

NYC RESTAURANT WEEK

\$45

JAN 20 - FEB 12

CHELSEA RISTORANTE ITALIANO
3- COURSE DINNER PRIX FIXE
AVAILABLE SUNDAY TO FRIDAY

APPETIZERS (CHOOSE ONE)

POLPETTINE

VEAL MEATBALLS, HOMEMADE TOMATO SAUCE, TOPPED WITH PARMESAN

CAESAR

BABY ROMAINE SALAD, CAESAR DRESSING, CRISPY BREAD, 24 MONTH AGED PARMIGIANA-REGGIANO

MELAZANE ALLA PARMIGIANA

EGGPLANT, HOMEMADE TOMATO SAUCE, 24 MONTH AGED PARMIGIANO-REGGIANO

FRITTO DI CALAMARI E ZUCCHINE

CRISPY CALAMARI, ZUCCHINI, MARINARA SAUCE

SECOND COURSE (CHOOSE ONE)

RAVIOLI TOSCANI

STUFFED SPINACH & RICOTTA, SAUTÉED IN A HOMEMADE CREAMY TOMATO SAUCE

LASAGNA

HOMEMADE MEAT LASAGNA

POLLO ALLA PARMIGIANO

BREADED CHICKEN BREAST IN TOMATO SAUCE, MOZZARELLA OVER SPAGHETTI

SOLE PICCATA FISH

FILET SOLE FISH WITH CAPERS, BUTTER AND WHITE WINE SAUCE

PIZZA MARGHERITA

FRESH MOZZARELLA, TOMATO SAUCE, TOPPED WITH BASIL

THIRD COURSE (CHOOSE ONE)

RICOTTA CHEESECAKE
TIRAMISU

WINE SPECIALS

BOTTLE OF HOUSE WINE ADD \$30

WHITE: PINOT GRIGIO OR ORANGE WINE

RED: MONTEPULCIANO D'ABRUZZO OR CHIANTI

CHELSEA NEGRONI ADD \$16.25

NYC RESTAURANT WEEK

\$30

JAN 20 - FEB 12

CHELSEA RISTORANTE ITALIANO

2 - COURSE LUNCH PRIX FIXE

AVAILABLE SUNDAY TO FRIDAY

APPETIZERS

(CHOOSE ONE)

INSALATA MISTA

MIXED SEASONAL SALAD, DIJON DRESSING, CARROTS, CHERRY TOMATOES AND CASTELVETRANO OLIVES

BRUSCHETTA

TOASTED BREAD TOPPED WITH MOZZARELLA, ONION, TOMATOES

MELAZANE ALLA PARMIGIANA

EGGPLANT, HOMEMADE TOMATO SAUCE, 24 MONTH AGED PARMIGIANO-REGGIANO

SECOND COURSE

(CHOOSE ONE)

TAGLIATELLE ALLA BOLOGNESE

SERVED IN HOMEMADE GROUND BEEF & TOMATO SAUCE

POLLO ALLA PARMIGIANO

BREADED CHICKEN BREAST IN TOMATO SAUCE, MOZZARELLA OVER SPAGHETTI

PIZZA MARGHERITA

FRESH MOZZARELLA, TOMATO SAUCE, TOPPED WITH BASIL

SOLE PICCATA FISH

FILET SOLE FISH WITH CAPERS, BUTTER AND WHITE WINE SAUCE

WINE SPECIALS

BOTTLE OF HOUSE WINE ADD \$30

WHITE: PINOT GRIGIO OR ORANGE WINE

RED: MONTEPULCIANO D'ABRUZZO OR CHIANTI

CHELSEA NEGRONI ADD \$16.25