



ROOFTOP
AT THE ENVIO

RESTAURANT WEEK MENU

Nov. 5-14 | \$52 Per Person

STARTER

FALL PANZANELLA

roasted delicata squash, caramelized pear, corn, rustic torn bread, arugula, maple dijon vinaigrette

BUTTERNUT BISQUE

candied pepitas, creme fraiche

CORNBREAD

blue masa, whipped sorghum butter, sea salt

SECOND

PUTTANESCA

pan-roasted monkfish, tomato, olives, capers, garlic, chile, basil

ACORN

bulgur wheat, toasted pistachios, dried cranberries, herbs, vt maple syrup

BOLOGNESE

cavatelli pasta, slow-braised pork, san marzano tomato, garlic, herbs, parmigiano reggiano

DESSERTS

BREAD PUDDING

croissant, chocolate, salted caramel

MOLTEN CHOCOLATE CAKE

vanilla chantilly, macerated berries

Before placing your order, please inform your server if a person in your party has a food allergy.

**Denotes food items are cooked to order or are served raw. Consuming raw or undercooked animal products may increase your risk of foodborne illness.*