

# RESTAURANT WEEK MENU

ANTICA PESA RESTAURANT WEEK DINNER MENU WINTER 2025  
AVAILABLE SUNDAYS-FRIDAYS FROM JANUARY 21 - FEBRUARY 9

**\$60**

**PER PERSON FOR 3 COURSES**

SELECT ONE ANTIPASTO, PASTA OR SECONDO & DOLCE

**\$90**

**PER PERSON FOR 4 COURSES**

SELECT ONE ANTIPASTO, PASTA, SECONDO & DOLCE

## ANTIPASTI

### CRUDO E BUFALA CROCCANTE

Baked filo dough wrapped buffalo mozzarella, 30-month aged prosciutto di Parma

### POLIPETTI ALLA LUCIANA

Baby octopus, anchovies, San Marzano tomato sauce, black olives, capers, basil, cayenne pepper powder, toasted garlic bread

### LATTUGHINO, PARMIGIANO E LIMONE

Grilled baby gem, 24-month aged Parmigiano Reggiano cream, lemon zest, grissini powder

## PASTA

### PACCHERI, POMODORINI E BASILICO

Gragnano al dente paccheri, organic fresh tomatoes, 24-month aged Parmigiano Reggiano, basil

### RIGATONI ALL'AMATRICIANA

Guanciale, slow-cooked San Marzano tomato sauce, Pecorino Romano DOP

## SECONDI

### POLLO FRITTO

Chicken breast cutlet fried in clarified butter, served with aioli, lemon, salsa verde, & fresh salad

### CAVOLFIORE

Dry herb-marinated & roasted cauliflower; shishito pepper, shallot, garlic, chive & extra virgin olive oil sauce, cauliflower cream

### SPIGOLA, RAPA ROSSA, CAROTA E ARANCIA

Grilled black sea bass, carrot purée, apple vinegar-marinated beets, orange sauce, salad

## DOLCI

### CANNOLI

Crispy shells, imported sheep's ricotta, pistachio cream, dark chocolate

### GELATO AL CIOCCOLATO FONDENTE

Dark chocolate vegan gelato from Gentile Gelateria

ONE MENU PER PERSON; NOT AVAILABLE FOR SHARING; NO SUBSTITUTIONS. TAX & GRATUITY ARE ADDITIONAL.  
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES.  
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.