

# ROOM SERVICE BREAKFAST

6:30AM - 11AM

TO PLACE AN ORDER:

please dial 5950 on your room phone

## - BREAD & PASTRIES -

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

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

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

## - SIDES -

<b>Bacon</b>	5
<b>Breakfast Sausage (pork)</b>	5
<b>Polenta alla Bolognese (veal)</b>	10

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

## - FRUIT & GRAINS -

<b>Seasonal Fresh Fruit</b>	10
<b>Granola &amp; Yogurt.</b>	9
<b>Oatmeal, blueberries, honey</b>	8

## - DRINKS -

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

## - CAFFÉ - LAVAZZA

<b>Brewed Coffee</b>	3.5
<b>Espresso</b>	3.5
<b>Double Espresso</b>	4
<b>Americano</b>	3.5
<b>Cappuccino</b>	4.5
<b>Latte</b>	4.5
<b>Macchiato</b>	3.5
<b>Doppio Macchiato</b>	4.5
<b>Hot Chocolate</b>	6

## - TEA - MIGHTY LEAF

	4.5
<b>Chamomile</b>	
<b>English Breakfast</b>	
<b>Peppermint</b>	
<b>Earl Grey</b>	
<b>Green</b>	

\*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.

# DINNER MENU

4PM - 10:30PM

TO PLACE AN ORDER:

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## - PER INIZIARE -

### - 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

#### Pappa al Pomodoro

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

12

#### Cozze

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

14

#### Pane, Burro e Acciughe

Cantabrian anchovies, toasted homemade ciabatta, butter

17

#### Polpettine

housemade veal meatballs, light tomato sauce, Parmigiano

12

#### Arancini

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

12

#### Melanzane alla Parmigiana

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

16

#### Burrata

green pea purée, sautéed snow peas, roasted pearl onions

17

#### Tartare di Salmone\*

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

18

#### Coccoli & Prosciutto

18 month-aged prosciutto San Daniele, Crescenza cheese

16

#### Fritto di Calamari

crispy calamari, seasonal vegetables, jalapeño aioli

17

### - CROSTONI -

#### Fettunta

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

## - VERDURE E INSALATE -

#### Mista

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

16

#### Quinoa

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

16

#### Verde

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

13

#### Barbabietole

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

15

#### Caprese

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

16

#### Orzo Primavera

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

14

#### Carciofi

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

16

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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

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

## - SECONDI -

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

**Chef Di Cucina**  
**Fausto Ferraresi**

# LUNCH MENU

11AM - 4PM

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## - PANINI -

### - TAGLIERI -

*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

#### **Formaggi**

Chef's selection of imported cheeses

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27 for five cheeses

#### **Salumi**

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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 -

**Fettunta** 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

## - 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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## - SIDES -

9 each

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roasted potatoes, fresh herbs
<b>Rapini Cacio e Pepe</b>
sautéed broccoli rabe, Pecorino Romano, black pepper
<b>Cavolini</b>
crispy Brussels sprouts, roasted bacon
<b>Pomodori</b>
roasted tomatoes, basil, ricotta salata
<b>Verdure di Stagione</b>
sautéed seasonal vegetables

### Bistecca alla Fiorentina\*

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

**Chef Di Cucina**  
**Fausto Ferraresi**

# DESSERT MENU

12PM - 10:30PM

TO PLACE AN ORDER:  
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## - DOLCI -

All desserts are made daily at our bakery

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