



NYC Restaurant Week Summer 2026

LUNCH PRIX FIXE MENU \$30

11am - 4pm

Taxes and gratuity not included

Appetizer choice of one

Red & Golden Beet Carpaccio

Thinly sliced red & golden beets, orange supremes, fresh mint, goat cheese

Thin Crust Margherita Pizza VG

Fior di latte, parmigiano, tomato, basil, evoo

Charred Cauliflower

Arugula, whipped feta verde, capers, crispy chickpeas.

Sautéed Mussels

Fresh sautéed mussels with shallots, garlic, white wine, butter, and herbs, topped with crispy croutons

Entrée choice of one

Little Gem Caesar with Grilled Chicken

Crisp baby lettuce, parmegiano, Heritage Grain croutons, caesar dressing

Spaghettoni Al Limone

Light lemon butter sauce with Parmesan

Chicken Paillard

Thinly pounded grilled chicken breast served with seasonal greens & french fries

Woodfired Branzino (+\$7) GF

Mediterranean sea bass, white wine, chermoula, whipped potato, asparagus, charred lemon

Dessert

Sweet Treat Mini Sampler (+\$5)

Assortment of mini brownies, pâtes de fruits, vanilla sablés, pistachio and vanilla financiers



NYC Restaurant Week Summer 2026

DINNER PRIX FIXE MENU \$45

4pm - 10pm

Taxes and gratuity not included

Appetizer choice of one

Wood-Roasted Artichokes

Roasted artichokes marinated with mint-pistachio pesto, charred lemon

Mediterranean Salad

Tomato, cucumber, green bell pepper, kalamata olives, feta, red onions, balsamic vinaigrette

Heritage Meatballs

Beef, pomodoro, ricotta, crostinis

Tuna Tartare (+\$5)

Taggiasca olive, orange, jalapeno, avocado, toasted sesame sourdough

Entrée choice of one

Roasted Chicken GF

Bone-in half chicken, broccolini, roasted mushroom, creamy polenta, madeira jus

Penne Alla Vodka

Tomato, cream, vodka, green peas, parmesan

Faroe Island Salmon

Fennel, sweet drop pepper, israeli couscous and charred lemon

Woodfired Branzino (+\$7) GF

Mediterranean sea bass, white wine, chermoula, whipped potato, asparagus

Dessert choice of one

Sweet Treat Mini Sampler

Assortment of mini brownies, pâtes de fruits, vanilla sablés, pistachio and vanilla financiers

Warm Apple Tart

Vanilla ice cream or banana gelato, salted caramel sauce

Tiramisu

Espresso-soaked ladyfingers, mascarpone mousse, dark cocoa