

## PER INIZIARE

<b>ZUPPA CONTADINA</b> farm vegetables, chickpeas, white beans, lacinato kale, Felice extra virgin olive oil	15
<b>ARINGA E GIARDINIERA*</b> cured herring, pickled vegetables, Felice extra virgin olive oil	16
<b>CROSTONE RICOTTA</b> fresh ricotta, Italian linden spicy honey, figs, sliced almonds	16
<b>BRUSCHETTA</b> rubbed garlic, sea salt, crushed fresh tomato, homemade toasted bread	13
<b>BURRATA</b> burrata, fava beans, sweet green peas, asparagus, red wine vinegar, parsley, basil	19
<b>POLPETTINE</b> homemade veal meatballs, tomato sauce, Parmigiano-Reggiano	16
<b>TARTARE DI SALMONE*</b> organic salmon tartare, avocado, fried capers, Dijon vinaigrette	22
<b>CARPACCIO DI CARCIOFI</b> raw sliced artichokes, 36-month aged Parmigiano-Reggiano, house dressing	21
<b>COZZE AL VINO BIANCO*</b> P.E.I mussels, white wine, cherry tomatoes, garlic, parsley, toasted bread	19
<b>MELANZANE ALLA PARMIGIANA</b> baked layers of thinly sliced eggplant, Parmigiano-Reggiano, tomato basil sauce	19
<b>PROSCIUTTO E CROSTINI TOSCANI</b> traditionally cured Tuscan prosciutto, chicken liver mousse, red onion confit, crispy sage, traditional bread tartine	21
<b>CARCIOFI E CALAMARI FRITTI</b> fried baby artichokes and calamari, parsley, lemon	21
<b>CROCCHETTE DI RISO</b> rice balls, tomato, mozzarella, oregano, served with arrabbiata sauce	16
<b>PIZZETTA MARGHERITA</b> San Marzano tomatoes, mozzarella, fresh basil, oregano	17

## TAGLIERI

<b>CHEF'S SELECTION OF IMPORTED SMOKED FISH, BUTTER, BALSAMIC CIPOLLINI, PICKLED ARTICHOKE, &amp; BOILED POTATOES</b>	37
<b>CHEF'S SELECTION OF IMPORTED CHEESES &amp; CURED MEATS</b> Two for \$27.00 Three for \$35.00	
<i>Additions:</i>	
<b>CARCIOFI</b> , Roman artichokes with penny royal mint, Felice extra virgin olive oil	5
<b>CIPOLLE</b> , glazed Borettane onions baked in balsamic vinegar	5
<b>FRIARIELLI</b> , broccoletti from Agnoni Farms in Lazio	5

## VERDURE E INSALATE

*Additions: Grilled Chicken or Salmon\* (+12) , Boiled Egg (+3), 1/2 Avocado (+5)*

<b>CICORIE</b> wild chicory misticanza, red wine vinegar, avocado, buffalo mozzarella, Allegretto extra virgin olive oil	19
<b>CAPRESE</b> buffalo mozzarella, Kumato tomatoes, fresh organic basil, Felice extra virgin olive oil	19
<b>QUINOA</b> quinoa salad, spinach, avocado, Kumato tomato, cucumber, red onion	18
<b>NIZZARDA DI SALMONE*</b> misticanza, seared wild salmon, hard-boiled farm egg, carrots, celery, Kumato tomatoes, sun-dried tomatoes, avocado, mustard dressing. <i>Substitute salmon with grilled chicken</i>	23

## PASTE

*Wheat and gluten-free pasta is available. Add 4 oz of local NY made Burrata (+8)*

<b>SPAGHETTI ALL'ARRABBIATA</b> San Marzano tomato sauce, garlic confit, peperoncino, cherry tomatoes, Parmigiano-Reggiano	21
<b>PAPPARDELLE CON SALSICCIA</b> sweet Italian sausage, braised endive, porcini mushrooms, herbs, truffle sauce	24
<b>FETTUCCINE ALLA BOLOGNESE</b> traditional veal ragù, 24-month aged Parmigiano-Reggiano	26
<b>RAVIOLI DELLA CASA</b> housemade spinach and ricotta ravioli, butter and sage sauce, grated Parmigiano-Reggiano	24
<b>GEMELLI AL PESTO DI BASILICO E RUCOLA</b> artisanal twisted egg pasta, organic basil pesto, arugula, Parmigiano-Reggiano	24
<b>FUSILLI AL FERRETTO E BURRATA</b> artisanal fresh fusilli, San Marzano tomato sauce, creamy burrata cheese, basil	23
<b>TONNARELLI CACIO E PEPE</b> Pecorino Romano, freshly ground black pepper, 24-month aged Parmigiano-Reggiano	23
<b>GNOCCHI</b> handmade gluten-free gnocchi, tomato, ricotta salata, crispy eggplant, fresh basil	26
<b>SPAGHETTI ALLA CARBONARA*</b> homemade spaghetti, eggs, cream, Pecorino Romano, Parmigiano-Reggiano, crispy bacon	24
<b>LINGUINE ALLA VIAREGGINA*</b> fresh Manila clams, P.E.I. mussels, white wine sauce, garlic, fresh parsley, crushed cherry tomatoes	28
<b>RIGATONI AL SALMONE</b> handmade rigatoni with organic salmon, smoked salmon, white wine, parsley, touch of heavy cream, chili pepper	25

## SECONDI

<b>SALMONE, PATATE, E PISELLI*</b> Faroe Islands salmon, roasted yukon gold potatoes, sweet green peas, arugula	33
<b>BRANZINO AL CARTOCCIO</b> oven-roasted Mediterranean sea bass, yukon gold potatoes, cherry tomatoes, chopped capers, Taggiasche olives, braised shallots, parsley, lemon slices	36
<b>L'HAMBURGER*</b> short-rib blend, taleggio cheese, bacon, red onion confit, pickle, tomato, hand-cut French fries	23
<b>MILANESE</b> traditional chicken Milanese, wild arugula, cherry tomatoes, shaved Parmigiano, balsamic reduction	29
<b>TAGLIATA DI MANZO*</b> sliced sirloin steak 12oz, broccoli rabe, roasted Yukon potatoes	39
<b>POLLO CON LATTUGA E POMODORI</b> grilled local heritage pounded chicken breast, bibb lettuce, Kumato tomato, red wine vinegar, Allegretto olive oil	27

## CONTORNI

<b>CAVOLFIORRE ARROSTO</b> , roasted cauliflower, paprika, capers, hazelnuts, raisins	11
<b>CIME DI RAPA</b> , sautéed broccoli rabe, black pepper, Pecorino Romano	11
<b>PATATE ARROSTO</b> , oven roasted potatoes, shallot confit	11
<b>CAVOLINI</b> , crispy Brussels sprouts, roasted bacon	11
<b>SPINACI SALTATI</b> , sautéed spinach, garlic, Felice extra virgin olive oil	11
<b>POMODORI ARROSTO</b> , oven roasted tomato, fresh aromatic herbs	11