



NYC RESTAURANT WEEK SUMMER 2026

3-course dinner \$60
3-glass wine pairing \$35

CHOICE OF APPETIZER

HEIRLOOM TOMATOES meredith dairy goat cheese, basil vinegar
STONE FRUIT PANZANELLA stracciatella
GRILLED CALAMARI SALAD chickpeas, olives, celery, oregano, pickled onion

WOULD YOU LIKE TO ADD BREAD?

WARM SOURDOUGH & BUTTER +6 / GARLIC BREAD +10

WINE PAIRING: CRISPY ITALIAN WHITE



CHOICE OF ENTRÉE

EGGPLANT CONFIT chickpeas, tomato, basil, jimmy nardello vinaigrette
CAMPANELLE tomato passata, pecorino, calabrian chili
WILD LOCAL FISH corn, zucchini, crispy potato
GRASS-FED SKIRT STEAK jimmy nardello pepper, anchovy salsa verde

WOULD YOU LIKE TO ADD A SIDE DISH?

SAUTÉED MARKET GREENS +12 / "CACIO E PEPE" POLENTA +12

WINE PAIRING: CHOICE OF DRY ROSÉ / or / CHILLED RED

CHOICE OF DESSERT

VANILLA SEMIFREDDO roasted peach, amaretti, lemon verbena
HONEY PANNA COTTA blackberries, basil, buckwheat cookies
CHOCOLATE OLIVE OIL CAKE raspberries, coconut cream



WINE PAIRING: MOSCATO D'ASTI



NYC RESTAURANT WEEK SUMMER 2026

2-course lunch \$30
optional wine pairing \$28

CHOICE OF APPETIZER

CHILLED CORN SOUP marinated zucchini, crème fraîche
PANZANELLA heirloom tomato, fresh mozzarella
GRILLED CALAMARI SALAD olives, chickpeas, celery, red onion, lettuces

WOULD YOU LIKE TO ADD BREAD?

WARM FOCACCIA WITH WHIPPED RICOTTA +7

WINE PAIRING: CRISPY ITALIAN WHITE



CHOICE OF ENTRÉE

EGGPLANT PANINO fresh mozzarella, side of tomato gazpacho for dipping
CHICKEN SALAD on sesame focaccia with red onion, garlic aioli
GRASS-FED BRISKET griddled on sourdough with peach preserves, aged cheddar, horseradish

WOULD YOU LIKE TO ADD A SIDE DISH?

BEEF FAT-FRIED POTATOES WITH GARLIC AIOLI +7

WINE PAIRING: CHOICE OF DRY ROSÉ / or / CHILLED RED

ADD A DESSERT +7

CHOCOLATE OLIVE OIL CAKE raspberries, coconut cream

ADD DESSERT WINE: MOSCATO D'ASTI +5

