

- PANINI -

Panino con Pollo	14
grilled chicken, avocado, tomatoes, onion	
Classico	15
prosciutto San Daniele, buffalo mozzarella, fresh tomato purée, basil	
Vegetariano	14
grilled eggplant, zucchini brushed, Tuscan olive oil, burrata	

- PANINI ALL'OLIO -

homemade sandwich served with a bowl of our soup of the day and roasted potatoes

14

Choice of:

- Chicken salad
- Tuna salad
- Buffalo Caprese salad



- TAGLIERI -

garnished with marinated artichokes, green grilled olives, capers and balsamic onions

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 four



Assaggi di Olive Miste

5/8

chef's selection of one/two mixed olive bowls

- PER INIZIARE -

Zuppa del Giorno	12
Pappa al Pomodoro	12
crushed organic tomato soup, Tuscan bread, basil, Parmigiano, Sant Ambroeus extra virgin olive oil	
Burrata e Peperoni	17
burrata di Andria, roasted peppers, parsely, garlic	
Polpettine	13
homemade fried veal and lemon zest meatballs, lightly spicy tomato coulis	
Tartare di Salmone*	17
diced raw sushi-grade salmon, avocado, sunflower sprouts and seeds, chives, horseradish dressing	
Cozze	15
PEI mussels, garlic, shallots, white wine, toasted bread	
Crostone Fegatini	15
chicken liver mousse, roasted pearl onions, crispy sage	
Melanzane	16
baked layers of thinly sliced eggplant, Parmigiano Reggiano, tomato basil sauce	
Arancini	13
lightly breaded saffron rice balls filled with zucchini, mozzarella, tomatoes, side of caper-mayo dipping sauce	
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	
Contadina	16
tri-colored lettuce, farm-raised chicken breast, pine nuts, celery, cherry tomatoes, Parmigiano Reggiano, apple vinaigrette	
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	

- INSALATE -

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

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

L' Hamburger*

short rib and brisket burger, brioche bun, fontina cheese, bacon, caramelized red onions, tomato, fries

18

optional:
organic
sunny side up egg

add 2

- SECONDI -

Salmone* grilled organic salmon, barley, fava beans, green peas, olives, carrots, parsley, pesto trapanese	28
Branzino alla Griglia grilled Mediterranean sea bass, asparagus, fresh herbs, roasted gold potatoes, grilled lemon	32
Milanese traditional chicken milanese, baby arugula, roasted cherry tomatoes, shaved Parmigiano	25
Filetto* 8 oz. pan-seared filet mignon, baby carrots, snow peas, salmoriglio sauce	35
Straccetti di Pollo chicken tenderloin, broccoli purée, salmoriglio, roasted broccoli rabe, snow peas, green peas	24

- CONTORNI -

9

Cavolini

pan-seared Brussels sprouts with crispy prosciutto

Verdure alla Griglia

grilled farm vegetables

Cime di Rapa

sautéed broccoli rabe, Pecorino Romano, roasted black pepper

Patate Dolci

oven baked sweet potatoes, side of Aurora sauce

*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.