



## **NYC RESTAURANT WEEK 2025**

### **3-COURSE DINNER \$45**

#### **APPETIZERS**

choose one

**SOUTH SHORE BAKED CLAMS**  
**WAGYU BEEF PIGS IN BLANKETS**  
**TRIO OF SUPPLI ALLA ROMANA**  
**MADISON AVENUE EGGPLANT PARMESAN**  
**MALIBU SALAD**  
**BELGIAN FRIES**  
with garlic aioli, sauce Calypso, ketchup

#### **MAIN COURSES**

choose one

**LASAGNE DELLA NONNA**  
**PENNE AL CEFALU**  
**RIGATONI ALLA BUTTERA**  
**RICOTTA GNOCCHI**  
**"DEVOUR" CHICKEN PARMESAN**  
with rigatoni alla vodka  
**CHEF'S SPECIAL OF THE DAY**  
**LATKE-CRUSTED FILET OF SOLE**  
with homemade potato chips

#### **DESSERTS**

choose one

**CHOCOLATE BABKA ICE CREAM SANDWICH**  
**TRADITIONAL STRAWBERRY SHORTCAKE**  
**OLD-FASHIONED LEMON ICE BOX CAKE**  
**NEW YORK COOKIE PLATE**



## **NYC RESTAURANT WEEK 2025**

### **2-COURSE LUNCH \$30**

#### **APPETIZERS**

choose one

**SOUTH SHORE BAKED CLAMS**  
**ROLLATINI DI MOZZARELLA**  
**WAGYU BEEF PIGS IN BLANKETS**  
**MADISON AVENUE EGGPLANT PARMESAN**  
**BELGIAN FRIES**  
with garlic aioli, sauce Calypso, ketchup

#### **MAIN COURSES**

choose one

**THE O.G. MADISON SALAD**  
**MARK'S CLASSIC CHOPPED CHICKEN SALAD**  
**LASAGNE DELLA NONNA**  
**PENNE AL CEFALU**  
**ORECCHIETTE WITH BITTER GREENS AND SAUSAGE**  
**"DEVOUR" CHICKEN PARMESAN**  
with rigatoni alla vodka  
**HALF JEWISH BOY FROM QUEENS**  
with homemade potato chips  
**HALF REUBEN FRESSER**  
with homemade potato chips