



NEW YORK RESTAURANT WEEK

THREE COURSES | \$60 PER PERSON

APPETIZER

choose one

spiced prawns* vg

garlic, calabrian chili, parsley, evoo, sea salt, cracked pepper

roasted garlic hummus vg

fattoush v

romaine hearts, red onion, tomato, cucumber, radish,
za'atar, toasted lebanese flatbread

wagyu carpaccio* +17

romaine hearts, red onion, tomato, cucumber, radish,
za'atar, toasted lebanese flatbread

ENTRÉE

choose one

black truffle cacio e pepe v

chitarra, parmesan, black pepper

grilled branzino

charred lemon, evoo, fine herbs

chicken milanese

panko, arugula, tomato, shaved parmesan,
balsamic, lemon vinaigrette

petite filet* +20

6 oz, truffle butter, pomme purée, chives

v | vegetarian vg | vegan

*consuming raw or undercooked meats, poultry, seafood,
or eggs may increase your risk of foodborne illness

**A 20% gratuity will be added to all New York Restaurant Week Diners.



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DESSERT

choose one

olive oil cake

orange, cardamom

wild berry butter cake

rfeuillettine crumble, vanilla ice cream

pistachio baklava

honeycomb tuile, frosted pistachios,
pistachio gelato

sorbet

seasonal flavors



NOBLE 33

COLLECTION

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