



Executive Chef Lena Ciardullo

RAW BAR

Island Creek Oysters* 24 | 48
Fennel Mignonette, Cocktail Sauce

Shrimp Cocktail 26
Cocktail Sauce, Remoulade

Bluefin Tuna Calabrese* 25
Sundried Tomato, Apricot, Mint

Faroe Island Salmon* 22
Carrot, Coriander, Crema

Fluke Crudo Verde* 23
Spring Onion, Basil, Kohlrabi Crunch

USC Seafood Platter* 56
Habanada Island Creek Oysters
Top Neck Clams Oreganata
Jumbo Shrimp Cocktail
Mussels Gremolata
Daily Crudo

NYC Restaurant Week®
Summer 2026

Appetizer and Entree 45
Appetizer, Entree and Dessert 60

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

SNACKS

Garlic Potato Chips 9

Duck Liver Profiterole 6
Black Pepper, Craquelin, Strawberry Jam

Potato and Fish Croquettes 16
Ramp Aioli

APPETIZERS

Potato Leek Soup 19
Marble Potatoes, Crème Fraîche, Lemon

Zucchini Carpaccio 22
Wooly Wooly Sheep’s Milk Cheese, Walnuts, Lemon

Bibb Salad 19
Gruyère, Garlic Croutons, Dijon Vinaigrette

Little Gem Salad 23
Shaved Radish, Sunflower, Green Goddess

Marinated Forono Beets 24
Strawberries, Meredith Farms Cheese, Crispy Olives

Broccoli 21
Pomegranate, Candied Pecans, Yogurt

ENTREES

Agnolotti al Limone 26 | 36
Sheep’s Milk Ricotta, Meyer Lemon

Gemelli allo Zafferano 29 | 39
Ruby Red Shrimp, Saffron, Asparagus

Lumache al Pesto 26 | 36
Swiss Chard Pesto, Lamb Sausage, Parmigiano

Charred Caraflex Cabbage 35
Moroccan Couscous, Yogurt, Prune Harissa

Trout Almondine 35
Summer Beans, Almonds, Brown Butter

Chicken Paillard 34
Wild Mushrooms, Melted Shallots, Sauce Fine Herbs

Pork Milanese 35
Market Cucumbers, Jalapeño, Summer Herbs

Turkey Porchetta Sandwich 27
Provolone, Broccoli Rabe, Pickled Pepper Aioli

19th Street Burger* 32
Cheddar, Heritage Bacon, Herb Aioli,
Rosemary Shoestring Fries