



**NYC**  
Restaurant Week

*Summer Edition*

*Our Menu includes  
Farm Fresh  
Ingredients Picked  
Daily from our  
Nicotra Grown  
Organic  
Rooftop Farm*



*Starters*

*Choice Of:*

**Nicotra Grown  
Cucumber & Tomato Salad**

Sliced Radishes, Cucumbers, Grape Tomatoes,  
& Vidalia Onions Tossed with Balsamic Honey Vinaigrette

**Calamari Padella**

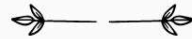
Crisp Calamari Sautéed with Sweet Cherry Peppers & Pine Nuts  
Sweet Chili Soy Sauce & White Balsamic Vinegar

**Nicotra Grown Butter Salad**

Butter Lettuce, Watermelon, & Feta Cheese  
Tossed with Raspberry Vinaigrette

*Entrées*

*Choice Of:*



**Pan Seared Breast of Chicken**

Pan Seared Chicken with  
Braised Fennel & Red Cabbage

**Herb Roasted Pork Loin**

Served with Sweet Carrots  
Rosemary Garlic Sauce

**Roasted Atlantic Salmon**

Summer Squash, Zucchini, & Blistered Grape Tomatoes  
Topped with Wild Chive Pesto Sauce

*Dessert*

*Choice Of:*

*Entrées Served with Whipped Potatoes*



**Key Lime Pie**

Served with Fresh Whipped Cream

**Chocolate Molten Cake**

Served with Vanilla Gelato

\$45 per person - Available Monday to Friday - July 22nd - August 18th

Includes a Complimentary Glass of Wine

**Ranked #1 Restaurant  
on Staten Island**



OUR NICOTRA GROWN ORGANIC ROOFTOP FARM, LOCATED RIGHT HERE ON  
SOUTH AVENUE, WHERE OUR FARMERS HARVEST 40,000SF DAILY SO  
GUESTS CAN ENJOY THE DELICIOUS, FRESH DELIGHTS EACH NIGHT AS THEY  
DINE IN LOIS AND RICHARD NICOTRA'S RESTAURANTS AND BALLROOMS