

DINNER



4PM - 10PM

NYC RESTAURANT WEEK® SUMMER 2026

JULY 20 - AUGUST 16

3-COURSE DINNER | \$45 PER GUEST

YOUR CHOICE OF 1 DISH PER COURSE

TO START

SOUP OF THE DAY

CRAB BISQUE

brioche croutons, aleppo, olive oil

LITTLE GEM CAESAR

parmigiano reggiano, country bread croutons, anchovy vinaigrette

TOMATO-BRAISED MEATBALLS

beef & pork, polenta, basil

ROASTED RED PEPPER HUMMUS ^V

za'atar, pita

CHORIZO & POTATO CROQUETTES

romesco sauce

ENTRÉES

BRICK CHICKEN ^{GF}

grilled broccolini, papas bravas, lemon-chicken jus

WILD MUSHROOM RISOTTO ^{GF, VEG}

parmigiano reggiano, mascarpone, truffle

ATLANTIC SALMON ^{GF}

braised chickpeas, chermoula yogurt, baby spinach

RIGATONI BOLOGNESE

beef, pork & tomato ragu, grana padano

HARTA CHEESEBURGER

black angus beef patty, american cheese, pickles, russian dressing, potato bun, sea salt french fries

ADD APPLEWOOD SMOKED BACON ³

DESSERTS

NY CHEESECAKE

market berries, chantilly cream, graham cracker crust

CHOCOLATE CAKE

eight-layer chocolate cake, coffee caramel, whipped cream

VANILLA & BERRY SOFT SERVE

strawberry syrup

AFFOGATO LATTE SOFT SERVE

vanilla, ground espresso, caramel-latte sauce

SIMPLY SOFT SERVE

vanilla, chocolate or twist

VEG - Vegetarian | V - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

20% service charge will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

THE JUNGLE BIRD 17

Jamaican Rum, Pineapple, Campari, Lime

HARTA NEGRONI 18

Spring 44 Gin, House Vermouth, Campari Gomme

MOJITO 17

Plantation 3 Stars Rum, Lime, Simple, Mint, Club Soda

SPICY PALOMA 16

Ghost Tequila, Grapefruit, Pamplemousse, Agave, Scrappy's Bitters, Grapefruit Soda

COSMOPOLITAN 16

Citrus Vodka, Cranberry, Lime, Cointreau

CLOVER CLUB 18

Three Cuts Gin, Fresh Lemon, Syrup, Fresh Raspberry, Egg Whites

AMALFI COAST SPRITZ 17

Italicus Liqueur, Limoncello, Prosecco, Lemon

GRAYSON MARTINI 18

Truman Vodka, House Vermouth Blend, Twist of Lemon

SMOKED OLD FASHIONED 18

Blue Note Juke Joint Bourbon, Demerara, Angostura & Orange Bitters

L'ESPRESSO 18

Espresso, Bean Infused Rum, Faretto Coffee Liqueur

MANHATTAN 18

Rye, House Vermouth Blend, Woodford Barrel Aged Cherry Bitters

TRADITIONAL MEZCAL MARGARITA 17

Peloton Mezcal, Sigiloso Mezcal, Triple Sec, Lime, Agave

MOCKTAILS 16

ST. AGRESTIS PHONY NEGRONI

N/A Aperitif Gin, Vermouth, Orange Twist

NOT TOO SPICY

Non-Alcoholic Tequila, Lime, Agave, Jalapeño

ON THE WAGON

Seedlip Spice, Lime, Ginger Beer

YUZU LIME TONIC

Seedlip Garden, Yuzu, Lime, Tonic

BEER

BRONX BREWING 10

Well-Earned Pilsner

MONTAUK 10

Summer Ale

MONTAUK BREWING

COMPANY 10

Wave Chaser IPA

HEINEKEN 10

Lager

PERONI 10

Italy

BROOKLYN BREWERY

10

Lager, New York

WOLFFER ESTATE 12

Rosé Cider

WINE BY THE GLASS

SPARKLING & ROSÉ

LA GIOIOSA PROSECCO BRUT 15/72

Italy N.V.

GONET-MEDEVILLE BRUT 30/150

Bisseuil, FR 2019

LA GIOIOSA PROSECCO ROSÉ 16/75

Millesimato, IT 2023

FEUDO MONTONI NERELLO

MASCALESE ROSÉ 14/68

Sicilia, IT 2023

RAVOIRE & FILS MANON ROSÉ 15/72

Côtes de Provence, FR 2021

GONET-MEDEVILLE EXTRA BRUT ROSÉ 33/165

Bisseuil, FR 2019

WHITE

TE MATA SAUVIGNON BLANC 16/80

Hawke's Bay, NZ 2023

LAVIS PINOT GRIGIO 14/68

Trentino, IT 2024

LE PETIT SILEX 18/88

Sancerre, FR 2024

ELK COVE VINEYARDS ESTATE RIESLING 17/85

Willamette Valley, OR 2023

VILLA SPARINA GAVI 14/70

Piedmont, IT 2014

CALCAIRE CHARDONNAY 18/88

Russian River Valley, CA 2024

RED

VIÑA LANCIANO RIOJA RESERVA 18/88

Rioja, ES 2019

FCHÂTEAU-LESCALLE BORDEAUX SUPERIOR 16/78

Bordeaux, FR 2020

DAOU CABERNET SAUVIGNON 20/98

Paso Robles, CA 2023

BOURGOGNE ROUGE LES GENEVRIERES

PINOT NOIR 16/80

Burgundy, FR 2023

SERAFINI & VIDOTTO PINOT NERO 18/80

Veneto, IT 2021

BRANCAIA TRE TOSCANA 17/85

Tuscany, IT, 2023