

RESTAURANT WEEK MENU

ANTICA PESA RESTAURANT WEEK DINNER MENU SUMMER 2026

AVAILABLE JULY 20 - SEPTEMBER 6

\$60

PER PERSON FOR 3 COURSES

SELECT ONE ANTIPASTO, PASTA OR SECONDO & DOLCE

\$90

PER PERSON FOR 4 COURSES

SELECT ONE ANTIPASTO, PASTA, SECONDO & DOLCE

ANTIPASTI

CRUDO E BUFALA CROCCANTE

Baked filo dough wrapped buffalo mozzarella, 24-month aged prosciutto di Parma

POLPO ALL'ARRABBIATA

Grilled octopus, broccoli rabe, San Marzano tomato sauce, devil fingers, jalapeño, cayenne pepper

INSALATA DI RUCOLA, PESCHE E CAPRINO

Arugula, grilled peaches, crumbled goat cheese, spicy extra virgin olive oil

PASTA

MEZZE MANICHE AL POMODORO E BASILICO

Fresh tomato sauce, parmigiano, basil

RIGATONI ALL'AMATRICIANA

Guanciale, slow-cooked San Marzano tomato sauce, Pecorino Romano DOP

SECONDI

FILETTO DI MAIALE, INDIVIA, MELE E SENAPE

Slow-cooked pork tenderloin, braised endive, mustard & white wine-infused apples

PARMIGIANA DI MELANZANE

Fried eggplant, fresh tomato sauce, basil, mozzarella & parmigiano cheeses

BRANZINO CON FAGIOLINI E FRAGOLE AL BALSAMICO

Grilled branzino, green bean & strawberry salad, balsamic vinegar

DOLCI

CANNOLI

Crispy shells, imported sheep's ricotta, homemade orange jam, dark chocolate

GELATO AL CIOCCOLATO FONDENTE

Dark chocolate vegan gelato from Gentile Gelateria