

- MAIN COURSE -

| | per person |
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| Milanese | 15 |
| traditional chicken milanese served with baby arugula, roasted cherry tomatoes and shaved Parmigiano Reggiano | |
| Tagliata di Manzo | 21 |
| sliced sirloin steak with charred broccolini and roasted fingerling potatoes | |
| Salmone | 17 |
| pan-seared salmon with artichokes, green olives, capers, and cherry tomatoes in a white wine sauce served with sugar snap peas and roasted potatoes | |
| Branzino | 19 |
| grilled Mediterranean sea bass fillet with seasonal vegetables | |
| Petto di Pollo | 15 |
| chicken breast cutlets with arugula and cherry tomato salad and spicy mustard remoulade. | |



SUMMER 2015

CATERING MENU

(212) 785-5950

- CONTORNI -

vegetables

| | per person |
|--|---------------|
| Broccoletti | 6 |
| charred broccolini with garlic aioli | |
| Cavolini | 6 |
| pan-seared Brussels sprouts with crispy pancetta | |
| Patate | 5 |
| roasted potatoes with Parmesan | |

- DOLCI -

| | per person |
|---|---------------|
| Tiramisù | 7 |
| savoiardi cookies soaked in espresso and layered with a rich mascarpone cream | |
| Giandua | 7 |
| chocolate and hazelnut mousse cake | |
| Panna Cotta | 7 |
| homemade vanilla panna cotta with fresh strawberry puree | |
| Torta di caramello e pinoli | 7 |
| caramel chocolate tart topped with mix nuts | |
| Biscottini Sant Ambroeus | 7 |
| assorted butter cookies from our sister restaurant, Sant Ambroeus | |

Order Policies

Minimum 6 people
24 hours advanced notice is required

Cancellation Policy:
50% fee for cancellations with less than 24 hours notice

Hours of Operation:
Monday - Friday, 8am - 5pm.
We do require that orders be placed before 2pm for delivery the following day.
Weekends: Arrangement can be made for pick-up at Felice 15 Gold Street

Payment:
Mastercard, Visa, Discover,
American Express or cash.

Delivery fee:
10% of total bill
(roundtrip cab fare will be charged if applicable)

info@felice15goldstreet.com
(212) 785-5950

15 Gold St - FiDi
www.felicenyc.com
@FeliceWineBar

- INSALATE -

choice of adding:
grilled shrimp (+\$6), chicken (+\$4),
steak (+\$8) or salmon (+\$6) per
person

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|---|---|
| Insalata con Carciofi | 9 |
| thinly sliced raw artichokes served with Parmesan, rucola, hearts of palm and cherry tomatoes | |
| Insalata Mista | 9 |
| buffalo mozzarella, tricolored greens, avocado, cherry tomatoes, green olives | |
| Cavolo e Quinoa | 9 |
| organic baby kale with roasted beets, quinoa, pickled carrots and basil dressing | |

- ANTIPASTI - per person

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| Melanzane alla Parmigiana | 8 |
| baked layers of sliced eggplant, mozzarella, Parmigiano Reggiano and tomato basil sauce | |
| Crudit  | 7 |
| seasonal raw vegetables with dipping sauces | |
| Caprese | 9 |
| mozzarella, tomatoes, fresh basil and extra virgin olive oil | |
| Add prosciutto di Parma | +3 |
| Grilled Vegetables | 10 |
| seasonal vegetables grilled with extra virgin olive oil | |
| Add burrata | +4 |
| Polpettine | 6 |
| veal meatballs, lemon zest, tomato sauce | |
| Arancini | 6 |
| breaded saffron risotto balls filled with eggplant, sun-dried tomatoes, basil and mozzarella | |

- TAGLIERI - per person

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| Formaggi | 10 |
| chef's selection of assorted cheeses with grissini, mixed olives, Tuscan bread and rosemary olive oil | |
| Salumi | 10 |
| chef's selection of cured meats with mixed nuts, grapes and Tuscan bread | |

- SOUP - per person

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| Zuppa al Cavolo Nero | 7 |
| cannellini beans, kale and mixed vegetable soup | |
| Minestrone | 7 |
| vegetable soup | |

- PANINI PLATTERS - per person

choice of bread: freshly baked dynamite or twelve grain baguette.
Add \$2 for side salads.

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| Classico | 9 |
| 18 month prosciutto san daniele, tomato, basil, mozzarella | |
| vegetarian option available without prosciutto | |
| Pollo | 9 |
| grilled sliced farm raised chicken breast, avocado, onion, tomatoes, dijon mayo | |
| Vegetariano | 9 |
| eggplant, zucchini, burrata | |
| Manzo | 11 |
| grilled sliced sirloin, melted Swiss, caramelized onions, rucola, horseradish mayo | |
| Salmone | 10 |
| Smoked Salmon, goat cheese, chives and arugula | |
| Sliders | 11 |
| mini beef burgers with tomatoes, pickles and fontina cheese | |

- PASTE - per person

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| Penne alla Bolognese | 13 |
| traditional veal rag  | |
| Orecchiette al Sugo | 12 |
| orecchiette, pork ribs rag , arugula, shredded ricotta salata | |
| Rigatoni Cacio e Pepe | 12 |
| black pepper, pecorino cheese, olive oil and butter | |
| Amatriciana | 12 |
| Mancini mezze maniche, housemade traditional Roman tomato sauce, red onion confit and crispy bacon | |
| Fusilli al Ferretto | 12 |
| artisanal fresh fusilli with San Marzano tomato sauce and creamy burrata | |
| Orecchiette alla Salsiccia | 13 |
| sweet Italian sausage, braised endive, porcini mushrooms, herbs and truffle oil | |
| Ravioli della Casa | 12 |
| homemade spinach and ricotta cheese ravioli served in a butter and sage sauce | |
| Paccheri di Mare | 15 |
| Flat wide rigatoni with shrimp, calamari, mussels and sea scallops in a spicy seafood sauce | |

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