



NYC RESTAURANT WEEK
WINTER 2025

Three-Course Dinner / 45 per guest

Optional Wine Pairing / 29 per guest

CHOOSE YOUR FIRST COURSE

Ribollita white bean soup with tuscan kale, breadcrumbs, parm & thyme

Campo Rosso Chicories apples, walnuts, shropshire blue

Buffalo Mozzarella quince, pistachio



would you like bread for the table?

Warm Sourdough grass-fed butter. . . +6

House-Made Focaccia whipped ricotta. . . +8

Garlic Bread grass-fed butter, parsley, lemon . . . +10

Rosé brundlmayer, 2023, kamptal, AT



CHOOSE YOUR MAIN COURSE

Pizzocheri mushrooms, fontina, brown butter

Wild Local Fish mushrooms, seaweed brodo, tokyo bekana

Grass-Fed Beef & Ricotta Meatballs "cacio e pepe" polenta



how about a side dish?

+12 supplement

Sautéed Greens / or / Creamy Polenta

Orange Wine il vinco "biancoperso," 2022, lazio, IT

/ or /

Chilled Red vigneron parisien "cinsault," 2018, languedoc, FR

VANILLA PANNA COTTA WITH YOUR CHOICE OF TOPPING

Amarena Cherry & Amaretti / or / Honey Black Pepper Candy / or / Chocolate Cookie Crumble

fancy a fancier dessert? trade in your panna for one of these!

+7 supplement

Olive Oil Cake poached quince, vanilla mascarpone

Ricotta Cheesecake poached pears, chestnut cookie crust, orange blossom

Apple Hazelnut Crumb Torte huckleberry, rosemary, crème fraiche

Chocolate Coffee Mousse Bar amaro anglaise, candied almonds



Moscato d'Asti elio perrone, 2023, piedmont, IT



NYC RESTAURANT WEEK
WINTER 2025

Two-Course Lunch / 30 per guest
Optional Wine Pairing / 24 per guest

CHOOSE YOUR FIRST COURSE

- Ribollita** white bean soup with tuscan kale, breadcrumbs, parm & thyme
- Whipped Ricotta Toast** roasted squash, sage
- Campo Rosso Chicories** apples, fennel, walnut, shropshire blue cheese



would you like bread for the table?
+7 supplement

Warm House-Made Focaccia whipped ricotta

Rosé brundlmayer, 2023, kamptal, AT



CHOOSE YOUR MAIN COURSE

- Whitefish Chowder** smoked bacon, potato, leek, house-made everything crackers
- The Sottobosco** pressed with taleggio, roasted mushrooms & pine nut pesto griddled on sourdough
- Grass-Fed Beef & Ricotta Meatballs** “cacio e pepe” polenta



how about a side dish?
+7 supplement

Beef Fat-Fried Potatoes with garlic aioli

Orange Wine il vinco “biancoperso,” 2022, lazio, IT
/ or /

Chilled Red vigneron parisien “cinsault,” 2018, languedoc, FR

optional add-on dessert!
+7 supplement



VANILLA PANNA COTTA WITH YOUR CHOICE OF TOPPING

Amarena Cherry & Amaretti / or / Honey Black Pepper Candy / or / Chocolate Cookie Crumble



dessert wine is also tasty!
+5 supplement

Moscato d’Asti elio perrone, 2023, piedmont, IT