

NYC Jan 20–Feb 12 RESTAURANT WEEK®

3-course dinner
starting at \$45 | per person

ANTIPASTI *choose one*

Insalata Autunnale

Mixed Baby Lettuce, Steamed Chickpeas, Beetroot Powder,
Roasted Butternut Squash, Lemon Dressing **VG GF**

Supplì Cacio e Pepe con Burro al Tartufo

Crispy Riso Scotti Rice, Urbani Black Truffle Butter,
Granarolo Pecorino Romano DOP, Black Pepper

Mortadella e Pistacchio

Rovagnati Mortadella IGP, Pistachio Pesto,
Toasted Sourdough Bread

Burrata, Zucca e Radicchio +\$6

Housemade Burrata, Roasted Squash, Castelfranco Radicchio
Mint, Olitalia Extra Virgin Olive Oil

PIATTI *choose one*

Spaghetti al Pomodoro

Housemade Spaghetti, Così Com'è Datterino Tomatoes,
Roi Extra Virgin Olive Oil, Sea Salt, Basil **VG**

Tagliatelle Verdi con Ragù di Funghi

Housemade Spinach Tagliatelle, Mixed Mushroom Ragù,
Grana Padano DOP

Ravioli di Zucca

Butternut Squash Ravioli, Butter, Sage,
Agriform Grana Padano DOP, Walnuts

Linguine allo Scoglio +\$15

Housemade Linguine, PEI Mussels, Manila Clams, Pink
Shrimp, Mutti Tomato, Chili Flakes, Olitalia Extra Virgin Olive Oil

Halibut +\$20

Pan-Seared Halibut, Roasted Butternut Squash, Black Kale,
Crispy Chickpeas, Sorrel Pan-Seared Òra King Salmon,
Mixed Green Salad, White Balsamic Vinaigrette, Lemon **GF**

DOLCI *choose one*

Cannolo Siciliano

Ricotta Cream-Filled Cannolo, Chocolate Chips,
Chopped Toasted Pistachios

Gelato

Housemade Gelato Flavor of the Day

NYC Jan 20–Feb 12
**RESTAURANT
WEEK®**

2-course lunch
starting at \$30 | per person

ANTIPASTI

choose one

Insalata Autunnale

Mixed Baby Lettuce, Steamed Chickpeas, Beetroot Powder,
Roasted Butternut Squash, Lemon Dressing **VG GF**

Suppli Cacio e Pepe con Burro al Tartufo

Crispy Riso Scotti Rice, Urbani Black Truffle Butter,
Granarolo Pecorino Romano DOP, Black Pepper

Mortadella e Pistacchio

Rovagnati Mortadella IGP, Pistachio Pesto,
Toasted Sourdough Bread

Burrata, Zucca e Radicchio +\$6

Housemade Burrata, Roasted Squash, Castelfranco
Radicchio, Mint, Olitalia Extra Virgin Olive Oil

PIATTI

choose one

Spaghetti al Pomodoro

Housemade Spaghetti, Così Com'è Datterino Tomatoes,
Roi Extra Virgin Olive Oil, Sea Salt, Basil **VG**

Tagliatelle Verdi con Ragù di Funghi

Housemade Spinach Tagliatelle, Mixed Mushroom Ragù,
Grana Padano DOP

Ravioli di Zucca

Butternut Squash Ravioli, Butter, Sage,
Agriform Grana Padano DOP, Walnuts

Linguine allo Scoglio +\$15

Housemade Linguine, PEI Mussels, Manila Clams, Pink
Shrimp, Mutti Tomato, Chili Flakes, Olitalia Extra Virgin Olive Oil

Halibut +\$20

Pan-Seared Halibut, Roasted Butternut Squash, Black Kale,
Crispy Chickpeas, Sorrel Pan-Seared Òra King Salmon,
Mixed Green Salad, White Balsamic Vinaigrette, Lemon **GF**



INDIVIDUAL NYC RESTAURANT WEEK PRICE OFFERS
ARE INTENDED FOR ONE PERSON AND CANNOT BE
SPLIT AMONG MULTIPLE PEOPLE.

V vegetarian | **VG** vegan | **GF** gluten friendly

*May be served or contain raw or undercooked ingredients. Please inform your server of any allergies or dietary restrictions. Some cheeses may contain animal rennet. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.