

NYC
RESTAURANT WEEK®
Jan 20–Feb 12

3-course dinner
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

SPAGHETTO 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

EAT ALY

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.*

NYC
RESTAURANT WEEK®
Jan 20–Feb 12

2-course lunch
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

SPAGHETTO 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*

EAT ALY

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