



## NYC RESTAURANT WEEK 2019

Monday, January 21 - Friday, February 8

Prix Fixe Dinner - \$42 - Choice of one appetizer, one entrée, and one dessert

### I PIATTELLI

Vitello tonnato 🌱🍷  
veal, tuna, capers

Polpettine pomodoro & mozzarella  
beef meatball, tomato, mozzarella, basil

Tortino di melanzane 🌱🍷  
eggplant, parmigiano, mozzarella

Carpaccio di tonno\* 🍷 (\$10)  
raw tuna carpaccio, artichokes

Fritto Misto\*  
crispy fish, shellfish, seasonal vegetables

Minestrone 🌱  
seasonal vegetable soup, parmigiano, croutons

### L'INSALATA

Mozzarella di bufala 🌱🍷  
buffalo mozzarella, chicories, capers, golden raisins

Insalata 10 Corso Como 🌱🍷  
mixed greens, carrot, radish, cucumber, avocado, sesame

### I RISOTTI

Risotto Milanese 🌱🍷  
saffron, parmigiano

Risotto di Zucca 🌱🍷  
autumn squash, mascarpone

### LA PASTA

Spaghetti al pomodoro 🌱  
piennolo del Vesuvio tomatoes, basil

Gnocchi burro e salvia 🌱  
potato, crispy parmigiano, sage

Spaghetti bottarga  
mullet roe, garlic

Lasagna verde bolognese  
tomato, bechemel, parmigiano

Panzerotti di funghi 🌱  
mixed mushrooms, chestnuts, mascarpone

Bigoli cacio e pepe 🌱  
pecorino romano, black pepper

Agnolotti di la tur  
la tur cheese, black truffle

Pasta Struncatura  
multigrain spaghetti, neonata, breadcrumbs

### LE VERDURE

Spinaci saltati 🌱🌱🍷  
sautéed spinach, lemon

Purea di patate all'olio 🌱🌱🍷  
yukon gold potato purée, Taggiasca olive oil

Verdure di stagione 🌱🌱🍷  
sautéed seasonal vegetables

Zucca al forno 🌱🌱🍷  
baked squash, parmigiano, breadcrumbs

### IL PESCE

Razza 🍷  
roasted skate, sautéed greens, capers, citrus

Branzino al vapore\* 🍷 (\$5)  
extra virgin olive oil, "uccelletto" beans

Halibut 🍷 (\$10)  
potatoes, olives, datterino giallo tomatos, clams

### LA CARNE

Trio di maiale 🍷 (\$5)  
pork loin, sausage, belly, cannellini beans

Costoletta alla Milanese (\$15)  
classic veal milanese, lemon

Tagliata di manzo 🍷 (\$10)  
beef ribeye, fava bean purée, spigarello

### IL POLLO

Pollo arrosto\* 🍷  
roasted and braised chicken, potato purée, chilis

### DOLCE

Panna Cotta con Toffee  
seasonal citrus with toffee sauce

Tiramisù  
mascarpone, lady fingers, cocoa, espresso

Semifreddo al Limone Meyer  
pistachio, chocolate amaretti

Torta di Ricotta  
ricotta cheesecake, seasonal fruit

Gelati e Sorbetti  
a selection of italian ice cream and sorbets

Affogato  
vanilla gelato, espresso

Piatto di Frutta  
a selection of seasonal fruits

Chef Jordan Frosolone

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

🌱🌱 vegan

🌱 vegetarian

🍷 gluten free

Items above are available as an entrée only