AUTHENTIC BRICK OVEN

LEXINGTON
PIZZA PARLOUR

TRATTORIA ITALIANA

NYC RESTAURANT WEEK 2024

Dinner $45

Choose 1 each of Appetizer, Entrée & Dessert

APPETIZERS

Crispy Fried Burrata
Lightly fried with
San Marzano tomato Sauce

Meatballs Neapolitan
Classic homemade meatballs served w/creamy
ricotta and fresh basil

Manicotti
Hand rolled spinach pasta, ricotta,
tomato sauce and Parmigiano shavings

Winter Fennel Salad
Baby arugula, fennel, gala apple, roasted hazelnuts
champagne vinaigrette topped w/shaved pecorino

ENTRÉES

Spicy Margherita
Topped with pepperoni and
a Mike's hot honey drizzle

Jumbo Shrimp Scampi Risotto
Saffron rissoto, lemon, white wine

Homemade Potato Gnocchi
Mixed meat ragu drizzled
with truffle essence

Chicken Martini
Artichokes, brussel sprouts,
roasted peppers in a garlic white wine sauce

DESSERTS

Homemade & Handcrafted, Small Batch Artisanal Desserts by Harlem Baking Co.

each selection served in a 8oz mason jar

Authentic Italian Tiramisu

Strawberry Biscotti Crust Cheesecake

Molten Chocolate Cake w/vanilla ice cream

Classic Key Lime Pie

DRINKS

Bottle of Red Wine $30
Montepulciano D' Abruzzo, Chianti, Primitivo

Bottle of White Wine $30
Pinot Grigio, Vinho Verde, Sauvignon Blanc

Bottle of Rosé $30
Rosé De Provance

Red/Rose Sangria $8
Homemade blend w fresh fruit

Pompelmo Rossato $9
Grapefruit infused rose & Prosecco

Peroni Nastro Azzurro $5
12oz Draft