

A PASTA BAR

Summer 2026 - New York Restaurant Week

Lunch / 3-course \$45

ANTIPASTI

choice of one per guest

HOMEMADE BURRATA

BASIL OIL, POMODORO JAM, PISTACHIO, HOUSE-MADE TOASTED BREAD

MIAMI VIBES

CANTALOUPE, WATERMELON, MANGO, RASPBERRY, STRAWBERRY, PISTACHIO, MINT

SEASONAL ASPARAGUS

WHITE ROMESCO, BASIL MAYO, CARAMELIZED PECANS, PARMIGIANO

WAGYU STEAK TARTARE

WAGYU BEEF, CAPERS, AIOLI, MUSTARD, HOUSE-MADE BRIOCHE

PASTA

choice of one per guest

TONNARELLI CACIO E PEPE

PECORINO FONDUE, BLACK PEPPER / add tartufo nero +18

VITTORIO PACCHERI A NY

CREAMY TOMATO SAUCE MADE OF '3 POMODORI', EXTRA VIRGIN OLIVE OIL, BASIL, PARMIGIANO, WARM HOUSE-MADE BREAD. SERVED TABLE SIDE

FUSILLONI AL RAGU BOLOGNESE

BOLOGNESE RAGU (BEEF, LAMB & PORK), PARMIGIANO

FUSILLONI PICCANTI

YELLOW & ORANGE BELL PEPPERS, PEPERONCINO, SUN GOLD TOMATOES, PARMIGIANO, BASIL

DOLCI

choice of one per guest

HOMEMADE TIRAMISU

BUDINO AL CIOCCOLATO & HAZELNUTS

