

INDUSTRY KITCHEN

NYC RESTAURANT WEEK SUMMER 2023

JULY 24 - AUGUST 20 | MONDAY - FRIDAY LUNCH

PRIX-FIXE \$30 PER PERSON

Pricing Does Not Include Beverages, Tax or Gratuity | No Substitutions

please select one from each category

APPETIZERS

Summer Tomato Gazpacho

heirloom tomato, micro cilantro

Wood Fired Blistered Shishito Peppers

black garlic aioli, lemon, smoked salt

Classic Meatballs*

roasted garlic tomato sauce, goat cheese polenta, shaved
Parmesan cheese, sesame seed toasted lavash

MAINS

Tuscan Kale & Brussels Sprout Salad

aged Gouda, orange supremes, smoked almonds,
lemon vinaigrette

Pan Roasted Chicken Breast*

lemon-thyme chicken jus; goat cheese whipped polenta,
wilted garlic spinach

Bianca Pizza

mozzarella, ricotta, Parmesan-Reggiano, baby arugula

Margherita Pizza

plum tomato, fresh mozzarella, basil, olive oil

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

Executive Chef: Jonathan Haffmans | Chef De Cuisine: Saul Pardo



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INDUSTRY KITCHEN

NYC RESTAURANT WEEK SUMMER 2023

JULY 24 - AUGUST 20 | MONDAY - FRIDAY DINNER

PRIX-FIXE \$45 PER PERSON

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please select one from each category

APPETIZERS

Northern Italian Soup

white & red kidney beans, chickpeas,
basil pistou, shaved Parmesan

Tuscan Kale & Brussels Sprout Salad

aged Gouda, orange supremes, smoked almonds,
lemon vinaigrette

Wood Fired Blistered Shishito Peppers

black garlic aioli, lemon, smoked salt

Classic Meatballs*

roasted garlic tomato sauce, goat cheese polenta, shaved
Parmesan cheese, sesame seed toasted lavash

MAINS

Pan Roasted Chicken Breast*

lemon-thyme chicken jus; goat cheese whipped polenta,
wilted garlic spinach

Salmon*

saffron beurre blanc; roasted tomatoes,
oven-roasted potatoes, asparagus

Bianca Pizza

mozzarella, ricotta, Parmesan-Reggiano, baby arugula

Pepperoni Pizza

plum tomato, mozzarella, basil

DESSERTS

Vanilla Crème Brûlée

Tahitian vanilla, summer berries, double cream

Tiramisu Cones

tiramisu mousse, coffee extract, crunchy
chocolate pearls, sugar cones

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