



NYC RESTAURANT WEEK DINNER

PLEASE SELECT ONE ITEM FROM EACH COURSE

ANTIPASTI

ARANCINI

RICE CROQUETTES WITH PORCINI MUSHROOM

POLPETTINE

BEEF MEATBALLS, SAN MARZANO TOMATOES, PARMIGIANO

INSALATA

BIBB LETTUCE, PISTACHIO, RADISH, RED ONION, CUCUMBER, CHERRY TOMATOES,
PARMIGIANO, HERB VINAIGRETTE

PIATTI

NONNA MICHELINA'S CHITARRA CON PALLOTTINE

HANDMADE SPAGHETTI ALLA CHITARRA WITH NONNA MICHELINA'S ABRUZZESE
POMODORO SAUCE AND HER VEAL & BEEF MINI MEATBALLS

SPAGHETTI AL LIMONE

HANDMADE SPAGHETTI ALLA CHITARRA, PARMIGIANO AND LEMON SAUCE,
GARLIC, CHILI FLAKES, FRESH PARSLEY

MILANESE

ORGANIC BREADED FREE-RANGE CHICKEN BREAST, ARUGULA,
SHAVED FENNEL, LEMON DRESSING

ARROSTICINI ABRUZZESI

TRADITIONAL ABRUZZESE LAMB SKEWERS, TOASTED HOMEMADE BREAD

DOLCI

TIRAMISÙ

LADYFINGERS, ESPRESSO, RUM, MASCARPONE CREAM

PANNA COTTA

VANILLA PANNA COTTA, FRESH RASPBERRY COULIS

TORTA ALLA MOUSSE DI CIOCCOLATO

FLOURLESS CHOCOLATE CAKE, CHOCOLATE MOUSSE



NYC RESTAURANT WEEK LUNCH

PLEASE SELECT ONE ITEM FROM EACH COURSE

ANTIPASTI

BRUSCHETTA AL POMODORO

TOASTED HOUSE MADE FILONE BREAD TOPPED WITH DICED HEIRLOOM TOMATOES, FRESH BASIL, E.V.O.O

RUCOLA

ARUGULA, CHERRY TOMATOES, LEMON DRESSING

ZUPPA DI ZUCCHINE

SLOW ROASTED ZUCCHINI PUREÉ

PIATTI

PINSA BURRATA

SAN MARZANO TOMATO SAUCE, FRESH BURRATA, BASIL

CHICKEN MILANESE SALAD

ORGANIC BREADED FREE-RANGE CHICKEN STRIPS, ARUGULA, SHAVED FENNEL AND LEMON DRESSING

NONNA MICHELINA'S CHITARRA CON PALLOTTINE

HANDMADE SPAGHETTI ALLA CHITARRA WITH ABRUZZESE POMODORO SAUCE AND HER VEAL & BEEF MINI MEATBALLS