

LUNCH MENU

11AM - 4PM

TO PLACE AN ORDER:

please dial 5950 on your room phone

- TAGLIERI -

Formaggi

Chef's selection of imported cheeses

20 for three cheeses

27 for five cheeses

Salumi

Chef's selection of imported cured meats

20 for three meats

26 for five meats

Formaggi e Salumi

Chef's selection of imported cheeses & cured meats

23 for two 31 for three each meat & cheese

- CROSTONI -

Bruschetta 10

homemade toasted ciabatta, rubbed garlic, crushed fresh tomato, sea salt

Crostone Ricotta 13

fresh ricotta, truffle honey, peperoncino, toasted almonds

Crostone Fegatini 13

chicken liver mousse, roasted pearl onions, crispy sage

Crostone Stracciatella 13

crushed burrata, green pea purée, pea shoots

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise us of any food allergies.

- PANINI -

All of our sandwiches are made with your choice of freshly baked dynamite or twelve grain baguette served with mixed green salad and roasted potatoes

Classico 14

18 month-aged prosciutto San Daniele, tomato, basil, mozzarella
vegetarian option available without prosciutto

Pollo 15

grilled sliced farm raised chicken breast, avocado, onion, tomatoes, Dijon mayo

Vegetariano 14

grilled eggplant, zucchini, creamy burrata

Manzo* 16

grilled sliced sirloin, melted Swiss, caramelized onions, arugula, horseradish mayo

Salmone* 16

St. James Scottish smoked salmon, goat cheese, chives, arugula

- ANTIPASTI -

Pappa al Pomodoro 12

crushed organic tomato soup, Tuscan bread, Parmigiano, basil, Sant Ambroeus extra virgin olive oil

Cozze 14

PEI mussels, garlic, shallots, white wine, toasted bread

Tartare di Salmone* 18

diced sushi-grade salmon, avocado, sliced radishes, fried capers, mustard vinaigrette

Polpettine 12

housemade veal meatballs, light tomato sauce, Parmigiano

Pane, burro e acciughe 17

Cantabrian anchovies, toasted homemade ciabatta, butter

Burrata 17

green pea purée, sautéed snow peas, roasted pearl onions

Melanzane alla Parmigiana 16

baked eggplant, mozzarella, 24 month-aged Parmigiano Reggiano, tomato sauce

- VERDURE E INSALATE -

Mista 16

buffalo mozzarella, tricolored greens, avocado, cherry tomatoes, green olives, mustard vinaigrette

Quinoa 16

avocado, beets, radishes, French beans, peas, baby zucchini, toasted almonds, Parmigiano basil dressing

Verde 13

bibb lettuce, scallions, aged Tuscan pecorino, apple cider vinegar

Barbabietole 15

roasted baby beets, yogurt, honey, basil, balsamic vinegar

Caprese 16

buffalo mozzarella, Kumato tomatoes, organic basil, Sant Ambroeus extra virgin olive oil

Orzo Primavera 14

barley, asparagus, fava beans, green peas, chive blossoms, fresh herbs, jalapeño sauce

Carciofi 16

thinly sliced raw artichokes, arugula, Parmigiano, hearts of palm, cherry tomatoes

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Please note that a \$5.00 delivery charge, 18% gratuity and NYS sales tax will be added to each private dining order. Thank you.

- PASTE -

Felice serves the finest pasta by Cavalier Giuseppe Cocco

Tagliatelle alla Bolognese	22
traditional veal ragù, 30 month-aged Parmigiano Reggiano Reserve	
Spaghetti al Pesto	19
traditional hand-chopped basil pesto	
Linguine Cacio e Pepe	18
black pepper, butter, Pecorino Romano, Parmigiano	
Fusilli al Ferretto	18
artisanal fresh fusilli, San Marzano tomato sauce, creamy burrata	
Pappardelle alla Salsiccia	21
sweet Italian sausage, braised endive, porcini mushrooms, herbs, truffle oil	
Linguine di Mare	24
shrimp, calamari, mussels, sea bass, spicy tomato sauce	
Fettuccine Tartufo e Piselli	23
fava beans, green peas, black truffle	
Gnocchetti Sardi	21
Sardinian gnocchetti, zucchini, leeks, Pecorino Ubriaco	
Ravioli della Casa	20
housemade spinach and ricotta ravioli, butter, sage sauce	

- SECONDI -

Milanese	24
traditional chicken milanese, baby arugula, roasted cherry tomatoes, shaved Parmigiano	
L' Hamburger*	18
short rib and brisket burger, brioche bun, fontina cheese, bacon, caramelized red onions, tomato, fries	
Straccetti di Pollo	24
chicken tenderloin, broccoli purée, salmoriglio, roasted broccoli rabe, snow peas, green peas	
Salmone*	27
pan-seared salmon in a stew of roasted cherry tomatoes, Yukon potatoes, green olives, artichokes	
Branzino alla Griglia	32
grilled Mediterranean sea bass, asparagus, fresh herbs, roasted gold potatoes, grilled lemon	
Tagliata di Manzo*	32
sliced sirloin steak, charred broccolini, roasted Yukon potatoes	



Felice cares about the environment. Whenever we can, we use recycled paper products.

- SIDES -

9 each

Patate Arrosto

roasted potatoes, fresh herbs

Rapini Cacio e Pepe

sautéed broccoli rabe, Pecorino Romano, black pepper

Cavolini

crispy Brussels sprouts, roasted bacon

Pomodori

roasted tomatoes, basil, ricotta salata

Verdure di Stagione

sautéed seasonal vegetables

Bistecca alla Fiorentina*

45

16 oz T-Bone steak, salsa verde, choice of one side

DINNER MENU

4PM - 10:30PM

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Chef's selection of
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23 for two 31 for three
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- CROSTONI -

Bruschetta 10

homemade toasted ciabatta,
rubbed garlic, crushed fresh
tomato, sea salt

Crostone Ricotta 13

fresh ricotta, truffle honey,
peperoncino, toasted almonds

Crostone Fegatini 13

chicken liver mousse, roasted
pearl onions, crispy sage

Crostone Stracciatella 13

crushed burrata, green pea
purée, pea shoots

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- PER INIZIARE -

Pappa al Pomodoro 12

crushed organic tomato soup, Tuscan bread, basil,
Parmigiano, Sant Ambroeus extra virgin olive oil

Cozze 14

PEI mussels, garlic, shallots, white wine, toasted bread

Pane, Burro e Acciughe 17

Cantabrian anchovies, toasted homemade ciabatta, butter

Polpettine 12

housemade veal meatballs, light tomato sauce, Parmigiano

Arancini 12

breaded saffron rice balls, sun dried tomatoes,
zucchini, mozzarella, caper mayo

Melanzane alla Parmigiana 16

baked eggplant, mozzarella, 24 month-aged Parmigiano
Reggiano, tomato sauce

Burrata 17

green pea purée, sautéed snow peas, roasted pearl onions

Tartare di Salmone* 18

diced sushi-grade salmon, avocado, sliced radishes, fried
capers, mustard vinaigrette

Coccoli & Prosciutto 16

18 month-aged prosciutto San Daniele, Crescenza cheese

Fritto di Calamari 17

crispy calamari, seasonal vegetables, jalapeño aioli

- VERDURE E INSALATE -

Mista 16

buffalo mozzarella, tricolored greens, avocado, cherry
tomatoes, green olives, mustard vinaigrette

Quinoa 16

avocado, beets, radishes, French beans, peas, baby
zucchini, toasted almonds, Parmigiano basil dressing

Verde 13

bibb lettuce, scallions, aged Tuscan pecorino, apple cider
vinegar

Barbabietole 15

roasted baby beets, yogurt, honey, basil, balsamic vinegar

Caprese 16

buffalo mozzarella, Kumato tomatoes, organic basil,
Sant Ambroeus extra virgin olive oil

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barley, asparagus, fava beans, green peas, chive blossoms,
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Carciofi 16

thinly sliced raw artichokes, arugula, Parmigiano Reggiano,
hearts of palm, cherry tomatoes

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Bistecca alla Fiorentina*

45

16 oz T-Bone steak, salsa verde, choice of one side

ROOM SERVICE BREAKFAST

6:30AM - 11AM

TO PLACE AN ORDER:

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- BREAD & PASTRIES -

Croissant	3.5
choice of chocolate or plain	
Bagel	5
toasted plain or whole wheat bagel	
Gluten-free Toast	5
Sunflower Toast	5
English Muffin	3.5

Continental Breakfast

seasonal fruit, choice of sunflower toast, English muffin, croissant or bagel, includes American coffee and choice of juice

15

- ORGANIC EGGS -

L'Omelette*	15
bacon, Parmigiano Reggiano, roasted potatoes, market fresh greens, toast	
Omelette Vegetariana*	15
zucchini, goat cheese, spinach, roasted potatoes, market fresh greens, toast	
Polenta Carbonara*	16
two poached eggs, soft polenta, bacon, Parmigiano Reggiano	
Uova Strapazzate*	13
two softly scrambled eggs, sunflower toast, marked fresh greens, roasted potatoes	
Avocado Toast*	16
sunflower toast, avocado, two poached eggs, market fresh greens, cherry tomatoes	
Funghi Toast*	16
sunflower toast, mixed mushrooms, goat cheese, two poached eggs, market fresh arugula	

Uova al Piatto*	16
baked eggs, fresh tomatoes, basil, buffalo mozzarella, tomato sauce, toasted Tuscan bread	

- SIDES -

Bacon	5
Breakfast Sausage (pork)	5
Polenta alla Bolognese (veal)	10

French Toast	16
homemade raisin brioche, strawberries, maple syrup	
Bagel con Salmone	15
cream cheese, capers, tomatoes, red onions, smoked salmon	
Panino Frittata*	14
two scrambled eggs, melted fontina cheese, bacon, croissant	
American Breakfast*	16
two eggs any style, bacon or sausage, choice of sunflower toast or roasted potatoes	

- FRUITS & GRAINS -

Seasonal Fresh Fruit	10
Granola & Yogurt.	9
Oatmeal, blueberries, honey	8

- DRINKS -

Freshly squeezed Orange Juice	5.5
Freshly squeezed Grapefruit Juice	5.5
Smoothie	Sml 6 Lrg 8
choose up to three fruits:	
strawberry, apple, melon, banana, pineapple, blueberry	
choose mixer:	
ice, milk, almond milk	

- CAFFÉ - LAVAZZA

Brewed Coffee	3.5
Espresso	3.5
Double Espresso	4
Americano	3.5
Cappuccino	4.5
Latte	4.5
Macchiato	3.5
Doppio Macchiato	4.5
Hot Chocolate	6

- TEA - MIGHTY LEAF

	4.5
Chamomile	
English Breakfast	
Peppermint	
Earl Grey	
Green	

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DESSERT MENU

12PM - 10:30PM

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- DOLCI -

All desserts are made daily at our bakery

Felice's Gelato Sundae	11
vanilla gelato, crushed nuts, crumbled cookies, chocolate sauce, homemade whipped cream	
Tiramisù*	10
traditional grandma recipe, cocoa powder	
Tartelletta Mirtilli	10
blueberries, Florentine cream on a sugar dough	
Tortino di Giandua	10
chocolate hazelnut mousse cake	
Panna Cotta <i>gluten-free</i>	10
strawberries, Massimo Bottura balsamic	
Ricotta Lemon Cheesecake	10
blueberries, sour cream glaze on an Amaretto crumble crust	
Sant Ambroeus mousse cake	10
chocolate mousse cake, chocolate custard center	
Biscottini Sant Ambroeus	9
assorted butter cookies from our sister restaurant, Sant Ambroeus	
Vin Santo, Castello di Querceto	14
Sant Ambroeus cantucci	
Affogato al caffè	10
two scoops of vanilla gelato, topped with a shot of espresso	

- GELATI E SORBETTI -

by *Sant Ambroeus*

2 scoops for \$8

vanilla
hazelnut
chocolate

pistachio
lemon
raspberry