



RESTAURANT WEEK SUMMER 2026
JULY 20 – AUGUST 16
3-COURSE DINNER | \$60

SMALL PLATES

Choose One

BURRATA & POMODORINI CONFIT
Fresh Burrata, Confit Cherry Tomatoes,
Aged Balsamic Vinegar, Basil

LITTLE GEM CAESAR
Red & Green Gem Lettuce,
Crisp Prosciutto Bread,
18-Month Parmigiano Reggiano

MAMA'S MEATBALLS
Beef, Veal & Pork, Mama's Marinara,
18-Month Parmigiano Reggiano

MAINS

Choose One

SPAGHETTI POMODORO
Italian Semolina Pasta, Slow Cooked Pomodoro, 18-Month Parmigiano Reggiano

PACCHERI PESTO ROSSO
Italian Semolina Pasta, Argentine Red Shrimp, Slow Cooked Pomodoro, Basil

SUNDAY GRAVY LASAGNA
Mamas Meatballs, Sweet Italian Sausage, Sunday Ragù, Bechamel, Fresh Pasta

PAPPARDELLE GENOVESE
24-Hour Smoked Short Rib Ragù, Fresh Egg Pasta, 18-Month Parmigiano Reggiano

SAUTÉED SALMON CHICORY AGRO DOLCE
Crispy Skin, Braised Tardivo, Endive, Rosa Del Veneto, Ocean Herbal Velouté

CHICKEN PUTTANESCA
Organic Belle & Evans Chicken Breast, Spicy Tomato Pan Sauce, Fresh Ricotta Gnudi

STEAK FRITES
8 Oz 36-Hour Marinated Flatiron Steak, Hester Street Home Fries, Italian Salsa Verde

DESSERT

Choose One

SAN SEBASTINO CHEESECAKE
Burnt Basque Style, Creamy Center,
Whipped Cream, Amarena Cherries GF

CHOCOLATE CHIP ICE CREAM
SANDWICH SUNDAE
Biscoff Ice Cream, Amarena Cherries,
Orzata, Whipped Cream, Chocolate Curls

TIRAMISU – AFFOGATO STYLE
Classic Layers of Coffee-Soaked
Ladyfingers, Mascarpone, Cocoa,
Whipped Cream, Fernet-Branca Syrup

Veg - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

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*Consuming raw or undercooked foods may increase your risk of illness.
Please inform your server if anyone in your party has a food allergy.



RESTAURANT WEEK SUMMER 2026
JULY 20 – AUGUST 16
2-COURSE LUNCH | \$45

SMALL PLATES

Choose One

GIANT BUTTER BEAN HUMMUS

Pistachio Crumble, Roman Garlic Bread Veg

LITTLE GEM CAESAR

Red & Green Gem Lettuce, Crisp Prosciutto Bread,
18-Month Parmigiano Reggiano

SUMMER GARDEN PANZANELLA WITH GRILLED SHRIMP

Charred Gulf Shrimp, Heirloom Tomatoes, Roasted Peppers, Zucchini,
Sweet Corn, Basil, Lemon, Extra Virgin Olive Oil

MAINS

Choose One

CASA OMELETTE

Organic Three Egg Omelette Filled with Aged Parmigiano Reggiano,
Creamy Fresh Goat Cheese, and Fine Herbs, Served with Hester Street
Home Fries and a Lightly Dressed Watercress Salad

SAUTÉED SALMON CHICORY AGRO DOLCE

Crispy Skin, Sweet & Sour Endives, Ocean Herbal Velouté

FISH & CHIPS

Fresh Haddock, Peroni Batter, House Made Tartar Sauce,
Hester Street Home Fries, Lemon Aioli

ROCCO'S BIG ITALIAN BURGER

8 Oz Pat LaFrieda Aged Wagyu Blend, Brioche Bun, Provolone,
LTO, Special Sauce, Dijon Vinaigrette, Hester Street Home Fries

SLOW COOKED SPAGHETTI POMODORO

Italian Semolina Pasta, Pomodoro, 18-Month Parmigiano Reggiano

PACCHERI PESTO ROSSO

Italian Semolina Pasta, Argentine Red Shrimp, Slow Cooked Pomodoro, Basil

Veg - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

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