



NYC WINTER RESTAURANT WEEK 2026

January 20th - February 12th 2026

Three Course Prix-Fixe Dinner Menu 60pp

Curated by Executive Chef and Owner, Javier Suarez

— FIRST COURSE —

choice of

CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Croutons, Homemade Dressing

CRAB CAKE

Maryland Style, Lemon Aioli, Frisée Salad

NEW ZEALAND BABY LAMB CHOPS

Creamy Polenta, Mint Chimichurri

INSALATA MIXTA

Mixed greens, Tomatoes, Cucumbers, Red Onions, House Vinaigrette

— SECOND COURSE —

choice of

TRADITIONAL BOLOGNESE

Pappardelle, Ground Beef, Veal, Pork, San Marzano Tomatoes

TAGLIATELLE AL FUNGHI

Shiitake, Crimini, Portobello, Marsala Wine

BRANZINO ALLA LIVORNESE

Tomatoes, Capers, Kalamata Olives, Broccoli Rabe

PRIME BRAISED SHORT RIBS

Mashed Potatoes, Broccoli Rabe, Bordelaise Sauce

CHICKEN PARMESAN OR MILANESE

Breaded, Pounded On The Bone With Choice Of Pasta Or Salad

— DESSERT —

choice of

TRADITIONAL TIRAMISU | Espresso-soaked Ladyfingers & Mascarpone Cream

BREAD PUDDING | Gold & Black Raisins, Vanilla Ice Cream

All Dessert Homemade by Our Pastry Chef

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.