

FELICE CARES ABOUT THE ENVIRONMENT. WHENEVER WE CAN, WE USE RECYCLED PAPER PRODUCTS

Deep within the Tuscan countryside in via della Maulina, one of the world's most noteworthy areas of high quality wine production, lies a sprawling 19th century family estate, Fattoria Sardi Giustiniani. With vines situated 50 to 130 meters above sea level and angles for maximum southern exposure to the sun, the two elegant wines produced there -- Felice and Quinis -- embody the essence and flavors of the Tuscan countryside. The producer, Jacopo Giustiniani, opened Felice wine bar in Manhattan's Upper East Side in 2007, so New Yorkers could share the spirit of his homeland and the wines of his vineyard. Felice and Quinis are offered alongside an extensive, Italian driven wine list and a menu of rustic and authentic Tuscan plates, all served in a cozy and inviting atmosphere. In August of 2011, Felice expanded to offer the upper east side a second location, where the energy of New York City continues to meet the charm of Tuscany.

LA STORIA DI FELICE

FELICE

Felice 15 Gold, 15 Gold Street New York, NY 10038 Ph: 212-785-5950

DINNER

Per Incominciare

Grana Padano - parmesan chunks, balsamic reduction \$8

Polpettine - veal meatballs, lemon zest, artichoke puree \$12

Arancini - saffron risotto, breading, veal ragu, cheese \$10

Coccoli - 18 month san danielle prosciutto, crescenza cheese \$14

Crostone Gamberi - tuscan bread, shrimp, red pepper, avocado, lime \$12

Crostone Burrata - tuscan bread, baked eggplant, zucchini, & burrata \$10

Crostone Ricotta - tuscan bread, ricotta, spicy honey, dried figs, toasted almonds \$10

Crostone Pomodoro - tuscan bread, goat cheese, confit tomatoes, micro greens, balsamic reduction \$10

Taglieri - all meat and cheese boards garnished with dried fruit, assorted nuts, and honey

Formaggi - chef's selection of 3/5 cheeses \$16/\$20

Salumi - chef's selection of 3/5 imported cured meats \$14/\$18

Formaggi e Salumi - chef's selection of 2/3 each cheeses and imported cured meats \$18/\$24

Antipasti

Insalata Quinoa - quinoa, mixed diced vegetables, roasted octopus, \$16

Mista - buffalo mozzarella, greens, cherry tomatoes, green olives, croutons, avocado \$15

Insalata Barbabietole - roasted red and golden beets, mache, avocado, tomato, ricotta salata \$15

Carciofi - arugula, sliced artichokes, hearts of palm, cherry tomatoes, parmesan \$14

Insalata di Mare - calamari, octopus, cuttlefish, shrimp, mussels, fennel, red pepper, lemon \$20

Tartare di Salmone - salmon, avocado, capers, red onions, greens \$16

Melanzane - layered eggplant, melted mozzarella, parmesan, basil, tomato coulis \$14

Le Paste ed il Risotto - gluten free and whole wheat pasta available

La Zuppa Del Giorno - Chef's daily soup \$10

Bolognese - tagliatelle, veal ragu \$18

Crudaiola - orecchiette, tomatoes, red onion, basil, shredded ricotta salata \$17

Rigate - penne, tomato sauce, burrata \$16

Vongole - linguine, clams, cherry tomatoes, julienne zucchini, peperoncino, white wine, parsley \$20

Ferretto - artisanal fusili, shrimp, scallops, cherry tomatoes, crispy onions \$24

Broccoletti - pappardelle, sweet sausage, broccoli, white wine, grana padano \$18

Ravioli - spinach, ricotta, sage butter \$17

Dadolata di Tonno - whole wheat spaghetti, seared ahi tuna, cherry tomatoes, sautéed artichokes \$22

Risotto - carnaroli rice, rock shrimp, asparagus tips, lemon zest \$22

I Secondi

Costata (for two) - 35 oz Creekstone Farms, dry aged, New York Strip bone-in \$34 per person

L'Hamburger - short rib brisket, crescenza, pancetta, cipollini onion, pickle, homemade fries \$17

Branzino Alla Griglia - grilled Branzino, fresh herbs, salmoriglio sauce, sautéed spinach \$31

Agnello - pan seared Australian rack of lamb, bok choy, pan sauce and balsamic reduction \$34

Tagliata di Manzo - sliced sirloin, arugula, parmesan, roasted potatoes \$29

Polletto - herb marinated roasted organic half chicken, carrot purée, baby carrots, sautéed spinach \$24

Striped Bass - poached Striped Bass, red rice, rainbow chard, Mediterranean sauce \$29

I Contorni

Barbabietole - roasted beets, tarragon \$7

Escarole - sautéed escarole, pine nuts, garlic, parmesan \$7

Panzanella - olive oil marinated bread, tomatoes, cucumbers, red onions, basil, vinegar \$7

Patate - roasted potatoes, cheese \$6

Rainbow Chard - sautéed rainbow chard mixed with red rice \$7

Please advise us of any food allergies

Consuming raw or undercooked meats, seafood, shellfish, may increase your risk of food-borne illness, especially if you have certain medical conditions

Brigata di cucina
guidata da
Simone Parisotto