



ALICE

07/20 - 09/06

NYC RESTAURANT WEEK

\$45

LOLLA ROSA SALAD

Lolla Rosa, watermelon, watermelon radish, mint, lime dressing, roasted pistacchio

VITELLO TONNATO

slow roasted veal, tonnato sauce, crispy capers

BURRATA

tomato coulis, cucumbers, basil oil

FRITTO MISTO +5

fried local calamari, montauk shrimp, shishito peppers, spicy aioli

AGNOLOTTI CACIO E PEPE

Pecorino Romano cheese and black pepper ravioli

BUCATINI LIMONE E GAMBERI

homemade lemon bucatini, montauk shrimp, meyer lemon, imported butter

FETTUCCINE LOBSTER AND TRUFFLE +25

housemade fettuccine, truffle butter emulsion, bisque sauce, Maine lobster

BLACK SEABASS

zucchini squash, organic basil, lemon

PORK CHOP

stone fruit mostarda, grilled romano beans

BRANZINO AL SALE + 40 (for two)

salt crusted baked Tuscan branzino, served with seasonal vegetables.

CANNOLI or GELATO

PROSECCO BRUT

Zardetto, NV, Veneto +14

NEBBIOLO

DOCG, "Quadrio", Nino Negri, 2021, Piemonte +14

VERMENTINO DI SARDEGNA

DOC, "Costamolino", Argiolas, 2024, Sardegna +14