

# IL GRADINO

## NYC RESTAURANT WEEK THREE-COURSE DINNER - \$60 **ANTIPASTI**

Prosciutto di Parma e Melon  
*Italy's "king of hams" and  
seasonal melon*

Calamari alla Griglia  
*Grilled calamari, arugula, cherry  
tomatoes*

Insalata Il Gradino  
*Greens medley with corn, cherry tomatoes,  
String beans, hearts of palm, goat cheese*

Clams Oregana  
*clams baked in seasoned bread crumbs*

Zuppa del Giorno  
*soup of the day*

## **PORTATA PRINCIPLE**

Fettucine alla Bolognese  
*house made fettucine with traditional  
beef and veal ragu*

Vitello Piccata  
*veal medallion with white wine, garlic,  
lemon and caper sauce*

Pappardelle con Funghi  
*Homemade pappardelle with wild  
mushroom medley, cherry tomatoes,  
olive oil, garlic*

Petto di Pollo con Carciofi e Shiitake  
*Chicken breast topped with artichokes,  
shiitakes, light brown sauce*

Linguini al Nero Seppia Il Gradino  
*Squid ink linguine, arugula, cherry  
tomatoes, shrimp, crab, olive oil, garlic*

Filetto di Branzino  
*European bass filet with white wine,  
shiitakes, sun dried tomatoes*

Verdure alla Griglia  
*grilled seasonal vegetables*

Vitello Il Gradino  
*veal crowned by prosciutto and  
fontina in brown butter sauce*

Ravioli Il Gradino  
*ravioli stuffed with burrata, eggplant, and  
zucchini with cherry tomato and  
basil sauce*

Pollo Scaperiello  
*dark and white chicken meat with zesty  
sausage in white wine sauce*

## **DOLCE**

Cheesecake Riccata

Tartufo a Pistacchio