

NYC
RESTAURANT WEEK®
Jan 20–Feb 12

3-course dinner
STARTING AT \$30 PER PERSON

antipasti

Choose one

MORTADELLA E PISTACCHIO

Rovagnati Mortadella IGP, Pistachio Pesto, Toasted Sourdough Bread

INSALATA DI CAVOLO NERO

*Tuscan Kale, Shaved Brussels Sprouts, Golden Raisins,
Pecorino Dressing, Garlic Breadcrumbs*

**SUPPLÌ CACIO E PEPE CON
BURRO AL TARTUFO**

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

POLPETTE ALLA PARMIGIANA +\$8

*Housemade Pork & Beef Meatballs, Mutti Tomato,
Grana Padano DOP Fonduta, Housemade Mozzarella, Basil Pesto*

piatti

Choose one

**TAGLIATELLE VERDI
CON RAGÙ DI FUNGHI**

*Housemade Spinach Tagliatelle,
Mixed Mushroom Ragù, Grana Padano DOP*

**SPAGHETTI AGLIO, OLIO,
BROCCOLO E CRUMBLE ALLE ERBE**

*Afeltra Spaghetti, Garlic-Oil Emulsion, Romanesco Cauliflower,
Herb Crumble, Peperoncino Powder **VG***

**GNOCCHI DI PATATE
ALL'ARRABBIATA E STRACCIATELLA**

*Housemade Gnocchi, Mutti Tomato, Housemade Stracciatella,
Agriform Grana Padano DOP, Basil*

TAGLIATELLE ALLA BOLOGNESE +\$10

*Housemade Tagliatelle, Pork & Beef Ragù alla Bolognese,
Agriform Grana Padano DOP*

dolci

Choose one

PANNA COTTA AL CARAMELLO

Sweet Milk Panna Cotta, Caramel

GELATO

Housemade Gelato Flavor of the Day

EAT ALY

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.*