



NYC RESTAURANT WEEK WINTER 2026

DINNER MENU



AMUSE BOUCHE

CACIO E PEPE FRITTERS ,GARLIC AIOLI

SMALL PLATES CHOICE OF ONE

FRENCH ONION SOUP, VIDALIA ONIONS, RUSTIC BREAD, SWISS CHEESE
ROCK SHRIMP TEMPURA, SPICY PONZU MAYO, LEMON ZEST
ASIAN STICKY RIBS, SLOW ROASTED, SWEET & SPICY, PICKLED ONION, JALAPENOS
BANG BANG BROCCOLI, SUN BUTTER, SWEET CHILI SAUCE, GF,V,DF
SPICY TUNA CRISPY RICE, AVOCADO, SESAME SEEDS, SOY SAUCE , GF,DF
CHICKEN LOLLIPOP WINGS, HONEY SRIRACHA, BLUE CHEESE, GF
CAESAR SALAD, ROMAINE, CROUTONS, PARMESAN V

BIG PLATES CHOICE OF ONE

SUSHI COMBINATION PLATE, 1 SPECIALTY ROLL & 3 PIECES ASSORTED SUSHI(TUNA,SALMON,YELLOWTAIL)
RIGATONI SPICY VODKA, GUANCIALE/CRISPY PORK, VODKA, CREAM
LINGUINI & CLAMS, CALABRIAN CHILI FLAKES, EVOO, GARLIC , PARSEL, DF
ROASTED CHICKEN, MASHED POTATOES, FRENCH BEANS, WHITE WINE SAUCE
SESAME, MISO-GLAZED WILD SALMON, BOK CHOY, FORBIDDEN RICE, CARROT PUREE
BRAISED SHORT RIB, PORT WINE, LARDONS, PEARL ONIONS, MUSHROOMS, FRENCH BEANS, MASHED POTATOES
CEBU BURGER, PAT LAFRIEDA DRY AGED DOUBLE PATTY, AMERICAN CHEESE, PICKLE, POTATO ONION, LETTUCE, SAUCE, FF

DESSERT CHOICE OF ONE

TIRAMISU
CREME BRULEE ,GF
CHURROS, VANILLA GELATO, CARAMEL SAUCE

\$60 PRE FIX



GF gluten free N contains nuts DF dairy free V vegetarian VG vegan