



VILLA PACRI  
NEW YORK

— ANTIPASTI —

*La Burrata 18*

*Puglia Region Burrata, Organic Cherry Tomato, Basil, Sicilian Olio Verde*

*Il Prosciutto di Parma 18*

*Parma Rosi Prosciutto 24 months, Sylvetta Arrugola, Violet Artichoke Salad*

*La Misticanza Pacri 16*

*Salad of Baby Greens, Fresh Herbs, Sicilian Pistacchio, Pecorino Abruzzese*

*Il Tonno 22*

*Tuna Crudo, Roasted Tomato, Lemon, Castelvetrano Olives*

*Le Melanzane 16*

*Neapolitan Eggplant Parmigiana*

— PASTA —

*Gli Spaghetti 28*

*Gragnano Spaghetti, Maine Lobster, Calabrese Chilies*

*Tagliolini al Tartufo Bianco 80*

*Served with 5 grams of Alba White Truffle, additional 16/gram  
Tagliolini Alba White Truffle*

*I Ravioli 24*

*Acorn Squash Ravioli, Porcini Mushrooms, Parmigiano Vacche Rosse*

*Spinosini 24*

*Campofilone Angel Hair Pasta, Vesuvio Piennolo Tomato, Organic Basil*

*Tortellini 36*

*Sardinia Sheeps Milk Ricotta Tortellini, Black Truffle*

*Risotto 26*

*Risotto Milanese, Slow Cooked Veal Cheeks Ossobuco Style, Gremolada*

— MARE E TERRA —

*Pesce alla Griglia 39*

*Grill Fish of the Day, Puntarelle Salad*

*La Sogliola 55*

*Dover Sole, Mint-Zucchini, Sicilian Salmoriglio of Lemon and Capers*

*Gamberoni 34*

*Grilled Maya Prawns, Zolfino Beans, Tomato "Collina", Parsley*

*L'Agnello Scottadito 36*

*Grilled Lamb Chop, Tomato-Artichokes "Umido", Taggiasche Olives*

*Il Vitello 42*

*Roasted Veal Chop, Porcini Mushrooms, Prosciutto, Frico*

*Il Brasato 28*

*Braised Beef Short Ribs, Grilled Polenta, Cipollini Agrodolce*

*Il Cotechino 26*

*Modena Cotechino Sausage, Castelluccio Lentils*

*Il Bue 70*

*Grilled Niman Ranch Farm Beef Prime Rib, Roasted Tomato, Herbs Salad, Truffle Spaetzle (per 2 Person)*

*Executive Chef Todd Macdonald*