

NYC RESTAURANT WEEK
SUMMER 2026



Lunch

TWO COURSE MENU

\$ 45

Antipasti A CHOICE OF

Tartare di Salmone

Raw salmon tartare with avocado, passion fruit, sesame seeds, soy sauce

Fritto misto

Crispy shrimp and calamari, horseradish mayo

Seggiola salad

Avocado, carrots, celery, fennel, grape tomatoes, Castelvetrano olives, watermelon radish, organic seeds, organic mixed salad, balsamic



Main A CHOICE OF PASTA / MAIN / PIZZA

Spaghetti pomodoro e basilico

Spaghetti, fresh tomato sauce, basil, extra virgin olive oil

Spaghetti Cacio e Pepe

Homemade pasta, cacio&pepe sauce

Tagliatelle alla Bolognese

Homemade pasta, classic bolognese ragù

Salmone

Roasted salmon, ginger glaze, avocado puree, mango, cucumber, watermelon radish, sesame seeds

Milanese

Crispy breaded chicken thighs, tzatziki, frisee, fresh herbs

Pizza Margherita

Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil

Pizza Diavola

Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Pizza Ortolana

Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil

House wine bottle \$30
House wine glass \$10

Spritz \$8
House Beer \$5

Menus are per person and cannot be shared

NYC RESTAURANT WEEK
SUMMER 2026



Dinner

THREE COURSE MENU

\$ 60

Antipasti A CHOICE OF

Tartare di Salmone

Raw salmon tartare with avocado, passion fruit, sesame seeds, soy sauce

Fritto misto

Crispy shrimp and calamari, horseradish mayo

Seggiola salad

Avocado, carrots, celery, fennel, grape tomatoes, Castelvetrano olives, watermelon radish, organic seeds, organic mixed salad, balsamic

Main A CHOICE OF PASTA / MAIN / PIZZA

Spaghetti pomodoro e basilico

Spaghetti, fresh tomato sauce, basil, extra virgin olive oil

Spaghetti Cacio e Pepe

Homemade pasta, cacio&pepe sauce

Tagliatelle alla Bolognese

Homemade pasta, classic bolognese ragù

Salmone

Roasted salmon, ginger glaze, avocado puree, mango, cucumber, watermelon radish, sesame seeds

Milanese

Crispy breaded chicken thighs, tzatziki, frisee, fresh herbs

Pizza Margherita

Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil

Pizza Diavola

Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Pizza Ortolana

Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil

Dessert A CHOICE OF

Tiramisù

Classic tiramisu' with organic coffee, savoiardi and mascarpone

Gelato Classic

Pistachio, chocolate, vanilla

Gelato Tropical

Mango, passion fruit

House wine bottle \$30
House wine glass \$10

Spritz \$8
House Beer \$5

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