



RESTAURANT WEEK
DINNER MENU

60 USD PER PERSON

ANTIPASTI

Choice of

CRUDO DI SNAPPER

+10

Wild-Caught Red Snapper Crudo, Leche de Tigre, Passion Fruit, Pistachio, Basil

INSALATA DI FINOCCHI

Shaved Fennel & Arugula, Walnuts, Apple, Shaved Parmigiano, Orange Vinaigrette

PROSCIUTTO E MELONE

Cantaloupe, Prosciutto di Parma 24M, Balsamic Caviar

FIORI DI ZUCCA

Ricotta, Black Pepper, Lemon Zest, Smoked Mozzarella, Marinara Sauce

PRIMI E SECONDI

Choice of

PIZZA CARPACCIO E TARTUFO

+10

Imported Fior di Latte, Ricotta, Beef Carpaccio, Shaved Black Truffle, Truffle Oil

GNOCCHI AL PESTO E TARTUFO

Homemade Gnocchi, Basil Pesto, Burrata Cream, Pine Nuts, Shaved Black Truffle

SPAGHETTI ALLE COZZE

Pastificio Mancini Spaghetti, PEI Mussels, White Wine Sauce, Garlic & Spicy EVOO, Parsley

BRANZINO

Pan-Seared Wild-Caught Seabass Filet, Grilled Zucchini, Roasted Potatoes, Red Pepper Purée

FILETTO AL TARTUFO

+30

8 Oz Beef Fillet, Barolo Beef Jus, Shaved Truffle, Asparagus

DOLCI

Choice of

CANNOLO SCOMPOSTO

Imported Sicilian Ricotta, Pistachio Cream, Crispy Cannolo Shell, Pistachio Crumble

TIRAMISU

Ladyfinger Cookies, Imported Italian Coffee, Mascarpone, Cocoa Powder

COPPA DI GELATO

Madagascar Vanilla Bean Gelato, Dutch Cocoa Chocolate Gelato, Hazelnut Gelato

"WHERE TRADITION MEETS AUDACIOUS INNOVATION ON EVERY PLATE"

365 Park Avenue South at East 26th Street 10016 NY

Prices shown are supplements to the prix fixe



RESTAURANT WEEK

LUNCH MENU

30 USD PER PERSON

ANTIPASTI

Choice of

BRUSCHETTA CON DATTERINI

Homemade Grilled Rustic Bread, Imported Datterini Tomatoes, Garlic, Fresh Basil, EVOO

RUCOLA

Organic Arugula, Cherry Tomatoes, EVOO, Shaved Parmigiano Reggiano Vacche Rosse, Lemon Dressing

ARANCINI

Fried Italian rice balls stuffed with cacio e pepe, served with red bell pepper sauce and pecorino

GAMBERI E CALAMARI ALLE 3 SALSE

Crispy Fried Shrimp & Calamari, Saffron Mayo, Mediterranean Herb Aioli & Marinara

+7

PRIMI E SECONDI

Choice of

PIZZA MARGHERITA

Agro-Sarnese-Nocerino San Marzano Tomato Sauce, Imported Fior di Latte, Basil, EVOO

GNOCCHI ALLA SORRENTINA

Homemade Potato Gnocchi, San Marzano Sauce, Fior di Latte, Basil, Parmigiano Reggiano Vacche Rosse

SPAGHETTI ALLE COZZE

Pastificio Mancini Spaghetti, PEI Mussels, White Wine Sauce, Garlic & Spicy EVOO, Parsley

SALMONE

Pan-Seared Norwegian Salmon Filet, Salmon Roe, Cucumber, Sweet Pea Puree

+10

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