



WEEKDAY PRIX FIXE LUNCH

\$26 for Three Courses

Please select one signature
Felice dish from each course

- FIRST COURSE -

Zuppa del Giorno

chef's daily soup

Crostone Burrata

sautéed zucchini, basil and
creamy burrata on toasted Tuscan bread

Arancini

lightly breaded saffron rice balls
filled with eggplant, mozzarella,
tomatoes and basil

Carciofi

thinly sliced raw artichokes
with arugola, hearts of palm and
shaved Parmigiano Reggiano

*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.

Tax & gratuity are not included in the above pricing

- SECOND COURSE -

Spaghetti Cacio e Pepe

traditional Roman pasta with butter,
black pepper, Reggiano and
Pecorino Romano

Fusilli al Ferretto

artisanal fresh fusilli with San Marzano
tomato sauce and creamy burrata

Pappardelle con Salsiccia

pappardelle with sweet Italian sausage,
braised endive, porcini mushrooms, herbs
and truffle oil

Petto di Pollo

grilled farm-raised chicken breast with herbs,
sautéed spinach and carrots

Fritto di Calamari

an assortment of lightly battered and
eggplant, asparagus with jalapeno aioli

Panino Classico

18 month-aged San Daniele prosciutto,
mozzarella, fresh tomato purée and basil

Panino Caprese

Fresh mozzarella, heirloom tomatoes
with basil oil

All our sandwiches are made with your
choice of our freshly baked dynamite or
twelve grain baguette, served with mixed
green salad and roasted potatoes

- DESSERT -

Torta al Cioccolato

cocoa and almond flour cake served with
vanilla gelato

GELATI

by *Sant Ambroeus*

choice of one

vanilla / chocolate / chocolate chip /
hazelnut / coffee / strawberry / lemon / pear