



NYC Summer Restaurant Week 2026-Dinner

Choice of 1 from each category - \$45

Starters

-Choose 1-

Polpette al Sugo Morbide Della Nonna

Handmade meatballs (grandmother style) in a tomato sauce with fior di sardo pecorino cheese & parmesan shavings.

Salmon Tartare

Organic faroe island salmon tartar with orange, lemon, fennel, green scallion, ginger, sicilian capers, chive, sea salt, pepper on an avocado bed.

Lasagnette di Verdure (GF)

Layers of eggplant zucchini and baked tomato with grated parmigiano and pecorino.

Burrata

Puglian Burrata cheese served with organic kumato tomatoes, sea salt,olive oil and basil

Carciofi Fritti

Fried artichokes with crispy parsley.

Fritto Misto di Pesce

Fried fresh calamari and shrimp.

Insalata di Anguria (GF)

Watermelon cubes, roasted pumpkin seeds with acacia honey, feta & ricotta salata cheese shavings, spicy peppered oil, with a lemon dressing & mint.

Carciofini e Parmigiano Insalata (+5)

.Thinly sliced baby artichokes under slivers of parmesan cheese with a lemon and olive oil.

Spinaci, Mele e Noci Insalata (GF)

Spinach, sliced apples and crushed walnuts with pecorino shavings and a lemon dressing.

Insalata di Rucola

Baby arugula salad with toasted pine nuts and blue cheese shavings in a lemon dressing.

Entree

-Choose 1-

Pizza Mascarpone (Pinsa Option +5)

Tomato sauce, mascarpone cheese,baby arugula, prosciutto di parma & parmesan shavings thinly sliced, sea salt.

Pizza Margherita (Pinsa Option +5)

Tomato sauce, mozzarella & fresh basil.

Pizza Napolitana (Pinsa Option +5)

Anchovies, capers and tomato sauce with no cheese.

Pizza Amanda ((V) Pinsa Option +5)

Vegan pizza served with in house grilled eggplant, grilled zucchini, roasted red peppers, garlic and homemade tomato sauce & chili oil.

Ravioli di Ricotta e Spinaci

Ricotta and spinach ravioli in butter and sage and touch of truffle oil.

Spaghetti Pomodoro (GF + V)

Spaghetti with tomato sauce.

Vermicelle e Vongole (+5 & GF Option)

Thin spaghetti with steamed open baby clams, garlic and olive oil.

Gnocchi Bolognese (GF)

Homemade Gnocchi with a grass-fed ground beef Bolognese Sauce.

Petto di Pollo Ruspante Mandorlato

Free-range breaded chicken cutlet infused with crushed almonds served with an organic mixed salad.

Ipoglosso con Limone e Capperi (+6)

Halibut sautéed with lemon and capers served with spinach and roasted potatoes.

Stracetti di Manzo Con Parmigiano e Ruchetta

Pan-seared thinly sliced steak filet served on a bed of baby arugula with parmesan shavings.

Dessert

-Choose 1-

Tiramisu

Lady fingers with mascarpone cream, coffee and chocolate.

Sorbetto Limone E Salvia, Evoo e Sale Grosso

Lemon, sage, sea salt, & olive oil sorbet.

Caprese

Bitter dark chocolate cake with almonds.

Gelato di Cassata

Sicilian Cassata flavored gelato with candied orange segments in a homemade spicy ginger sauce.

GF - Gluten Free
V - Vegan



NYC Summer Restaurant Week 2026-Dinner

Wines - \$30 for bottle & \$10 per glass

Vini Bianchi/White Wines

Sauvignon Blanc Roches Les Lumiere's 2023 (Loire Francia)

Wet stone, minerals, fresh cut grass, basil with citrus notes & hint of lemon permeate the palate. Crisp mineral driven & semi dry.

Gavi di Gavi Nuovo Mondi 2023 (Piemonte Italia)

Great summer wine & expression of the cortese grape, small production flavors of quince and dried green apple. Lots of almond & minerals, with flavors of sourdough & white flowers. It has good balance with a crisp semi dry finish.

Podere Santa Lucia Incrocio Bruni Biodynamic (Marche Italia)

Aromas of white pear, lemon, lime, green apple and medium bodied. It is a cross of verdicchio and sauvignon blanc. With good minerality & acidity with herbal notes dry & food friendly.

Muscadet Sevre Et Maine Sur Lie Domaine des Tilleuls 2022 (Francia)

Medium bodied, mineral driven crisp & dry among the choicest cru sites along with steely grip, lemon notes, great depth, refreshing, crisp with a hint of flowers, bosch pear & ocean breeze full bodied soft mouth filling and persistent.

Vini Rossi/Red Wines

Chianti Classico Il Poggiolino 2023 (Toscana)

This well balanced and traditional style chianti is fleshy and vibrant. It has a fragrant nose of red cherries, spice and violets. It has a good balance of graphite, iron and tobacco flavors with soft tannins and a velvety smooth rustic finish.

Nebbiolo della Langhe Valdinera 2021 (Piemonte Italia)

Artisanal producer with aromas of violets, exotic spices and black fruits. Elegant with flavors of grilled meat, chocolate laden dark cherries and roasted chestnuts. Dense and velvety ripe tannins cascade on the dry finish.

Primitivo Podero D'Agostino 2022 (Puglia Italia)

Great integration of black fruit and alcohol. Aromatics of soy, tobacco and blackberry jam with flavors of chocolate, pipe tobacco, prunes and overripe black cherries. Almost purple like color with soft fruit and a persistent aftertaste.

Valpolicella Ripaso Superiore Denominazione di Origine Controllata Ginliano Rosati 2022 (Veneto, Italia) - Organic

Aromatics of white pepper and carob. Flavors of pipe tobacco, dried figs and raisins. Medium bodied, with good balance and symmetry, great spice with good fruit flavor, weight and a pleasant lingering finish.

Rose e gli Effervescenti/Sparkling Wines

Cava Dignitat Joseph Nasachs NV (Penedes Spagna)

Aromas of lime & apple. Flavors of cream brioche white flowers and citrus. Elegant with good acidity some minerality & dry.

Prosecco di Valdobbiadene NV (Veneto, Italia)

Hints of peach, acacia flowers and grapefruit with great minerality.

Rose Francois Boyer 2024 Biodinamic (Rodano Francia)

Jammy pomegranate & flower petals on the nose with an explosion of ripe fruit and wild berry sensations. Light to medium bodied, a hint of chocolate, silky tannins, good length and a rich dry polished finish.

Signature Cocktail Aperitivo-\$15 Sgroppino al Limone

This “Venetian summer in a glass” is an Italian slushy served as a combination of the tartness of the lemon sorbet which balances the alcohol from the limoncello and the effervescence from the prosecco.



NYC Summer Restaurant Week 2026-Brunch

Choice of 1 from each category - \$30

Starters

-Choose 1-

Pancakes

Pancakes with seasonal fruit and whipped mascarpone

Eggs Purgatorio (GF)

Poached eggs with roasted red peppers, onions & Calabrian chili in tomato sauce

Salmon Carpaccio

Salmon, fennel, chive, lemon, orange ginger, sea salt & EVOO

Fresh Ricotta

Fresh ricotta served with organic honey and toasted bread

Carciofini e Parmigiano + \$5 (GF)

Thinly sliced baby artichokes under slivers of parmesan cheese with lemon and olive oil (Add \$5)

Mozzarella di Bufala (GF)

Buffala mozzarella with roasted peppers

Breakfast Pizza

Stracchino cheese pizza with crispy pancetta, caramelized onion and sunny side eggs

Insalata di Mista (GF)

Organic mesclun, endive & radicchio with a balsamic and olive oil

Frittata del Giorno (GF)

Omelet with seasonal vegetables

Insalata di Anguria (GF)

Watermelon cubes, feta & ricotta salata cheese shavings, spicy peppered oil, with a lemon dressing & mint.

Polpette al Sugo Morbide della Nonna

Handmade meatballs (grandmother style) in a tomato sauce.

Entree

-Choose 1-

Margherita Pizza (GF option +5)

Roman style pizza with tomato sauce, mozzarella cheese & fresh basil

Gorgonzola Pizza (GF Pinsa Option +5)

Gorgonzola & belpaese cheese topped with spicy salami.

Mascarpone Pizza (GF Pinsa Option +5)

Tomato sauce, mascarpone cheese, baby arugula, prosciutto di parma and parmesan shavings thinly sliced, sea salt.

Amanda Pizza ((V) GF Pinsa Option +5)

Vegan pizza served with in house grilled eggplant, grilled zucchini, roasted red peppers, garlic, homemade tomato sauce & chili oil.

Vermicelli alle Vongole + \$5 (GF Option)

Thin spaghetti with steamed baby clams, garlic & olive oil

Lasagna Bolognese

Homemade ground beef lasagna bolognese in a tomato sauce, bechamel, parmesan and pecorino cheese

Ravioli

Ricotta and spinach ravioli in butter and sage

Mo' Mo'

Penne pasta with tomato sauce, diced fresh mozzarella cubes

Celeste Burger (GF Option)

Organic grass-fed beef topped with caramelized onion with crispy maple bacon, sweet relish and gorgonzola cheese. Comes with French fries or seasonal green salad

Pollo Mandorlato

Breaded chicken with toasted almonds, on a bed of organic mesclun salad

Gnocchi Bolognese + \$5 (GF)

Homemade Gnocchi with a grass-fed ground beef Bolognese Sauce.

Drinks

-Choose 1-

Mimosa + \$5

Prosecco + \$5

Non-alcoholic Beverage

***Gluten Free - GF**
***Vegan - V**



NYC Summer Restaurant Week 2026-Brunch

Wines - \$30 for bottle & \$10 per glass

Vini Bianchi/White Wines

Muscadet Sevre-et-Maine Essentielle Domaine des Tilleuls 2022 (Francia)

The Lemon, ocean breeze, bosch pear, steely grip, floral notes.

Vini Rossi/Red Wines

Chianti Classico Il Poggiolino 2023 (Toscana)

Aromatics of blackberries and tobacco, with concentrated flavors of dark plums, it possesses good structure, pepper notes and floral flavor.

Rose Villa Garrel 2024 Non Sparkling (Rodano Francia)

*Jammy pomegranite & flower petals on the nose with an explosion of ripe fruit and wild berry sensations. Light to medium bodied, a hint of chocolate, s
\\s silky tannins, good length and a rich dry polished finish.*

Rose e gli Effervescenti/Sparkling Wines

Prosecco di Valdobbiadene NV (Veneto Italia)

Hints of peach, acacia flowers and grapefruit with great minerality.

Signature Cocktail Aperitivo-\$15

Sgroppino al Limone

*This “Ventian summer in a glass” is a italian slushy served as a combination of the tartness of the lemon sorbet
which balances the alcohol from the limoncello and the effervescence from the prosecco.*