

NYC Restaurant Week Summer 2023

Dinner Three Course \$60



ANTIPASTI

choice of

BURRATA

add prosciutto di parma +\$8

Imported burrata, balsamic redux, caramelized peaches, tre pepe

TONNO MARINATO

yellowfin tuna tartare, pimento, olives, horseradish, lemon, crostini

CROCCHETTE DI PARMIGIANA

Slow roasted eggplant, san marzano, parmesan espuma, basil

SECONDI

choice of

CACIO E TRE PEPE

Bucatini, pecorino dop, tre pepe, tempura baby zucchini

FOREST MUSHROOMS AL TARTUFO

Stuffed gnocchi, black truffle extract, spinach, pine nuts, parmesan

WILD BOAR RAGU

Mafaldine, 8 hour braised boar, roasted peppers, spinach, pancetta

LOBSTER TERMIDORO

supp +\$12

Rigatoni, roasted lobster, pressed sauce, san marzano, lobster crema, basil

FLATIRON STEAK

supp +\$12

Crispy fingerlings, duetto of garlic, salsa verde

DOLCI

choice of

PROFITEROLE

Italian hazelnut praline cream, vanilla gelato, sea salt candy almonds, chocolate sauce

TIRAMISU

espresso caramel, mascarpone, 64% cocoa

NYC Restaurant Week Summer 2023

Lunch Two Course \$30



ANTIPASTI

choice of

BURRATA

add prosciutto di parma +\$8

Imported burrata, balsamic redux, caramelized peaches, tre pepe

TONNO MARINATO

Yellowfin, tomato crema, pickled chili, demi tomato, colors of italy

CROCCHETTE DI PARMIGIANA

Slow roasted eggplant, san marzano, parmesan espuma, basil

SECONDI

choice of

CACIO E TRE PEPE

Bucatini, pecorino dop, tre pepe, tempura baby zucchini

FOREST MUSHROOMS AL TARTUFO

Stuffed gnocchi, black truffle extract, spinach, pine nuts, parmesan

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DOLCI

choice of

PROFITEROLE

Italian hazelnut praline cream, vanilla gelato, sea salt candy almonds, chocolate sauce

TIRAMISU

espresso caramel, mascarpone, 64% cocoa

NYC Restaurant Week Summer 2023

Brunch Two Course \$30



ANTIPASTI

choice of

FRIED ARTICHOKE SALAD

Pecorino, mint, arugula, avocado, lemon vinaigrette

BURRATA

add prosciutto di parma +\$8

imported burrata, balsamic redux, caramelized peaches, tre pepe

CROCCHETTE DI PARMIGIANA

slow roasted eggplant, san marzano, parmesan espuma, basil

SECONDI

choice of

CACIO E TRE PEPE

Bucatini, pecorino dop, tre pepe, tempura baby zucchini

WILD BOAR RAGU

Mafaldine, 8 hour braised boar, roasted peppers, spinach, pancetta

LUMP CRAB BENEDICT

focaccia toast, herb lemon butter, basil hollandaise, market salad

MARKET VEGETABLE FRITTATA

gently cooked eggs, parmesan espuma, arriabitata, market salad

DOLCI

choice of

PROFITEROLE

Italian hazelnut praline cream, vanilla gelato, sea salt candy almonds, chocolate sauce

PANETTONE FRENCH TOAST

Brulee panettone, medley of citrus, candied peels, pistachio, lavender crema