

SINCE 1992



OPEN DAILY

NYC RESTAURANT WEEK

3-COURSE LUNCH PRIX FIXE \$30

PRIMI

first course

MEATBALL

whipped ricotta, crostini

FRIED CALAMARI

roasted pepper aioli, tomato sauce

ARANCINI

smoked mozzarella rice balls, tomato basil aioli

MARINATED BEET SALAD

baby arugula, whipped herb chèvre goat cheese, pistachio citrus vinaigrette

FIG, BURRATA, PROSCIUTTO

25-year modena balsamic, e.v.o.o.

SECONDI

second course

ITALIAN SUMMER SPAGHETTI

summer vine ripe tomato sauce, burrata, basil infused olive oil

GRILLED BRANZINO

crushed potatoes

GRILLED SWORDFISH CAPONATA

grilled swordfish, chimichurri, sicilian eggplant caponata

BASIL GAMBERETTI

nut free basil pesto, shrimp, cherry tomatoes, toasted panko breadcrumbs

MEATBALL PARM HERO

melted mozzarella, sunday sauce, toasted hero

CHICKEN CAMPAGNA

crispy chicken breast, fresh mozzarella, spinach, shallot champagne sauce, red mashed potatoes

GRILLED CHICKEN PANINI

baby greens, plum tomato, red onion, goat cheese, balsamic vinaigrette

PAPPARDELLE SHORT RIB RAGU

braised beef short rib, stewed tomatoes, whipped ricotta

SALMON PEPERONATA

marinated bell peppers, cipollini onions, fresh lemon, olive oil, oregano pan sauce

DOLCI

third course

Complimentary cappuccino, espresso, or tea service

NAPOLEON

puff pastry, strawberries, bananas, pastry cream

TIRAMISU

espresso soaked ladyfingers, mascarpone

NOT INCLUDED SATURDAYS

SINCE 1992



OPEN DAILY

NYC RESTAURANT WEEK

3-COURSE DINNER PRIX FIXE \$45

PRIMI

first course

ARANCINI

smoked mozzarella rice balls, tomato basil aioli

EGGPLANT POLPETTE

cast iron eggplant fritters, fresh mozzarella, san marzano tomatoes,

FRIED CALAMARI

roasted pepper aioli, tomato sauce

BAKED CLAMS

MARINATED BEET SALAD

baby arugula, whipped herb chèvre goat cheese, pistachio citrus vinaigrette

FIG, BURRATA, PROSCIUTTO

25-year modena balsamic, e.v.o.o.

SECONDI

second course

ITALIAN SUMMER SPAGHETTI

summer vine ripe tomato sauce, burrata, basil infused olive oil

CHICKEN CAMPAGNA

crispy chicken breast, fresh mozzarella, spinach, shallot champagne sauce, red mashed potatoes

SALMON PEPERONATA

marinated bell peppers, cipollini onions, fresh lemon, olive oil, oregano pan sauce, creamy polenta

GRILLED SWORDFISH CAPONATA

grilled swordfish, chimichurri, sicilian eggplant caponata

BASIL GAMBERETTI

nut free basil pesto, shrimp, cherry tomatoes, toasted panko breadcrumbs

PAPPARDELLE SHORT RIB RAGU

braised beef short rib, stewed tomatoes, whipped ricotta

PAPPARDELLE EGGPLANT ALLA NORMA

slow roasted eggplant, tomato, basil, fresh mozzarella

LOBSTER PAPPARDELLE +4

home-made wide pasta ribbons, 1/2 fresh lobster tail, shrimp, artichoke hearts, sun-dried tomatoes, spinach, fresh basil white sauce

STEAK TAGLIATA +2

prime pat lafreida hanger steak, creamy polenta, sautéed spinach, port wine reduction

DOLCI

third course

Complimentary cappuccino, espresso, or tea service

NAPOLEON

puff pastry, strawberries, bananas, pastry cream

NEW YORK STYLE CHEESECAKE

whipped cream, caramel sauce

TIRAMISU

espresso soaked ladyfingers, mascarpone

BLUEBERRY LIMONCELLO SORBET

OFFERED ALL DAY SUNDAY