



NYC WINTER RESTAURANT WEEK 2019 -LUNCH \$26 & DINNER \$42-
(JANUARY 21st – FEBRUARY 8th)

APPETIZERS

VITELLO TONNATO

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

CREMA DI ZUCCA

Butternut squash soup, roasted hen of the woods, green oil, parmesan pearls

CAPELANTE, CAVOLFIORE E BAGNA CAUDA (ADD \$3)

Pan seared scallops, cauliflower foam, anchovies and garlic dressing, polenta chips

BATTUTA DI FASSONA AL COLTELLO CON TARTUFO BIANCO (2gr. ADD \$25)

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

INSALATA DI BARBABIETOLE

Braised red beets, radicchio, white grapes, watermelon radish, ricotta salata, sherry vinegar dressing

PANE, BURRO E ALICI

toasted bread, herb butter, Mediterranean anchovies

MAIN COURSES

RISOTTO CON CASTELMAGNO E RIDUZIONE DI VITELLO

risotto with Castelmagno cheese and veal reduction

MERLUZZO SU VARIAZIONE DI CIPOLLE

Pan seared cod, Spanish onion sauce, shallots confit, roasted pearl onion, pickled red onion

TAJARIN ALBA CON TARTUFO BIANCO (3gr. ADD \$35)

homemade angel hair "Tjarin" with white truffle

TAGLIATA DI MANZO CON BAGNET VERT E BROCCOLI

sliced New York strip loin with "bagnet vert" and broccoli

GUANCIA DI MANZO SU SOFFICE DI PATATE (ADD.\$ 10)

Slowly braised beef cheek, soft mashed potato, black pepper chips

DESSERT

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

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

ICE CREAM: gianduja chocolate and caramel hazelnut