



NYC RESTAURANT WEEK SUMMER 2025

DINNER \$60

FIRST COURSE

Unlimited Gourmet Island

Organic seasonal salads, four savory hot dishes, rich cheeses, cured cold cuts, and fresh vegetables

MAIN COURSE

SELECTION OF MEATS

Picanha (Prime part of Top sirloin)

Our signature cut, a gourmet delight.

Alcatra (Top Sirloin)

Served thinly carved, this tender cut comes from the same section as the Top Sirloin.

Coxa de Frango (Chicken thighs)

Lightly marinated in a mixture of onion, garlic, beer, salt, and pepper,

Lombo (Pork with parmesan cheese)

Juicy, tender pork loin perfectly seasoned and topped with a golden crust of melted Parmesan cheese.

Linguiça (Pork sausage)

Perfectly seasoned and deliciously crispy.

Picanha de carneiro (Lamb Picanha)

This lean and tender cut is also known as lamb's prime steak.

Pão de alho (Garlic bread)

Warm, golden slices of bread brushed with a rich garlic butter spread.

Queijo assado (Grilled cheese with honey)

Melts slightly under the grill's heat, developing a golden-brown crispy crust.

SIDES

SERVED FAMILY STYLE

Cheese Bread, Mashed potatoes, French fries and house bananas

SERVED AT THE GOURMET ISLAND

White rice, Black beans

DESSERT

CHOICE OF ONE

Tiramisu, Torta della nonna

Ricotta pistachio cake

* No substitutions.

* Beverages, tax or gratuity are not included.