

First Course

choice of one

MINISTRONE

traditional Italian soup with seasonal vegetables

VITELLO TONNATO*

traditional slow-roasted thinly sliced veal tenderloin,
pickled bell pepper, Yellowfin tuna sauce, pickled capers

SHRIMP COCKTAIL*

warm red Argentinian shrimp, salsa rosa, parsley

SANT AMBROEUS ASPARAGUS*

traditional steamed asparagus,
Kumato tomato, boiled farm egg, mustard dressing

Second Course

choice of one

SPAGHETTI AL POMODORO E BASILICO

San Marzano tomato sauce, fresh basil

FETTUCCHINE ALLA BOLOGNESE

traditional veal ragù,
24-month aged Parmigiano-Reggiano

FAROE ISLAND SALMON*

Trapanese pesto, farro, Taggiasche olives, tomatoes,
cumpers, basil, celery,
Ventresca tuna confit, pickled red onions, parsley

CHICKEN PAILLARD

zucchini, yellow squash, pickled radish,
honey Dijon mustard sauce, basil

Third Course

choice of one

PRINCIPESSA

lemon sponge layered between vanilla pastry creme
and whipped cream, topped with almond marzipan

TIRAMISÙ*

espresso soaked sponge cake layered with zabaglione
mousse, mascarpone cream, flavoured with
cocoa and espresso

 Vegetarian

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our freshly baked products and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.



NYC RESTAURANT WEEK
SUMMER 2025

July 21st - August 31st 2025

DINNER \$60

First Course

choice of one

MINISTRONE

traditional Italian soup with seasonal vegetables

SANT AMBROEUS ASPARAGUS*

traditional steamed asparagus,
Kumato tomato, boiled farm egg, mustard dressing

BEETS AND AVOCADO

rainbow beets, hearts of palm, avocado,
grated feta, basil

CAPRESE

Kumato tomato, buffalo mozzarella, fresh basil,
Primolio Extra Virgin Olive Oil

Second Course

choice of one

SPAGHETTI AL POMODORO E BASILICO

San Marzano tomato sauce, fresh basil

TONNARELLI CACIO E PEPE

Pecorino Romano, 24-month aged Parmigiano-Reggiano,
freshly ground black pepper

FETTUCCINE ALLA BOLOGNESE

traditional veal ragù,
24-month aged Parmigiano-Reggiano

CHICKEN PAILLARD

zucchini, yellow squash, pickled radish,
honey Dijon mustard sauce, basil

Third Course

choice of one

PRINCIPESSA

lemon sponge layered between vanilla pastry cream
and whipped cream, topped with almond marzipan

TIRAMISÙ*

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mousse, mascarpone cream, flavoured with
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LUNCH \$45