

- 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, honey, 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	
Capaccio di Zucchine	15
baby green zucchini, radishes, mint, mustard oil dressing	

- 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	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	
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	

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*	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*	35
8 oz. pan-seared filet mignon, baby carrots, snow peas, salmoriglio sauce	
Straccetti di Pollo	24
chicken tenderloin, broccoli purée, salmoriglio, roasted broccoli rabe, snow peas, green peas	

- 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.