



# Restaurant Week

3 COURSES | \$40 PER PERSON

## APPS

*choice of 1*

**FOCACCIA** rosemary-tomato focaccia, pesto butter

**ARANCINI** black truffle risotto croquettes, mushroom aioli  
parmigiano, chives

**MEATBALLS** chicken-eggplant meatball, ricotta, pane rustico

**CRISPY WINGS** buttermilk battered wings, house-made buffalo sauce

**HOUSE SALAD** mixed greens, shaved asparagus, carrots, radish  
ricotta, crostini, house vinaigrette

**CAESAR SALAD** romaine, radicchio, parmigiano, focaccia crisp

**KALE SALAD** fennel, watermelon radish, green apple, goat cheese  
lemon honey vinaigrette

## MAINS

*choice of 1*

**MARGHERITA** mozzarella, stracciatella, pomodoro, basil

**BIANCA** mozzarella, provolone, ricotta, pesto, scallion, espelette

**TRI-STATE** vodka sauce, pesto, mozzarella, parm  
crispy shallots, everything bagel crust

**WILD MUSHROOM** mozzarella, provolone, kale, pickled onion

**NICOLETTA** burrata, prosciutto, tomato, pickled chili, hot honey

**SPAGHETTI** pomodoro, basil / *add meatballs +\$6, add burrata +\$8*

**AGNOLOTTI** ricotta ravioli, split pea puree, asparagus, lemon-basil oil

**SHRIMP PESTO** rigatoni, marinated tomatoes, pesto, lemon

**GRAMIGNA** bolognese ragù, ricotta

**NICOLETTA PARM' | CHICKEN OR EGGPLANT**

vodka sauce, burrata, basil

*served with choice of spaghetti pomodoro or sautéed spinach*

## DESSERT

**TIRAMISU OR SINGLE SCOOP GELATO**

*\*Every member of the party must participate. No splitting, please.*