

Attico Rooftop

RESTAURANT WEEK MENU

Starters

CHICORY SALAD (V)

LADY APPLES, AGED CHEDDAR, FRIED PEANUTS, CIDER VINAIGRETTE

OR

SHORT RIB CROQUETTES

CARAMELIZED ONION AIOLI

OR

SHRIMP ARRABBIATA TOAST

SAUTEED SHRIMP, SPICY SAN MARZANO
SAUCE, HOUSE BAKED FOCACCIA

Mains

CRISPY LANCASTER CHICKEN

PRETZEL SPÄTZLE, SMOKED BUTTERNUT SQUASH,
BRAISED CABBAGE, WHOLE GRAIN MUSTARD

OR

GNOCCHI SARDI (V)

CARAMELIZED CELERY ROOT, PECORINO, BLACK PEPPER

OR

ARCTIC CHAR

BELUGA LENTILS, SUNCHOKE BARIGOULE, SAFFRON

Southern Bell - \$15

MAKER'S MARK, PEACH-BASIL
SHRUB, LEMON, TIKI BITTERS

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Desserts

CARAMEL CORN PANNA
TOASTED RICE, SESAME, SEA SALT

OR

DARK CHOCOLATE CREMEUX
BLOOD ORANGE, CHOCOLATE CAKE BITES