



**Menu # 1**

*\$42.00 per person*

**First Course**

*(please select two)*

**Arugula and Fennel Salad**

*arugula, parmigiano, shaved fennel, cherry tomato and dijon dressing*

**Mista Salad**

*Mixture of organic greens in balsamic vinaigrette*

**Cesare Salad**

*The classic*

**Rollatine**

*Rolled eggplant, pine nuts, raisins, basil, pecorino, tomato and basil sauce*

**One 83 La Zuppa Del Dia**

*Chef selected soup of the day*

**Main Course**

*(please select three)*

**Penne ala Vodka**

*Vodka, asparagus, prosciutto, peas and pink sauce*

**Salmone**

*Wild king salmon encrusted with herbs and a chardonnay lemon sauce*

**Polletto Attosto**

*Roasted baby chicken with risotto Milanese artichoke and black olives*

**Pollo Rollatini**

*Breast of chicken filled with spinach, prosciutto and mozzarella in a light dijon mustard sauce*

**Tagliatelle**

*Homemade fettuccine with baby sweet peas and an aromatic meat sauce*

**Dessert**

*(Please select one)*

**Tiramisu**

*Ladyfingers steeped in espresso and brandy with mascarpone cheese*

**Torta Alla Mousse Di Cioccolato**

*Chocolate mousse cake*

**Assortimento di Biscotti**

*Plate of assorted biscotti*

***American Coffee and Tea Service***

*\$42.00 per person for food plus beverage, tax and 20% service charge*

*Menu subject to change*



**Menu # 2**

*\$47.00 per person*

**First Course** *(please select two)*

**Arugula and Fennel Salad**

*arugula, parmigianino, shaved fennel, cherry tomato and dijon dressing*

**Mista Salad**

*Mixture of organic greens in balsamic vinaigrette*

**Cesare Salad**

*The classic*

**Rollatine**

*Rolled eggplant, pine nuts, raisins, basil, pecorino, tomato and basil sauce*

**One 83 La Zuppa Del Dia**

*Chef selected soup of the day*

**Main Course** *(please select three)*

**Penne ala Vodka**

*Vodka, asparagus, prosciutto, peas and pink sauce*

**Salmone**

*Wild king salmon encrusted with herbs and a chardonnay lemon sauce*

**Polletto Attosto**

*Roasted baby chicken with risotto Milanese artichoke and black olives*

**Pollo Rollatini**

*Breast of chicken filled with spinach, prosciutto and mozzarella in a light dijon mustard sauce*

**Scaloppine Di Vitello Al Marsala**

*Veal scaloppini sautéed with porcini mushrooms in a marsala sauce*

**Tagliata Di Manzo**

*Sliced prime aged boneless shell steak with broccoli rabe, roasted country potatoes and Barolo wine reduction*

**Tagliatelle**

*Homemade fettuccine with baby sweet peas and an aromatic meat sauce*

**Dessert** *(Please select two)*

**Tiramisu**

*Ladyfingers steeped in espresso and brandy with mascarpone cheese*

**Torta Alla Mousse Di Cioccolato**

*Chocolate mousse cake*

**Torta Gianduja**

*Flourless chocolate hazelnut cake with hazelnut gelato and orange sauce*

**Assortimento di Biscotti**

*Plate of assorted biscotti*

***American Coffee and Tea Service***

*\$47.00 per person for food plus beverage, tax and 20% service charge*

One 83 Restaurant • 1608 First Avenue • New York, NY • 10028 • (212) 696-4184

