

- TAGLIERI -

Formaggi

Chef's selection of imported cheeses

18 for three cheeses
26 for five cheeses

Salumi

Chef's selection of imported cured meats

17 for three meats
24 for five meats

Formaggi e Salumi

Chef's selection of imported cheeses & cured meats

20 for two 28 for three

- CROSTONI -

Bruschetta 11
homemade toasted ciabatta, rubbed garlic, crushed fresh tomato, sea salt

Crostone Ricotta 14
fresh ricotta, truffle honey, peperoncino, toasted almonds

Crostone Fegatini 15
chicken liver mousse, roasted pearl onions, crispy sage

Crostone Stracciatella 14
crushed burrata, green pea purée, pea shoots

Crostone Classico 16
black olive tapenade, Kumato tomatoes, 18 month-aged San Daniele prosciutto

- PER INIZIARE -

Zuppa del Giorno 12

Pappa al Pomodoro 12
crushed organic tomato soup, Tuscan bread, basil, Parmigiano, Sant Ambroeus extra virgin olive oil

Polpettine 13
homemade fried veal and lemon zest meatballs, lightly spicy tomato coulis

Burrata e Peperoni 17
burrata di Andria, roasted peppers, parsely, garlic

Tartare di Salmone* 17
diced raw sushi-grade salmon, avocado, sunflower sprouts and seeds, chives, horseradish dressing

Melanzane 16
baked layers of thinly sliced eggplant, Parmigiano Reggiano, tomato basil sauce

Cozze 15
PEI mussels, garlic, shallots, white wine, toasted bread

Arancini 13
lightly breaded saffron rice balls filled with zucchini, mozzarella, tomatoes, side of caper-mayo dipping sauce

- VERDURE E INSALATE -

Carciofi 16
thinly sliced raw artichokes, Parmigiano Reggiano, arugula, hearts of palm, Dijon vinaigrette

Mista con Bufaline 17
tri-colored lettuce, radicchio, tomatoes, avocado, olive, baby arugula, buffalo mozzarella

Barbabietole 15
roasted baby beets, yogurt, basil, balsamic vinegar

Quinoa 17
warm quinoa salad, organic kale, baby golden beets, seared black tiger shrimp, lime dressing

Caprese 17
buffalo mozzarella, Kumato tomatoes, organic basil, Sant Ambroeus extra virgin olive oil

- PASTE -

Felice serves the finest pasta by Cavalier Giuseppe Cocco

Please note that whole wheat and gluten-free pastas are available and may require up to 20 minutes to prepare



Fresca di Campagna	17
penne, cherry tomatoes, fresh basil, mozzarella	
Pappardelle con Salsiccia	20
sweet sausage, porcini mushrooms, endives, truffle oil	
Tagliatelle alla Bolognese	22
traditional veal ragù, 30 month-aged Parmigiano Reggiano Reserve	
Spaghetti al Pesto	19
traditional hand-chopped basil pesto	
Ravioli della Casa	20
homemade spinach and ricotta ravioli, butter, sage	
Linguine di Mare	24
calamari, clams, mussels, shrimp, tomato sauce	
Fusilli al Ferretto	18
artisanal fusilli, homemade tomato sauce, burrata cheese	
Linguine Cacio e Pepe	18
linguine, Pecorino Romano, cracked black pepper	
Gnocchetti Sardi	21
Sardinian gnocchetti, zucchini, leeks, Pecorino Ubriaco	
Crespelle alla Ricotta	20
homemade crespelle, ricotta, spinach, San Marzano sauce, Parmigiano	

- SECONDI -

Salmone*	28
grilled organic salmon, barley, fava beans, green peas, olives, carrots, parsley, pesto trapanese	
Branzino alla Griglia	32
grilled Mediterranean sea bass, asparagus, fresh herbs, roasted gold potatoes, grilled lemon	
Milanese	25
traditional chicken milanese, baby arugula, roasted cherry tomatoes, shaved Parmigiano	
Filetto*	36
8 oz. pan-seared filet mignon, baby carrots, snow peas, salmoriglio sauce	
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	

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

- VERDURE -

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Cavolini

pan-seared Brussels sprouts, crispy prosciutto

Cime di Rapa

sautéed broccoli rabe, Pecorino Romano, roasted black pepper

Patate Dolci

oven baked sweet potatoes, side of Aurora sauce

Verdure alla Griglia

grilled farm vegetables

*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.