

NYC Restaurant Week

Winter 2026

\$45 Prix-Fixe Menu

***Not available on Saturdays**

Please choose one dish from each course.

First Course

Insalata di Arugola

Arugula, fresh squeezed lemon, olive oil & shaved parmigiano reggiano

Polpettine, Polenta e Caprino

Small meat balls, spicy tomato sauce, polenta & goat cheese

Fava, Carciofi e Cacio

Sautéed fava beans, artichoke and cacio cheese

Second Course

Margherita Pizza

Tomato sauce, fresh mozzarella, parmigiano & basil

Radiatori in Cartoccio

Radiatori pasta cooked in tinfoil with porcini mushrooms, cherry tomatoes, breadcrumbs & shaved parmigiana Reggiano

Salmon con Vegetali

Grilled salmon, served on a bed of sun-dried pepper, sautéed brussels sprouts & guanciale (pork jowl)

Anatra al Porto

Duck legs braised in tomato sauce and port wine, served over a mushroom risotto, with shaved parmesan cheese

Dessert

PROFITTEROLES

Cream puffs stuffed with pastry cream, topped with warm chocolate sauce

PASTIERA

Traditional Neapolitan ricotta cheesecake with dry fruit and whole grain

TIRAMISU

Ladyfinger cookies dipped in espresso, layered with sweetened whipped eggs and mascarpone, topped with a dusting of cocoa powder