



NYC Restaurant Week Summer 2023

July 24 - August 20 | Monday - Friday

THREE COURSES \$60 PER PERSON

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

Select One From Each Category

appetizers

Dips & Grilled Pita

hummus | spicy feta | whipped labneh

Fried Calamari

rustic tomato sauce, lemon-caper yogurt sauce

Greek Salad

cucumber, olive, tomato, mint, oregano, feta,
red wine-oregano vinaigrette

entrées

Burrata & Limoncello Ravioli

ricotta, peas, creamy lemon-parsley sauce, Parmesan

Pan-Seared Salmon

citrus-ginger glaze; succotash, micro greens

Roasted Chicken

Bell & Evans half chicken; roasted baby carrots, fries

dessert

Baklava

filo pastry, chopped walnuts, honey

Warm Chocolate Molten Cake

vanilla ice cream, chocolate sauce

Executive Chef Antelmo Ambrosio
Chef de Cuisine Miguel Linares

