

ofcorsica!

JULY 20 thru AUGUST 16 • NYC SUMMER

RESTAURANT WEEK DINNER MENU

THREE-COURSE
\$60 • PRIX-FIXE

• FIRST COURSE •

choice of

HEIRLOOM TOMATO PANZANELLA

*Stracciatella, Strawberries, Peaches,
Everything Spiced Croutons*

ARUGULA

*Strawberry, Candied Walnuts, Balsamic Vinaigrette,
Fiore Sardo*

GRILLED MONTAUK SQUID

Charred Corn, Summer Squash, Avgolemono, Chorizo Sarta

• SECOND COURSE •

choice of

BRANZINO FILET

Brown Butter Hazelnuts, Capers, Lemon, Parsley

CORNISH HEN

Bloomsdale Spinach, Chick Peas, Spring Onions, Basil Pesto

STEAK FRITES

Hanger Steak, French Fries, Horseradish Aioli

• THIRD COURSE •

choice of

LAVA CAKE

*Hazelnut Praline, Dark Chocolate, Fondant,
Fior Di Latte Gelato*

FIADONE

Sheep's Milk Ricotta, Strawberry, Lemon Sorbet

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RESTAURANT WEEK

LUNCH MENU TWO-COURSE
\$45 • PRIX-FIXE

• FIRST COURSE •

choice of

CHICORY CAESAR

*Castlefranco, Radicchio, Little Gem, Asparagus,
Bread Crumbs*

HEIRLOOM TOMATO PANZANELLA

*Stracciatella, Strawberries, Peaches,
Everything Spiced Croutons*

GRAIN BOWL

Farro, Marinated Summer Vegetables, Tahini Dressing

• SECOND COURSE •

choice of

SALMON FILET

Ratatouille, Tzatziki, Mint

BRANZINO FILET

Brown Butter Hazelnuts, Capers, Lemon, Parsley

BURGER

*Dry Aged Blend, Taleggio, Jimmy Nardello Agro Dolce,
Tomato Conserva, Brioche Bun*