

ARTE CAFE

NYC Restaurant Week Winter 2024

Dinner Prix Fixe Menu
\$45 per person

FIRST COURSE

choice of

TOMATO RIPIENO

whole ripe tomato stuffed with mozzarella di bufala, basil, roasted pistachio, olive oil

TORTINO DI GRANCHIO

crab cakes, warm mushrooms, tartar sauce

CROSTINI DI FUNGHI

mushrooms, fontina cheese, truffle oil

INVOLTINI DI MELANZANE

eggplant rolled with parmigiano, mozzarella, and ricotta cheese, in pink sauce

SECOND COURSE

choice of

RIGATONI ALLA VODKA

tomato, cream, vodka sauce, chili flakes

TORTELLINI

filled with ricotta, spinach, parmesan, served over san marzano tomato sauce

POLLO RIPIENO

bell and evans chicken rolled and stuffed with asiago cheese, spinach, house made gravy sauce

HALIBUT E ZAFFERANO

grape tomatoes, asparagus, olives, capers, saffron sauce, over broccoli rabe

THIRD COURSE

choice of

CIOCCOLATO

chocolate mousse with valrhona chocolate, strawberry compote

CREPES

filled with strawberry, caramelized banana, nutella, whipped cream

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RESTAURANT WEEK®

ARTE CAFE

NYC Restaurant Week Winter 2024

Lunch Prix Fixe Menu
\$30 per person

FIRST COURSE

choice of

INSALATA VERDI

mixed seasonal greens, lemon vinaigrette

CARPACCIO DI MANZO

sliced filet mignon carpaccio, arugula, shaved parmigiano, lemon

CALAMARI FRITTI

served with spicy tomato sauce

SECOND COURSE

choice of

SPAGHETTI POMODORO

san marzano tomato sauce

POLLO PAILLARD

grilled Bell & Evans chicken breast, mixed market greens

SICILY BURGER

Pat la Frieda brisket blend, manchego cheese, lettuce, onion, tomato, pickles, special sauce, onion rings
served with french fries

PANINO CAPRESE

tomatoes, mozzarella, basil, served on ciabatta bread

THIRD COURSE

choice of

GELATO

chef's daily selection

BOMBOLONI

italian style donuts, served with trio of sauces

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