



Branca
Midtown



Feb 14th
Three Courses
\$84++



V-Day
Prix Fixe
Dinner



FIRST

choice of one:

TUNA CRUDO

calabrian chili aioli, saffron, sunchoke,
charred scallion salsa verde

CRISPY POLENTA

black garlic, portobello, whipped herb ricotta,
spicy pepper jam

PORK BELLY

red pepper agrodolce, radicchio & arugula salad,
blood orange vinaigrette

FRIED BURRATA

tomato jam, pesto, focaccia

SECOND



choice of one:

CAESAR SALAD

romaine, caesar dressing, croutons, parmesan

BROCCOLINI SALAD

quinoa, farro, chickpea, spiced almond, ricotta salata,
garlic scape vinaigrette

LOBSTER BISQUE

butter-poached lobster claw, chive

ITALIAN WEDDING SOUP

meatball, escarole, acini di pepe



VEAL MILANESE

sherry beurre blanc, tomato, pickled red onion, arugula

AIRLINE CHICKEN BREAST

creamy polenta, smoked carrots, marsala

SCALLOPS

crispy pork belly, butternut squash, brussels sprouts,
caviar butter

STUFFED BELL PEPPER

wild rice, fennel, swiss chard, caramelized
onion, fontina fonduta

GNOCCHI

ricotta gnocchi, house-made bolognese

SEAFOOD LINGUINE ALLA VODKA

blue crab, rock shrimp, lobster

A LA CARTE



PEPPERONI & HONEY PIZZA

mozzarella, cup & char pepperoni, red pepper,
san marzano tomato, honey 21

MARGHERITA PIZZA

san marzano tomato, mozzarella, basil 19

CALAMARI

cherry pepper, arugula, roasted red pepper aioli 20

RICOTTA

olive oil, chive, crostini 18

FRESH BREAD

sesame baguette, focaccia, roasted garlic-
cheese spread, truffle butter, dipping oil 12

MEATBALLS

beef, pork, pancetta, pomodoro, parmesan 13

CRISPY ARTICHOKE

spinach, fresno chili, lemon sherry beurre blanc 25

SMASHED FINGERLING POTATOES

parmesan-herb crusted, lemon-herb aioli 13

DESSERT

WHIPPED CHEESECAKE

white chocolate, raspberry, coconut 14

PISTACHIO PANNA COTTA

pistachio brittle 14

CHOCOLATE ESPRESSO MOUSSE

chocolate cookie crumbs, vanilla chantilly 12

STRAWBERRIES & CANNOLI FOR TWO

chocolate-covered strawberries,
ricotta cannoli 12