

RESTAURANT WEEK MENU

JANUARY 20TH - FEBRUARY 9TH

PIATTINI

STRACCIATELLA + N'DUJA (GF) WOOD FIRE PIZZA BIANCA, OREGANO + SEA SALT

ENDIVE + ROASTED FIG (GF) CACIOCAVALLO, PINENUT, LEMON-PINK PEPPERCORN VINAIGRETTE

DRY AGED BEEF MEATBALLS TOMATO, RICOTTA, PARMIGIANO BREADSTICK

BEEF + BONE MARROW TARTAR ROASTED BONE MARROW, HAND CUT TENDERLOIN, BLACK GARLIC AIOLI, SWEET ONION AND CRISPY POTATO (+7 ADDITIONAL)

ADD BARANO GARLIC BREAD FOR THE TABLE (+7 ADDITIONAL)

ADD CRISPY BRUSSELS SPROUTS FOR THE TABLE (+7 ADDITIONAL)



SECONDI

PUMPKIN CARAMELLE SAGE, PARMIGIANO, TOASTED PUMPKIN SEEDS

BUCATINI CACIO E PEPE, PECORINO ROMANO DOP, TOASTED BLACK PEPPER

BROOKLYN MARGHERITA PIZZA (GF) TOMATO, FIOR DI LATTE MOZZARELLA, BASIL

HAVIN' A BALL PIZZA DRY AGED MEATBALL, RED ONION, TOMATO, RICOTTA, ARUGULA, PARMIGIANO

GRILLED BRANZINO (GF) CANNELLINI BEAN RAGU, BRONZE FENNEL, SALSA VERDE

PRIME DENVER STEAK (GF) 10oz, ROASTED POTATOES, RED ONION, BLACK GARLIC-ROSEMARY AIOLI (+15 ADDITIONAL)

DOLCE

OLIVE OIL CAKE CLEMENTINE, WHIPPED CREAM, OLIVE OIL, FENNEL POLLEN

CLASSIC TIRAMISU WHIPPED MASCARPONE, COFFEE, COCOA

WARM CHOCOLATE CHIP COOKIES SEA SALT + DARK CHOCOLATE (VEGAN)



\$45.00 per person