

DEEP DISH FOCACCIA (v) 18
smoked mozzarella + spiced tomato

SPUNTINI
6 each
whipped feta
eggplant caponata

CRUDOS & CARPACCIOS

- EAST COAST OYSTERS*30
half dozen, champagne mignonette, cocktail sauce
- SHRIMP COCKTAIL25
horseradish, lemon
- TRUMPET MUSHROOM CARPACCIO (v)22
fennel barigoule, hazelnuts, parmesan
- YELLOWFIN TUNA CARPACCIO*28
ginger, salted lemon, scallions, green olives
- STEAK TARTARE*30
cognac, capers, dijon, cornichons

STARTERS

- TIE DYE LETTUCES (v)22
ruby romaine, roasted beets, blackberries
aged goat cheese, pistachios
- EMPIRE CAESAR SALAD20
castelfranco, baby romaine, caperberries
parmesan, croutons
- LIONI BURRATA25
prosciutto san daniele, strawberry-rhubarb agrodolce
rosemary oil
- SMOKED OCTOPUS29
stewed chickpeas, sofrito, broccoli rabe
- FRITTO MISTO25
shrimp, calamari, artichoke, arrabiata
- OYSTERS ROCKEFELLER32
island creek oysters, creamed spinach
fennel breadcrumbs

SIDES

- GRILLED ASPARAGUS, pancetta16
- SPRING PEAS, smoked whey butter(v)15
- CHARRED BROCCOLI RABE (v)14
- POTATO PURÉE (v)14
- FRENCH FRIES, cheddar fondue (v)16

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

**THE TERRACE
AND OUTDOOR GARDENS**

BROADWAY EXPRESS

68

FIRST COURSE

TRUMPET MUSHROOM CARPACCIO (v)
fennel barigoule, hazelnuts, parmesan

CAPRESE SALAD (v)
heirloom tomato, ovalini, strawberry
aged balsamic

YELLOWFIN TUNA CARPACCIO*
ginger, salted lemon, scallions, green olives

SECOND COURSE

SICILIAN CAULIFLOWER STEAK (v)
almond, chickpea, spinach, sultanas, meyer lemon

CHICKEN PAILLARD
arugula, cherry tomatoes, parmesan

LOCH DUART SALMON*
white asparagus, baby leek, dijon crema

STEAK FRITES* +18
12oz cowgirl steak, skinny fries, chimichurri

DESSERT

TIRAMISU
ladyfinger sponge, mascarpone cream
cold brew foam

RHUBARB PAVLOVA
strawberry-dragonfruit salsa, mascarpone sherbet

WINE PAIRING 375ML +45

DO FERREIRO ALBARIÑO
rias baixas, spain 2020

CHÂTEAU SAINT-ANDRÉ CORBIN
merlot, cabernet franc, saint-georges, saint émilion, france 2021

PRE-ORDER YOUR...

**I LOVE NY
CHOCOLATE SOUFFLÉ 35**

Grand Marnier ice cream, serves two
please allow 30 minutes

CHEFS JOHN FRASER AND WARREN BAIRD

PASTA

VENETIAN BOLOGNESE 36
ground yellowfin tuna, pancetta, calabrian chili
ricotta

BROCCOLI CACIO E PEPE (v)29
rigatoni, pine nuts, pecorino, demi sec tomatoes

STUFFED SHELLS FLORENTINE32
artichoke, herbed ricotta, spinach, parmesan

SEAFOOD SPAGHETTINI42
scallops, shrimp, lobster, orange-chili oil

HAND-CUT CHITARRA38
abruzzoese lamb ragu, baby artichoke, olive
smoked pecorino

ENTRÉES

SICILIAN CAULIFLOWER STEAK (v)32
almond, chickpea, spinach, sultanas, meyer lemon

LOCH DUART SALMON*42
white asparagus, baby leek, dijon crema

ICELANDIC COD*38
peas, pancetta, young radish, sorrel butter

LA BELLE ROASTED ORGANIC CHICKEN45
potato gnocchi, roasted spring onion
nettle salsa verde

STEAK FRITES*45
hanger steak, skinny fries, chimichurri

AGED LAMB LOIN*78
fava beans, morels, green garlic skordalia

BILLBOARD BURGER* 35

piedmontese beef, bacon + mushroom marmellata
french fries, cheddar fondue

CHARBROILED STEAK

prime black angus

FILET MIGNON*, 8oz68

BONE IN COWGIRL STEAK*, 12oz74

NY STRIP*, 16oz dry aged135

TOMAHAWK*, 32oz220

SAUCES

- CHIMICHURRI6
- TRUFFLE BUTTER9
- HORSERADISH CREAM6
- HOUSE MADE STEAK SAUCE6
- AU POIVRE9

DINNER