

## - APPETIZERS -

<b>Zuppa del Giorno</b>	<b>13</b>
<b>Pappa al Pomodoro</b>	<b>13</b>
crushed organic tomato soup, Tuscan bread, basil, Parmigiano, Sant Ambroeus extra virgin olive oil	
<b>Polpettine</b>	<b>14</b>
homemade fried veal and lemon zest meatballs, lightly spicy tomato coulis	
<b>Burrata e Peperoni</b>	<b>18</b>
burrata di Andria, roasted peppers, parsely, garlic	
<b>Tartare di Salmone*</b>	<b>18</b>
diced raw sushi-grade salmon, avocado, sunflower sprouts and seeds, chives, horseradish dressing	
<b>Melanzane</b>	<b>17</b>
baked layers of thinly sliced eggplant, Parmigiano Reggiano, tomato basil sauce	
<b>Arancini</b>	<b>14</b>
lightly breaded saffron rice balls filled with zucchini, mozzarella, tomatoes, side of caper-mayo dipping sauce	

## - INSALATE -

<b>Carciofi</b>	<b>17</b>
thinly sliced raw artichokes, Parmigiano Reggiano, arugula, hearts of palm, Dijon vinaigrette	
<b>Caprese</b>	<b>18</b>
buffalo mozzarella, Kumato tomatoes, organic basil, Sant Ambroeus extra virgin olive oil	
<b>Mista con Bufaline</b>	<b>18</b>
tri-colored lettuce, radicchio, tomatoes, avocado, olive, baby arugula, buffalo mozzarella	
<b>Contadina (not available after 4pm)</b>	<b>17</b>
tri-colored lettuce, farm-raised chicken breast, pine nuts, celery, cherry tomatoes, Parmigiano Reggiano, apple vinaigrette	
<b>Barbabietole</b>	<b>16</b>
roasted baby beets, yogurt, honey, basil, balsamic vinegar	
<b>Quinoa</b>	<b>18</b>
warm quinoa salad, organic kale, baby golden beets, seared black tiger shrimp, lime dressing	
<b>Capaccio di Zucchine</b>	<b>16</b>
baby green zucchini, radishes, mint, mustard oil dressing	

## - TAGLIERI -

garnished with artichokes, onions, capers, and olives

<b>Chef's selection of imported cheeses</b>	
three cheeses <b>19</b> - five cheeses <b>27</b>	
<b>Chef's selection of imported cured meats</b>	
three meats <b>18</b> - five meats <b>25</b>	
<b>Chef's selection of meats &amp; cheeses</b>	
two of each <b>21</b> - four of each <b>29</b>	

## - LE PASTE -

gluten-free and whole wheat pasta are available, and may take longer to prepare

<b>Fresca di Campagna</b>	<b>18</b>
penne, cherry tomatoes, fresh basil, mozzarella	
<b>Pappardelle con Salsiccia</b>	<b>21</b>
sweet sausage, porcini mushrooms, endives, truffle oil	
<b>Tagliatelle alla Bolognese</b>	<b>23</b>
traditional veal ragù, 30 month-aged Parmigiano Reggiano Reserve	
<b>Spaghetti al Pesto</b>	<b>20</b>
traditional hand-chopped basil pesto	
<b>Ravioli della Casa</b>	<b>21</b>
homemade spinach and ricotta ravioli, butter, sage	
<b>Linguine di Mare</b>	<b>25</b>
calamari, clams, mussels, shrimp, tomato sauce	
<b>Fusilli al Ferretto</b>	<b>19</b>
homemade tomato sauce, burrata cheese	
<b>Linguine Cacio e Pepe</b>	<b>19</b>
Pecorino Romano, cracked black pepper	
<b>Gnocchetti Sardi</b>	<b>22</b>
Sardinian gnocchetti, zucchini, leeks, Pecorino Ubriaco	
<b>Crespelle alla Ricotta</b>	<b>21</b>
homemade crespelle, ricotta, spinach, San Marzano sauce, Parmigiano	

## - I SECONDI -

<b>Salmone*</b>	<b>29</b>
grilled organic salmon, barley, fava beans, green peas, olives, carrots, parsley, pesto trapanese	
<b>Branzino alla Griglia</b>	<b>33</b>
grilled Mediterranean sea bass, asparagus, fresh herbs, roasted gold potatoes, grilled lemon	
<b>Milanese</b>	<b>26</b>
traditional chicken milanese, baby arugula, roasted cherry tomatoes, shaved Parmigiano	
<b>Filetto*</b>	<b>37</b>
8 oz. pan seared filet mignon, baby carrots, snow peas, salmoriglio sauce	
<b>Straccetti di Pollo</b>	<b>25</b>
chicken tenderloin, broccoli purée, salmoriglio, roasted broccoli rabe, snow peas, green peas	

## - CONTORNI -

<b>Brussels Sprouts</b> with prosciutto	<b>10</b>
<b>Grilled Seasonal Vegetables</b>	<b>10</b>
<b>Sautéed Broccoli Rabe</b> , pecorino, black pepper	<b>10</b>
<b>Sweet Potatoes</b> , oven baked, Aurora sauce	<b>10</b>

## - PANINI -

available from 11:30am - 4:30pm

made with your choice of our homemade freshly baked focaccia, dynamite or twelve grain baguette and served with green salad and potatoes

<b>Panino con Pollo</b>	15
grilled chicken, avocado, tomatoes, onion	
<b>Classico</b>	16
prosciutto San Daniele, buffalo mozzarella, fresh tomato purée, basil	
<b>Vegetariano</b>	15
grilled eggplant, zucchini brushed, Tuscan olive oil served with burrata	
<b>L'Hamburger*</b>	18
short rib and brisket burger, brioche bun, fontina cheese, bacon, caramelized red onions, tomato, fries	
optional: organic sunny-side up egg	add 2

## - CROSTONI -

available after 4:30pm

served on toasted Tuscan bread

<b>Crostone Bruschetta</b>	12
homemade toasted ciabatta, rubbed garlic, crushed fresh tomato, sea salt	
<b>Crostone Ricotta</b>	15
ricotta, truffle honey, peperoncino, toasted almonds	
<b>Crostone Classico</b>	17
black olive tapenade, Kumato tomatoes, 18 month-aged San Daniele prosciutto	
<b>Crostone Stracciatella</b>	15
crushed burrata, green pea puree, pea shoots	
<b>Crostone Fegatini</b>	16
chicken liver mousse, pearl onions, crispy sage	

## - DOLCI -

<b>Felice's Millefoglie</b>	11
vanilla cream, caramelized crumbled puff pastry	
<b>Tortino di Gianduia</b>	11
chocolate hazelnut mousse cake	
<b>Lemon Ricotta Cheesecake</b>	11
blueberries, sour cream glaze, amaretto crumble crust	
<b>Sant Ambroeus</b>	11
chocolate mousse cake, chocolate custard center from our sister restaurant, Sant Ambroeus	
<b>Tiramisù</b>	11
Grandma's traditional recipe, cocoa powder	

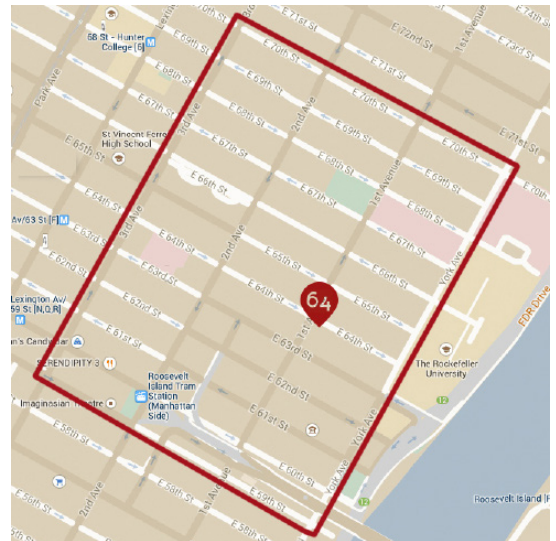
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise us of any food allergies.



2017

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