



## NYC RESTAURANT WEEK 2019

Monday, January 21 - Friday, February 8

*Prix Fixe Lunch - \$26 - Choice of one appetizer and one entrée*

### I PIATTELLI

Vitello tonnato 🌱🍷  
*veal, tuna, capers*

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*

Insalata di stagione 🌱  
*seasonal vegetables, apple, cannellini beans*

### CROSTINI E PANINI

Crostino di polpettine  
*beef meatball crostino, tomato, mozzarella, basil*

Panino di pesce  
*skate, pickled onion, arugula, calabrian chiles*

Panino di pollo  
*roasted chicken breast, kale, parmigiano*

### 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*

### I RISOTTI

Risotto Milanese 🌱🍷  
*saffron, parmigiano*

Risotto di Zucca 🌱🍷  
*autumn squash, mascarpone*

### 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*

Items above are available as an entrée only

### 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*

### 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