

## PER INIZIARE

<b>ZUPPA CONTADINA</b> farm vegetables, chickpeas, white beans, lacinato kale, Felice extra virgin olive oil	<b>15</b>
<b>CROSTONE RICOTTA</b> fresh ricotta, Italian linden spicy honey, figs, sliced almonds	<b>16</b>
<b>BRUSCHETTA</b> rubbed garlic, sea salt, crushed fresh tomato, homemade toasted bread	<b>13</b>
<b>BURRATA E PROSCIUTTO</b> local upstate burrata, traditionally cured Tuscan prosciutto	<b>23</b>
<b>POLPETTINE</b> homemade veal meatballs, tomato sauce, Parmigiano-Reggiano	<b>16</b>
<b>TARTARE DI SALMONE*</b> organic salmon tartare, avocado, fried capers, Dijon vinaigrette	<b>22</b>
<b>COZZE AL POMODORO*</b> P.E.I. mussels, white wine, tomato sauce, garlic, parsley, toasted bread	<b>19</b>
<b>MELANZANE ALLA PARMIGIANA</b> baked layers of thinly sliced eggplant, Parmigiano-Reggiano, tomato basil sauce	<b>19</b>
<b>CROSTINI TOSCANI</b> traditional bread tartine, chicken liver mousse, onion confit, crispy sage, imported salami from Italy	<b>18</b>
<b>CARCIOFI E CALAMARI FRITTI</b> fried baby artichokes and calamari, parsley, lemon	<b>21</b>
<b>ARANCINI</b> rice balls, tomato, mozzarella, oregano, served with arrabbiata sauce	<b>16</b>

## TAGLIERI

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

## 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	<b>19</b>
<b>RUCOLA E CARCIOFI</b> wild arugula, thinly sliced artichokes, shaved Parmigiano-Reggiano, Dijon dressing	<b>21</b>
<b>CAPRESE INVERNALE</b> buffalo mozzarella, roasted Kumato tomatoes, fresh organic basil, black olives, Felice extra virgin olive oil	<b>19</b>
<b>QUINOA</b> quinoa salad, spinach, avocado, red beets, butternut squash, toasted almonds, house dressing	<b>18</b>
<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>	<b>23</b>

*\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our freshly baked products and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.*

## PASTE

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

<b>PAPPARDELLE CON SALSICCIA</b> sweet Italian sausage, braised endive, porcini mushrooms, herbs, truffle sauce	<b>24</b>
<b>FETTUCCINE ALLA BOLOGNESE</b> traditional veal ragù, 24-month aged Parmigiano-Reggiano	<b>26</b>
<b>RAVIOLI DELLA CASA</b> housemade spinach and ricotta ravioli, butter and sage sauce, grated Parmigiano-Reggiano	<b>24</b>
<b>FUSILLI AL FERRETTO E BURRATA</b> artisanal fresh fusilli, San Marzano tomato sauce, creamy burrata cheese, basil	<b>23</b>
<b>TONNARELLI CACIO E PEPE</b> Pecorino Romano, freshly ground black pepper, 24-month aged Parmigiano-Reggiano	<b>23</b>
<b>SPAGHETTI ALLA CARBONARA*</b> homemade spaghetti, eggs, Pecorino Romano, Parmigiano-Reggiano, crispy bacon	<b>24</b>
<b>RIGATONI AL SALMONE</b> handmade rigatoni with organic salmon, smoked salmon, white wine, parsley, touch of heavy cream, chili pepper	<b>25</b>

## PASTE AL FORNO

*Baked Pastas*

<b>LASAGNA TRADIZIONALE</b> homemade spinach pasta, slow-cooked veal ragù, béchamel, Parmigiano-Reggiano sauce	<b>26</b>
<b>PENNE AI QUATTRO FORMAGGI</b> baked penne, Parmigiano-Reggiano, taleggio, mozzarella, blue cheese	<b>24</b>
<b>GNOCCHI ALLA SORRENTINA</b> tomato sauce, buffalo mozzarella, chili pepper, basil	<b>25</b>

## SECONDI

<b>SALMONE*</b> Faroe Islands salmon, roasted vegetables, parsley, caper sauce	<b>33</b>
<b>BRANZINO AL CARTOCCIO</b> oven-roasted Mediterranean sea bass, Yukon gold potatoes, cherry tomatoes, chopped capers, Taggiasche olives, braised shallots, parsley, lemon slices	<b>38</b>
<b>L'HAMBURGER*</b> short-rib blend, taleggio cheese, bacon, red onion confit, pickle, tomato, hand-cut French fries	<b>23</b>
<b>LA PIZZAIOLA</b> chicken Milanese, tomato sauce, fresh mozzarella, Parmigiano-Reggiano, capers, oregano	<b>29</b>
<b>TAGLIATA DI MANZO*</b> sliced sirloin steak 12oz, choice of one side	<b>39</b>
<b>MILANESE</b> traditional chicken milanese, wild arugula, cherry tomatoes, shaved Parmigiano, balsamic reduction	<b>29</b>
<b>POLLO CON RADICCHIO, NOCI E ZUCCA</b> roasted butternut squash, treviso, toasted walnuts, balsamic dressing	<b>29</b>

## CONTORNI

<b>CAVOLFIORRE AL FORNO</b> baked cauliflower, paprika, capers, hazelnuts, raisins	<b>11</b>
<b>CIME DI RAPA</b> sautéed broccoli rabe, black pepper, Pecorino Romano	<b>11</b>
<b>PATATE ARROSTO</b> oven roasted potatoes, shallot confit	<b>11</b>
<b>CAVOLINI</b> crispy Brussels sprouts, roasted bacon	<b>11</b>
<b>SPINACI SALTATI</b> sautéed spinach, garlic, Felice extra virgin olive oil	<b>11</b>
<b>BARBABIETOLA</b> roasted red beets, goat cheese, basil, red wine vinaigrette	<b>11</b>

## LA STORIA DI FELICE

Deep within the Tuscan countryside, in via della Maulina, one of the world's most noteworthy areas of high quality wine production, lies a sprawling 19th century family estate, Fattoria Sardi. The three elegant wines produced there - Felice Bianco, Rosso and Rosato - embody the essence and flavors of the Italian countryside.

Jacopo Giustiniani opened the first FELICE wine bar in Manhattan's Upper East Side in 2007 so New Yorkers could share the spirit of his homeland and the wines of his family's vineyard. An extensive, Italian-driven wine list and a menu of rustic and earnest Tuscan plates are all served in a cozy and inviting atmosphere. Since then, additional locations have opened on the Upper East Side, Midtown West, Financial District and Brooklyn.



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Jaime Cuzco, Executive Chef • Jacopo Falai, Culinary Director