

Verdure alla Griglia  
*grilled seasonal vegetables*

Vitello Il Gradino  
*veal crowned by prosciutto and  
fontina in brown butter sauce*

Ravioli Il Gradino  
*ravioli stuffed with burrata, eggplant, and  
zucchini with cherry tomato and  
basil sauce*

Pollo Scaperiello  
*dark and white chicken meat with zesty  
sausage in white wine sauce*

## DOLCE

Cheesecake Riccata

Tartufo a Pistacchio

# IL GRADINO

NYC RESTAURANT WEEK  
TWO-COURSE LUNCH - \$30  
**ANTIPASTI**

Prosciutto di Parma e Melon  
*Italy's "king of hams" and  
seasonal melon*

Caprese  
*burrata garnished by cherry  
tomatoes and roasted peppers*

Insalata Rucola  
*arugula salad with cherry tomatoes*

Gamberi Giganti con Spinacio  
*jumbo shrimp with spinach*

Zuppa del Giorno  
*soup of the day*

## PORTATA PRINCIPLE

Insalata di Spinacio con Tartufo Formaggio,  
Novelli, Arancia, Pera, Pinoli  
*baby spinach salad with truffled cheese,  
melon, orange, pea and pine nuts*  
\$9 - chicken  
\$12 - shrimp

Spaghetti al Pomodoro  
*spaghetti in classic tomato sauce*

Penne alla Bolognese  
*penne with traditional beef and  
veal ragu*

Polo alla Pizziola  
*Chicken braised in mushroom, onion,  
tomato sauce*

Ravioli Il Gradino  
*ravioli stuffed with burrata, eggplant, and  
zucchini with cherry tomato and  
basil sauce*

Branzino Piccata  
*European bass sauteed in  
quintessential lemon-caper-butter  
sauce*

Verdure alla Griglia  
*grilled seasonal vegetables*

Vitello alla Milanese  
*time-honored breaded veal cutlet*

Vitello Il Gradino  
*veal crowned by prosciutto and  
fontina in brown butter sauce*

Salmone con Salsa di Senape  
di Digione  
*grilled salmon with Dijon mustard  
sauce*