



NYC RESTAURANT WEEK

WINTER 2026

3-course dinner \$60
3-glass wine pairing \$35

CHOICE OF APPETIZER

RIBOLLITA our tuscan vegetable soup with black cabbage, white beans, parm and breadcrumbs

MARKET CHICORY SALAD sesame-spiced walnuts, white balsamic, orchard fruits

GRILLED CALAMARI chickpeas, olives, celery, oregano

ADD-ON BREAD

WARM SOURDOUGH with GRASS-FED BUTTER +6 / GARLIC BREAD +10

CHOICE OF ENTRÉE

CAMPANELLE mushrooms, marsala, goat cheese crumb

WILD MONKFISH acqua pazza

GRASS-FED BRISKET "PEPOSA" sweet & sour red onion, rapini

ADD-ON SIDES

BUTTER BEANS +12 / "CACIO E PEPE" POLENTA +12



CHOICE OF DESSERT

CITRUS PARFAIT coconut tapioca, granita

OLIVE OIL CAKE chocolate mousse, caramel, salted almonds

CHOCOLATE HAZELNUT MOUSSE BAR candied cocoa nibs





NYC RESTAURANT WEEK

WINTER 2026

2-course lunch \$30
optional wine pairing \$24

CHOICE OF APPETIZER

RIBOLLITA our tuscan vegetable soup with black cabbage, white beans, parm and breadcrumbs

RICOTTA TOAST apple, squash, spiced honey

MARKET CHICORY SALAD sesame-spiced walnuts, white balsamic, orchard fruits

ADD-ON

WARM HOUSE-MADE FOCACCIA with whipped ricotta +7

CHOICE OF ENTRÉE

CHICKEN & DUMPLING SOUP escarole, thyme

CARAMELIZED CARAFLEX CABBAGE walnuts, aged cheddar, basil

ROOT VEG TOASTIE griddled on sourdough with roasted beets, celery root, goat cheese &
preserved lemon salsa verde

ADD-ON

BEEF FAT-FRIED POTATOES with garlic aioli +7



ADD-ON DESSERT!

CHOCOLATE HAZELNUT MOUSSE BAR candied cocoa nibs +10

