

copinette

NYC WINTER RESTAURANT WEEK

\$45 Three-Course Dinner Menu

APPETIZER

Select One

GF Arugula Salad

pears, walnuts, blue cheese, maple champagne vinaigrette
veal, pork, beef, lemon zest, creme fraiche

Super Lump Crab Cake +5 supplement

remoulade sauce, cucumber, onion, tomato salad

GF (DF) Stuffed Tri-Color Peppers

Ground beef, red pepper sauce, pesto, balsamic glaze

French Onion Soup

sautéed onions, beef broth, crostini, emmenthal

MAIN

Select One

GF Grilled Branzino

sautéed spinach, garlic mashed potatoes,
lemon, capers, olives, tomatoes, olive oil

GF (DF) Polenta Tower *vegan

grilled zucchini, squash, mushrooms, cherry tomatoes, balsamic reduction

Chicken Francese

garlic mashed potatoes, white wine, lemon, butter sauce

Pappardelle Ragu

cuts of angus beef strip steak, sweet italian sausage,
tomatoes, rosemary, parmesan

DESSERT

Select One

Carrot Cake

raisins, walnuts, cream cheese frosting

Warm Brownie Cake

vanilla ice cream, caramel sauce



NYC Winter Restaurant Week
\$30 Two-Course Menu
Add Dessert for \$4 supplement

APPETIZER

Select One

^{GF} **Arugula Salad**

pears, walnuts, blue cheese, maple champagne vinaigrette

Crispy Tortellini

veal, pork, beef, lemon zest, creme fraiche

Caesar Salad

romaine, hard-boiled egg, croutons, caesar dressing

Super Lump Crab Cake +8 Supplement

remoulade sauce, cucumber, onion, tomato salad

MAIN

Select One

^{GF} **Grilled Branzino**

sautéed spinach, garlic mashed potatoes, lemon, capers, olives, tomatoes,
olive oil

^{GF} **Truffle Risotto**

arborio rice, mushrooms, parmesan cheese, truffle oil

Pappardelle Ragu

pasta with braised cuts of angus beef strip loin, sweet italian sausage,
tomatoes, rosemary, parmesan

Steak Frites +15 supplement

ny strip, peppercorn sauce, sea salt french fries with mesclun greens

DESSERT

+ \$4 Supplement

Select One

^{GF} **Peach Melba**

caramelized peaches, vanilla bean ice cream, almonds,
raspberry puree, whipped cream

Petite Madelines

lemon zest, powdered sugar

ADD WINE TO YOUR LUNCH

+18 per person

Malbec, Terrazas
2023, Mendoza

Pinot Grigio, Barone Fini
2024, Valdadige