

DINNER MENU

STARTING AT \$45 PER PERSON

antipasti choose one

Insalata Autunnale

Mixed Baby Lettuce, Steamed Chickpeas,
Beetroot Powder, Roasted Butternut Squash,
Lemon Dressing **vg gf**

Supplì Cacio e Pepe con Burro al Tartufo

Crispy Riso Scotti Rice, Urbani Black Truffle Butter,
Granarolo Pecorino Romano DOP, Black Pepper

Mortadella e Pistacchio

Rovagnati Mortadella IGP, Pistachio Pesto,
Toasted Sourdough Bread

Burrata, Zucca e Radicchio +\$6

Housemade Burrata, Roasted Squash, Castelfranco
Radicchio, Mint, Olitalia Extra Virgin Olive Oil

piatti choose one

Spaghetti al Pomodoro

Housemade Spaghetti, Così Com'è Datterino
Tomatoes, Roi Extra Virgin Olive Oil, Sea Salt, Basil **vg**

Tagliatelle Verdi con Ragù di Funghi

Housemade Spinach Tagliatelle,
Mixed Mushroom Ragù, Grana Padano DOP

Ravioli di Zucca

Butternut Squash Ravioli, Butter, Sage,
Agriform Grana Padano DOP, Walnuts

Tagliatelle alla Bolognese

Housemade Tagliatelle, Pork & Beef Ragù alla
Bolognese, Agriform Grana Padano DOP

Linguine allo Scoglio +\$15

Housemade Linguine, PEI Mussels, Manila Clams,
Pink Shrimp, Mutti Tomato, Chili Flakes,
Olitalia Extra Virgin Olive Oil

Halibut +\$20

Housemade Linguine, PEI Mussels, Manila Clams,
Pink Shrimp, Mutti Tomato, Chili Flakes,
Olitalia Extra Virgin Olive Oil

dolci choose one

Cannolo Siciliano

ricotta cream-filled cannolo, chocolate chips,
chopped toasted pistachios

Gelato

Housemade Gelato Flavor of the Day

NYC Jan 20–Feb 12
**RESTAURANT
WEEK®**

LUNCH MENU

STARTING AT \$30 PER PERSON

antipasti

choose one

Insalata Autunnale

Mixed Baby Lettuce, Steamed Chickpeas,
Beetroot Powder, Roasted Butternut Squash,
Lemon Dressing **vg gf**

Supplì Cacio e Pepe con Burro al Tartufo

Crispy Riso Scotti Rice, Urbani Black Truffle Butter,
Granarolo Pecorino Romano DOP, Black Pepper

Mortadella e Pistacchio

Rovagnati Mortadella IGP, Pistachio Pesto,
Toasted Sourdough Bread

Burrata, Zucca e Radicchio +\$6

Housemade Burrata, Roasted Squash, Castelfranco
Radicchio, Mint, Olitalia Extra Virgin Olive Oil

piatti

choose one

Spaghetti al Pomodoro

Housemade Spaghetti, Così Com'è Datterino
Tomatoes, Roi Extra Virgin Olive Oil, Sea Salt, Basil **vg**

Tagliatelle Verdi con Ragù di Funghi

Housemade Spinach Tagliatelle,
Mixed Mushroom Ragù, Grana Padano DOP

Ravioli di Zucca

Butternut Squash Ravioli, Butter, Sage,
Agriform Grana Padano DOP, Walnuts

Linguine allo Scoglio +\$15

Housemade Linguine, PEI Mussels, Manila Clams, Pink
Shrimp, Mutti Tomato, Chili Flakes, Olitalia Extra Virgin
Olive Oil

Halibut +\$20

Pan-Seared Halibut, Roasted Butternut Squash, Black
Kale, Crispy Chickpeas, Sorrel Pan-Seared Ōra King
Salmon, Mixed Green Salad, White Balsamic Vinaigrette,
Lemon **gf**

VINO &...



**INDIVIDUAL NYC RESTAURANT WEEK PRICE
OFFERS ARE INTENDED FOR ONE PERSON AND
CANNOT BE SPLIT AMONG MULTIPLE PEOPLE.**

v vegetarian | vg vegan | gf gluten-friendly

*May be served or contain raw or undercooked ingredients. Please inform your server of any allergies or dietary restrictions. Some cheeses may contain animal rennet. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.