



*Located in the 1874 and 1881 Maioglio-Astor Townhouses*

*Our 117<sup>th</sup> Year*

*Opened in 1906 by Sebastiano Maioglio and now owned by his daughter, Laura Maioglio, Barbetta is the oldest restaurant in New York that is still owned by its founding family.*

## ***Summer NYC & Co. Restaurant Week Menu 2023***

### ***Dinner***

#### ***FIRST COURSES***



***Insalata Fantasia ~ Fantasy salad of baby greens, julienned carrots, cherry tomatoes, cucumbers, mushrooms, roasted peppers and more...***

***Roast Fresh Peppers alla Bagna Cauda***

***Soup of Pureed Roasted Vegetables warm or cold***

***Garganelli in a tomato and basil sauce with oven~roasted tomatoes***

***Linguine in a pesto sauce***

#### ***MAIN COURSES***



***Crespelle alla Savoiarda***

***Whole wheat Penne with a ragu of meat sauce ~ a delicious pairing***

***Paillard of Chicken with fennel, fennel greens and oven roasted tomatoes***

***Broiled Atlantic Salmon with an herbed sauce and Cucumbers***

***Cold Chicken Tonné (Tonnato) ~ breast of chicken***

***in a tuna mayonnaise sauce with marinated Zucchini in Carpione and baby Rucola***

***Stracotto alla Fiorentina~the tenderest of beef braised in red wine, in the mode of Florence with chives mashed potatoes***

#### ***DESSERTS***



***Mousse of Orange Bittersweet Chocolate***

***Pears baked in red wine alla Piemontese***

***Strawberries Zabaglione***

***45.00***

***Coffee, Tea, Beverage, Tax, and Gratuities not included***

***Maitre d'Hotel: Shahin Ahmed***

***Chef de Cuisine: Rocky Marentek***

***Pastry Chef: Diomedes Peralta***

***Chef Garde Manger: Antipasti, salads, and cold dishes: Anthony Cruz***

***The Barbetta Dream Team de Cuisine under the direction of Laura Maioglio***