

ARTE CAFE

NYC Restaurant Week Summer 2025

Dinner Prix Fixe Menu \$45 per person

FIRST COURSE

choice of

CAESAR

whole ripe tomato stuffed with mozzarella di bufala, basil, roasted pistachio, olive oil

BARBABIETOLE

crab cakes, warm mushrooms, tartar sauce

INVOLTINI DI MELANZANE

eggplant rolled with parmigiano, mozzarella, and ricotta cheese, in pink sauce

SECOND COURSE

choice of

RIGATONI ALLA VODKA

tomato, cream, vodka sauce, chili flakes

AGNOLOTTI DI FORMAGGI

filled with cheese, porcini mushroom sauce, truffle

POLLO ALLA VALDOSTANA

Bell & Evans chicken rolled with fontina cheese, spinach, marsala wine sauce, roasted potatoes

BRANZINO

pan seared sea bass, spinach, parsnip puree

ARTE BURGER

Pat la Frieda brisket blend, cheddar cheese, lettuce, onion, tomato, pickles, served with french fries

THIRD COURSE

choice of

MIXED BERRY FRUIT TART

mixed berry compote, almond biscuit, limoncello creme, topped with fresh berries

CHOCOLATISSIMO

chocolate lava cake, chocolate coolant, 70% chocolate creme, served with vanilla gelato

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ARTE CAFE

NYC Restaurant Week Summer 2025

Lunch Prix Fixe Menu
\$30 per person

FIRST COURSE

choice of

INSALATA VERDE

mixed seasonal greens, lemon vinaigrette

POLPETTE DI MELANZANE

baked eggplant vegetarian "meatballs", tomato sauce, ricotta

CALAMARI FRITTI

served with spicy tomato sauce

SECOND COURSE

choice of

SPAGHETTI ARRABIATA

san marzano tomato sauce, chili flakes, garlic, parsley

POLLO PAILLARD

grilled Bell & Evans chicken breast, mixed market greens

ARTE BURGER

Pat la Frieda brisket blend, cheddar cheese, lettuce, onion, tomato, pickles, served with french fries

PANINO CON MANZO

sliced steak, onion, provolone, basil pesto on ciabatta bread

THIRD COURSE

TIRAMISU

espresso soaked lady fingers, mascarpone creme, served with mocha sauce

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