

**“NYC Restaurant Week®”**

Pappardella, January 21-February 7



**Dinner prix fixe -- \$45**

**antipasto**

**creamy burrata**

roasted butternut squash, fried sage, balsamic reduction, olive oil

**eggplant rollatini**

sheep milk ricotta, marinara sauce, basil

**pasta e fagiole**

white bean and pasta soup, cheese crostini

**secondi**

**mafaldine beef short rib ragu**

orange zest, garlicky breadcrumb

**seared filet of organic norwegian salmon**

braised gigante beans, candied lemon peel, calabrian chili

**chicken saltimbocca**

prosciutto di parma, sage, creamy cheese polenta

**dolce**

**white chocolate & amarena cherry brioche pudding**

amarena cherry, rum raisin gelato

**mint chocolate chip gelato**

warm chocolate ganache, hazelnut biscotti

**wine pairing -- \$30 (bottle)**

**Pinot Grigio**, Stella, 2024 (white)/ **Montepulciano**, Triana 2023 (red)

**“NYC Restaurant Week®”**

Pappardella, January 21-February 7



**Dinner prix fixe -- \$45**

**antipasto**

**creamy burrata**

roasted butternut squash, fried sage, balsamic reduction, olive oil

**eggplant rollatini**

sheep milk ricotta, marinara sauce, basil

**pasta e fagiole**

white bean and pasta soup, cheese crostini

**secondi**

**mafaldine beef short rib ragu**

orange zest, garlicky breadcrumb

**seared filet of organic norwegian salmon**

braised gigante beans, candied lemon peel, calabrian chili

**chicken saltimbocca**

prosciutto di parma, sage, creamy cheese polenta

**dolce**

**white chocolate & amarena cherry brioche pudding**

amarena cherry, rum raisin gelato

**mint chocolate chip gelato**

warm chocolate ganache, hazelnut biscotti

**wine pairing -- \$30 (bottle)**

**Pinot Grigio**, Stella, 2024 (white)/ **Montepulciano**, Triana 2023 (red)