



NYC SUMMER RESTAURANT WEEK LUNCH \$26 & DINNER \$42
(JULY 23 - AUGUST 17)

Antipasti (Appetizers)

CRUDO DI RICCIOLA CON BAGNA CAUDA

yellowtail "crudo", anchovies and garlic dressing, spring onion, celery, pine nuts

BATTUTA DI FASSONA AL COLTELLO CON TARTUFO NERO (ADD \$8)

hand-cut Piedmont beef tartare, crispy parmesan bread with black summer truffle

VITELLO TONNATO

thinly sliced veal eye round, tuna sauce, crispy capers, pickled onion

ZUPPA DI PISELLI CON FORMAGGIO DI CAPRA

English pea soup, goat cheese, toasted pistachios, green oil

Piatti principali (Main Courses)

RISOTTO AL CASTELMAGNO

risotto with Castelmagno cheese

TAJARIN ALBA CON TARTUFO NERO (ADD \$12)

homemade angel hair "Tajarin" with black summer truffle

BRANZINO, PEPERONI, ZUCCHINE, MENTA E MANDORLE

pan seared Mediterranean sea bass, red bell pepper emulsion, shaved zucchini, mint powder and toasted almonds

TAGLIATA DI MANZO CON PATATE CONFIT

sliced New York strip loin with confit fingerling potatoes

Dolci (Dessert)

TIRAMISU'(classic piedmontese tiramisu): savoiardi cookies, caffè' & mascarpone cream

BONET: traditional chocolate flan from Turin with caramel and amaretto cookies