



RESTAURANT WEEK 2026

DINNER \$45

APPETIZER

HEIRLOOM TOMATOES AND BURRATA Basil oil, sicilian oregano, Maldon salt

MARKET SALAD Chef's daily pick from USQ Market, balsamico dressing

CRISPY CAULIFLOWER Rice flour tempura, smoked paprika sauce

RICOTTA TOAST Grilled sourdough, whipped ricotta, truffle honey, summer truffle + 10

MAIN

PACCHERI AL POMODORO San Marzano tomatoes, basil, stracciatella

RIGATONI BOLOGNESE DI MARE Seafood bolognese, parmigiano, parsley

LINGUINE LOBSTER AND BLACK TRUFFLE Gragnano linguine, truffle butter sauce, lobster, bisque, winter truffle +25

STEELHEAD SALMON Romano beans, zucchini, salsa verde

GRILLED BRANZINO BUTTERFLY FOR TWO Mediterranean branzino, seasonal vegetables +20

DESSERT

CANNOLI or GELATO

WINE

Prosecco Brut, Zardetto NV, Veneto +12

Sangiovese, IGT, "Il Brusco", Fattoria Dei Barbi, 2023, Toscana +12

Gavi, DOC, "La Meirana", Broglia, 2022, Piemonte +12

07/20 - 09/06

NYC RESTAURANT WEEK