



Summer Restaurant Week

Potato Croquettes

finocchiona, caciocavallo, fennel, roasted garlic

Beet Panzanella

sourdough crouton, pine nut

Grilled Lettuce

artichoke, guanciale, aleppo vinaigrette

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Tjarin alla Vongole

shishito, cockles, squid ink breadcrumb

Cavatelli all'Amatriciana

san marzano tomato, guanciale, basil

Lamb Neck

baba ghanoush, eggplant caponata, yogurt, mint

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Apricot Granita

whipped panna cotta, apricot crumble

Chocolate Pot de Crème

strawberry cheong, fresh strawberry, olive oil

3 Courses for \$60

Executive Chef Quentin Demarre

20% gratuity will be applied to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

@bar56dumbo



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Tajarin alla Vongole

shishito, cockles, squid ink breadcrumb

Cavatelli all'Amatriciana

san marzano tomato, guanciale, basil

2 Courses for \$45

Executive Chef Quentin Demarre

20% gratuity will be applied to parties of 6 or more.

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