

Altesi Madison

RESTAURANT WEEK SUMMER 2026
PRIX FIXE DINNER

\$60

Choice of Appetizer

TARTARE DI TONNO

Big eye tuna tartare with avocado and pickled ginger

VITELLO TONNATO

Thinly sliced veal with tuna sauce and roasted peppers

GAMBERI

Poached shrimp with asparagus and blood orange aioli

MOZZARELLA

Buffalo mozzarella with roasted yellow & red peppers with black olive vinaigrette

INSALATA ORTO

Shaved brussel sprouts, red apple, parmigiano, pecans and lemon & honey dressing

Choice of Entree

RAVIOLI DEL GIORNO

Ravioli of the day

RISOTTO

With saffron, shrimp and corn

SOGLIOLA

Filet of lemon sole with zucchini caponata

SALMONE

Faroe Island salmon fillet with grilled vegetables and balsamic reduction

VITELLO SORRENTINO

Pounded veal topped with prosciutto, eggplant, mozzarella and light tomato

Choice of Dessert

TARTUFO

Pistachio tartufo

LIMONCELLO

Lemon semifreddo

TIRAMIUS

Soft mascarpone cake

CIOCCOLATO

Chocolate and hazelnut cake

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RESTAURANT WEEK SUMMER 2026
PRIX FIXE LUNCH

\$45

Choice of Appetizer

ZUPPA DEL GIORNO
Soup of the day

CALAMARI
Fried calamari with spicy aioli

TARTARE DI SALMONE
Smoked salmon tartar with avocado

CARCIOFI ALLA GIUDIA
Sauteed artichoke hearts "Roman Jewish style" with parsley pesto

CESARI
Organic romaine Caesar salad with crispy croutons and parmigiano

Choice of Entree

GNOCCHI
Basil pesto and string beans

PENNE
Veal ragu "Bolognese style"

MEZZI RIGATONI
Organic chicken breast with panzanella salad & mint aioli

VITELLO ALLA MILANESE
Breaded pounded veal with arugula and cherry tomatoes

SALMONE
Faroe Island salmon fillet with farro, diced vegetables, basil pesto and balsamic

LUNCH HOURS: 12PM – 3PM

Altesi Ristorante 26 E 64th Street New York NY 10065 212.759.8900