



OLIO E PIÙ

TRATTORIA & ENOTECA

3 GREENWICH AVE. NY

RESTAURANT WEEK \$45 DINNER

MAXIME KIEN CORPORATE CHEF

JUL 24 - AUG 20 MONDAY - FRIDAY 5 PM - 11 PM

STARTERS

BRUSCHETTA RICOTTA

Whipped ricotta, white truffle oil, sea salt

TORTELLINI EN BRODO

Veal filled ravioli, nutmeg, crispy artichoke, parmesan broth

EMILIANA SALAD

Arugula, prosciutto di Parma, parmesan,
red wine vinaigrette

MAIN COURSE

MARGHERITA PIZZA

San Marzano tomato, fior di latte mozzarella, basil

TAGLIATELLE VERDI AL RAGÙ BOLOGNESE

The classic preparation

POLLO ARROSTO

Organic chicken, dandelion greens, cipollini onions,
oyster mushroom, preserved lemon, sugo rosso

DESSERT

AFFOGATO

Vanilla ice cream served with a shot of espresso

Jul 24 - Aug 20
**NYC
RESTAURANT
WEEK®**

Consuming raw or undercooked eggs may increase your risk of foodborne illness

*For parties of 6 or more 20% gratuity will be included





OLIO E PIÙ

TRATTORIA & ENOTECA

3 GREENWICH AVE. NY

RESTAURANT WEEK \$30 LUNCH

MAXIME KIEN CORPORATE CHEF

JUL 24 - AUG 20 MONDAY - FRIDAY 11 AM - 4 PM

STARTERS

BRUSCHETTA RICOTTA

Whipped ricotta, white truffle oil, sea salt

OLIO CAESAR

Romaine lettuce, crouton, parmesan cheese

MAIN COURSE

MARGHERITA PIZZA

San Marzano tomato, fior di latte mozzarella, basil

TAGLIATELLE VERDI AL RAGÙ BOLOGNESE

The classic preparation

SPAGHETTI POMODORO

Spaghetti, basil, cherry tomatoes,
parmesan, olive oil

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