



NYC RESTAURANT WEEK 2026

3-COURSE DINNER \$45

APPETIZERS

choose one

SOUTH SHORE BAKED CLAMS

WAGYU BEEF PIGS IN A BLANKET

ROLLATINI DI MOZZARELLA

homemade mozzarella rolled with prosciutto di Parma, fresh basil,
with sliced local tomatoes, extra virgin olive oil

MADISON AVENUE EGGPLANT PARMESAN

MALIBU SALAD

BELGIAN FRIES

with garlic aioli, sauce Calypso, ketchup

MAIN COURSES

choose one

LASAGNE DELLA NONNA

PENNE AL CEFALU

MARK'S SPAGHETTI AND MEATBALLS

"DEVOUR" CHICKEN PARMESAN

with rigatoni alla vodka

BALTIMORE CRAB CAKE

jumbo lump crabcake with coleslaw, tartar sauce, Belgian fries

LATKE-CRUSTED ORATA

with summer vegetables

SKATE ALLA MILANESE

with arugula, tomato, red onion salad

DESSERTS

choose one

CHOCOLATE BABKA ICE CREAM SANDWICH

TRADITIONAL STRAWBERRY SHORTCAKE

OLD-FASHIONED LEMON ICE BOX CAKE

NEW YORK COOKIE PLATE



NYC RESTAURANT WEEK 2026

2-COURSE LUNCH \$30

APPETIZERS

choose one

SOUTH SHORE BAKED CLAMS

ROLLATINI DI MOZZARELLA

homemade mozzarella rolled with prosciutto di Parma, fresh basil,
side of panzanella

WAGYU BEEF PIGS IN A BLANKET

MADISON AVENUE EGGPLANT PARMESAN

BELGIAN FRIES

with garlic aioli, sauce Calypso, ketchup

MAIN COURSES

choose one

THE O.G. MADISON SALAD

MARK'S CLASSIC CHOPPED CHICKEN SALAD

LASAGNE DELLA NONNA

PENNE AL CEFALU

ORECCHIETTE WITH BITTER GREENS AND SAUSAGE

"DEVOUR" CHICKEN PARMESAN

with rigatoni alla vodka

HALF JEWISH BOY FROM QUEENS

with homemade potato chips

HALF REUBEN FRESSER

with homemade potato chips