

tutto il giorno

sag harbor • tribeca • southampton

RESTAURANT WEEK WINTER 2019

ANTIPASTI

POLPO E ORECCHIO

Octopus Pork Skin, Preserved Vegetables

TONNO

Spicy Tuna Tartare, Marinated Cucumber, Avocado

TRICOLORE

Rucola, Trevisano, Endive, Pistachio, Sliced Parmigiano, Balsamic Dressing

SECONDI

TORTELLI

Homemade Squash Ravioli with Lamb Ragù, Amaretto Cookies, Toasted Pumpkin Seeds

BRANZINO

Poached in a vegetables broth, spinach, mashed potatoes

PORCHETTA

Suckling Pig Chop, Cheek and Loin, Homemade Preserved Organic Peppers

DOLCI

BUDINO

Chocolate Pudding, Almonds and Whipped Cream

MONTE BIANCO

Homemade Candied Chestnuts Cake, Custard, Meringues and Whipped Cream

\$42

Appetizer, Main Course, Dessert
Kids menu also available

**Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions