

ALTESI MADISON

RESTAURANT WEEK WINTER 2026

PRIX FIXE DINNER

\$60

Choice of Appetizer

ZUPPA

Soup of the day

TARTARE DI SALMONE

Smoked salmon tartar with avocado

CARCIOFI ALLA GIUDIA

Sauteed artichoke hearts "Roman Jewish style" with parsley pesto

GAMBERI

Sautéed shrimp in olive oil with fresh herbs, spices, and tender fagiolini beans

STARCCIATELLA

Creamy mozzarella "heart of burrata" served with speck "lightly smoked prosciutto"

Choice of Entree

RAVIOLI DEL GIORNO

Ravioli of the day

RISOTTO

Saffron risotto with asparagus

GALETTO

Roasted crispy organic chicken with string beans potatoes

VITELLO SORRENTINO

Pounded veal topped with prosciutto, eggplant, mozzarella and light tomato

SALMONE

Wild-caught Alaska SOCKEYE salmon with farro & diced vegetables over creamy cauliflower

Choice of Dessert

CIOCCOLATO

Chocolate cake

TARTUFO

Tartufo of the day

TIRAMIUS

Soft mascarpone cake

ALTESI MADISON

RESTAURANT WEEK WINTER 2026
PRIX FIXE LUNCH

\$45

Choice of Appetizer

ZUPPA DEL GIORNO
Soup of the day

SALSICCIA
Grilled sweet sausage with lentils and truffle oil

MOZZARELLA
Buffalo mozzarella with mixed grilled vegetables

CARPACCIO
Thinly sliced beef carpaccio with pickled mushrooms and lemon aioli

INSALATA ALTESI
Radicchio, baby arugula, boston lettuce, and apple with lemon vinaigrette

Choice of Entree

MEZZI RIGATONI
Veal ragu "Bolognese style"

GNOCCHI
With basil pesto, haricots verts, and stracciatella

LINGUINE
Bay scallops, shrimp, black olives & capers in a light spicy tomato sauce

SALMONE
Wild-caught Alaska SOCKEYE salmon with eggplant caponata and balsamic reduction

POLLO ALLA PARMIGIAN
Organic breaded breast of chicken with melted mozzarella, tomato sauce, and broccoli

LUNCH HOURS: 12 PM – 3 PM

Altesi Ristorante 26 E 64th Street New York NY 10065 Tel.: 212.759.8900