

NYC RESTAURANT WEEK
BRUNCH \$30

SALMON

Smoked salmon, robiola, pickled red onion

AVOCADO

Crushed avocado, heirloom tomatoes, basil

CAESAR

Gem lettuce, Caesar dressing,
croutons, Parmigiano Reggiano ADD PROTEIN +5

ARANCINI

Tomatoes and mozzarella rice balls, basil aioli

PACCHERI ALLA BOLOGNESE

Beef and pork Bolognese, Parmigiano Reggiano

RIGATONI CARBONARA

Egg yolk, crispy Guanciale, Pecorino

EGGS ANY STYLE

Sourdough toast, market greens

STEAK AND EGGS

Flat Iron steak, french fries, sunny side egg +15

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

TRAVELERS POETS & FRIENDS

NYC RESTAURANT WEEK DINNER \$45

WATERMELON

Cucumber, mint, ricotta salata

CALAMARI FRITTI

Fried local calamari, spicy tomatoes aioli

MARKET SALAD

Union Square Green Market vegetables

MEATBALLS

Beef and pork meatballs, tomato sauce,
Parmigiano Reggiano

PACCHERI ALLA BOLOGNESE

Beef and pork Bolognese,
Parmigiano Reggiano

RIGATONI ALLA NORMA

Eggplant, ricotta salata

CHICKEN MILANESE

Arugula, heirloom tomatoes

BRANZINO

Summer squash, salmoriglio

DESSERT

CANNOLI or GELATO

WINE

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07/20 - 09/06
NYC RESTAURANT WEEK



NYC RESTAURANT WEEK
LUNCH \$30

MEATBALLS

Beef and pork meatballs, tomato sauce,
Parmigiano Reggiano

WATERMELON

Cucumber, mint, ricotta salata

SQUASH CARPACCIO

Pickled Jimmy Nardello peppers, whipped ricotta,
herbs focaccia

CAESAR

Gem lettuce, Caesar dressing,
croutons, Parmigiano Reggiano ADD PROTEIN +5

SPAGHETTI POMODORO

Selection of Italian tomatoes, basil, extra virgin olive oil
ADD MEATBALL +5

BUCATINI CACIO E PEPE

Pecorino Romano, black pepper
ADD EGG +3

TRAVELER'S BURGER

Homemade bun, beef patty, caramelized onion,
cheddar, paprika aioli, crispy potato wedges +10

DESSERT

CANNOLI or GELATO

WINE

Prosecco Brut

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