

RESTAURANT WEEK WINTER 2026

Please select one item from each course

First Course

HEIRLOOM ROASTED BEETS CAPRESE WITH HOUSE MADE BURRATA
aged balsamic, roasted pistachios

FRIED ARTICHOKE ALLA GUIDEA

VEGETABLE MINISTRONE ALL PESTO SOUP

SHORT RIB MEATBALLS (TWO)

Main Course

3 VEGETABLES FROM THE ANTIPASTO BAR

OUR FAMOUS CHICKEN PARMIGIANA
burrata mozzarella

FIVE POMODORO SPAGHETTI

RIGATONI ALLA VODKA
guanciale bacon, bread crumbs

HERBED CHICKEN PAILLARD & CAESAR SALAD
brioche croutons

GRILLED BRANZINO FILET
grilled asparagus, parsnip puree, spinach

SKIRT STEAK FRITES (supp 10)
chimichurri salsa verde

Dessert

PETIT CHOCOLATE MOUSSE & WHIPPED CREAM

PANNA COTTA
berries, vincotto

TIRAMISU
lemon curd, graham cracker crust

\$45.00 PER PERSON PLUS TIP AND TAX

This Lunch is not Designed for Group Dining or Private Events – In Dining Only



Executive Chef: Fernando Barrios **Culinary Director:** Brando DeOliveira **General Manager:** Antonio Romero

📷🐦📘@BOND45NYC