



NYC Restaurant Week Summer 2026

Dinner Prix Fixe Menu \$45 per person

FIRST COURSE

choice of

INSALATA AGLI ASPARAGI

asparagus, mixed greens, shaved parmigiano reggiano, cherry tomato, lemon vinaigrette

FIORI DI ZUCCA RIPIENI

crispy zucchini blossoms filled with ricotta and herbs, served with tomato coulis

CARPACCIO DI MANZO

thin sliced filet mignon carpaccio, arugula, shaved parmigiano reggiano, capers, lemon

PROSCIUTTO E MELONE

24 month aged prosciutto di parma, fresh melon, mint

SECOND COURSE

choice of

SPAGHETTI AGLIO E OLIO

garlic, extra virgin olive oil, pepperoncino

PAPPARDELLE AL RAGÚ DI VITELLO

slow braised veal ragú, simmered with tomato, red wine, herbs

POLLO AL MARSALA E FUNGHI

Bell and Evans chicken breast, mixed mushrooms, marsala wine sauce, sweet potato puree

ORATA CON CROSTA DI PATATE

sea bream filet coated with a crispy potato crust, served with zucchini, carrots, in a lemon, herb sauce

THIRD COURSE

choice of

CHOCOLATISSIMO

chocolate lava cake, fior di latte gelato

CROSTATA DI FRUTTA

seasonal fruit compote, vanilla biscuit and mascarpone creme



NYC Restaurant Week Summer 2026

Lunch Prix Fixe Menu \$30 per person

FIRST COURSE

choice of

INSALATA VERDE

mixed seasonal greens, light champagne vinaigrette

ARANCINI

fried rice ball filled with mozzarella, peas, ground meat, tomato sauce

POLPETTE

traditional Italian meatballs, served in tomato sauce

SECOND COURSE

choice of

SPAGHETTI AGLIO E OLIO

garlic, extra virgin olive oil, pepperoncino

RIGATONI ALLA VODKA

creamy tomato vodka sauce, parmigiano reggiano

FETTUCINE BOLOGNESE

fresh pasta with our slow simmered meat sauce

BOCCA BURGER

Pat la Frieda brisket blend, cheddar cheese, lettuce, onion, tomato, pickles, served with french fries

BRANZINO

wild stripe bass, lemon, extra virgin olive oil, fresh herbs, served with sauteed spinach

THIRD COURSE

TIRAMISU GELATO

served with caramel sauce

NYC
RESTAURANT WEEK®