



Trattoria Cinque: Chef Mirco Grassini's beautiful food

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[Chef Mirco Grassini](#) has brought his beautiful and tasty food to [Trattoria Cinque](#), the third culinary adventure between himself and [Russell Bellanca](#). This 250 seat Italian eatery adds to their other restaurants [Alfredo of Rome](#) in Las Vegas and Alfredo of Rome (II) in New York.

[*photos of Trattoria Cinque food](#)

Chef Mirco Grassini, grew up in Milan and knows a thing or two about Italian cooking. He has brought his Italian flavors and authentic dishes to the far west side of Tribeca on Greenwich Street.

Chef Grassini stays true to the name of the restaurant (cinque which means 5 in Italian), where you will find the number 5 everywhere on the menu. A few of the 5's include,

Penne alla Checca only one of 5 pasta dishes. There are also 5 pizzas, unlike what most Americans would call 'pizza'. The Pizza con Gorgonzola e Pere is a Gorgonzola pizza topped with pear slices and white truffle oil. There are 5 brunch items including Porchetta eggs Benedict and a bar menu with Frittura Mista, a snack basket consisting of 5 fried items.

There is a full bar, large lounge, spacious dining room, and 2 private rooms. The portion size is manageable and you should expect to pay around \$25, without drinks.

For more:

[Menu](#)

Address: [363 Greenwich St., New York, NY](#)

Cross Streets: between Franklin St. & Harrison St.

Hours Of Operation:

Lunch

Monday - Friday 11:30am - 5:00pm

Dinner

Monday - Wednesday 5:00pm - 10:00pm

Thursday - Saturday 4:00pm - 11:00pm

Sunday 4:00pm - 10:00pm

Brunch

Saturday - Sunday 11:00am - 4:00pm



Penne alla Checca/photo © Micah Beree

