

La Storia Di Felice

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 angled for maximum southern exposure to the sun, the two elegant wines produced there – Felice and Quinis – embody the essence and flavors of the Italian 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.

Wine By The Glass

Le Bollicine

Prosecco Guyot , Drusian Francesco (Veneto)	\$10.00
Lambrusco Grasparossa , La Battagliola (E. Romagna)	\$11.00
Ferrari Brut Metodo Classico , Ferrari (Trentino Alto-Adige)	\$12.00

Il Vino Della Settimana

M/P

a weekly selection of wine not typically offered by the glass

Vini Bianchi

Versi Bianco , Fondo Antico 2010 (Sicilia) a blend of grecanico, inzolia and grillo	\$8.00
Lugana , Pietro Pilandro 2010 (Lombardia) trebbiano	\$10.00
Vermentino , Sardi Giustiniani 2010 (Toscana)	\$11.00
Verdicchio dei Castelli di Jesi , Pievalta 2010 (Marche) organic wine	\$12.00
Felice , Sardi Giustiniani 2010 (Toscana) a blend of chardonnay and grechetto	\$13.00
Sauvignon Prail , Colterenzio 2010 (Alto Adige)	\$14.00

Vini Rosé

Rose Felice , Sardi Giustiniani 2010 (Toscana)	\$11.00
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Vini Rossi

Neprica , Tormaresca 2009 (Puglia) a blend of negroamaro, primitivo and cabernet sauvignon	\$8.00
Nero D'Avola , Case Ibidini 2009 (Sicilia)	\$10.00
Piedirosso , Cantine Farro 2007 (Campania)	\$12.00
Quinis "Rosso Delle Colline Lucchesi," Sardi Giustiniani 2008 (Toscana) a blend of sangiovese and merlot	\$13.00
Montessu , Punica 2008 (Sardegna) carignano, carbernet sauvignon and syrah	\$15.00
Pinot Nero , Masut da Rive 2008 (Friuli)	\$15.00
Sebastiano , Sardi Giustiniani 2007 (Toscana) merlot delle colline lucchesi	\$18.00

... Per Incominciare

(toasted Tuscan bread)

L'Aperitivo Di Felice - 3 piccoli assagi dello Chef	\$14
Crostone Al Pomodoro Fresco - toasted pieces of Tuscan bread with fresh tomatoes, anchovies and ricotta salata	\$9
Crostone Con Burrata Filante - toasted pieces of Tuscan bread with sliced zucchini and eggplant finished with burrata and a touch of olive oil	\$10
Crostone Con Prosciutto San Daniele - toasted pieces of Tuscan bread lightly buttered and served with olive tapenade and prosciutto	\$10
Crostone con Gamberi - toasted pieces of Tuscan bread with diced shrimp ceviche, cucumber, tomatoes, jalapeños, red and chive onions, garlic and parsley	\$11
Tagliere Di Formaggi Misti Chef's selection of imported cheeses. A choice of three or five selections	\$14/20
Tagliere Di Salumi Chef's selection of imported cured meats. A choice of three or five selections	\$14/18
Tagliere Misto Di Formaggi E Salumi Chef's selection of imported cured meats and cheeses. A choice of two or three selections of each	\$16/22

... Antipasti

Polipo Grigliato - grilled octopus salad with black olives, cherry tomatoes, onions, parsley, dill and garlic, served on a black eyed peas purée	\$16
Tartare Di Salmone - diced raw salmon with capers, chive onions, avocado and micro greens	\$16
Segato Di Carciofi - thinly sliced raw artichokes served with arugula and shaved parmesan	\$14
Insalata Di Quinoa E Gamberi - quinoa with black tiger shrimps, diced vegetables, toasted white sesame seeds and fresh herbs	\$15
Insalata Mista Con Bufaline - organic tri-colored lettuce with radicchio, tomatoes, baby arugula and buffalo mozzarella	\$15
Fritto Misto Di calamari E Verdure - an assortment of lightly battered and fried calamari, zucchini, carrot, eggplant and asparagus	\$14
Porchetta - thinly sliced roasted pork with crispy skin seasoned with rosemary and garlic. Garnished with a julienne of fennel and aromatic herbs	\$14
Coccoli Stracchino E Crudo - 18 month-aged San Daniele prosciutto served with creamy crescenza cheese	\$12

A 20% gratuity will be added to parties of six or more

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

... Le Paste

La Zuppa Del Giorno - Chef's daily soup	\$10
Fresca Di Campagna - penne pasta with plum tomatoes, fresh basil, tomato sauce and mozzarella	\$15
Spaghetti Aglione - garlic, olive oil and red pepper flakes	\$15
Cavatelli Al Sugo - slow-cooked veal stew prepared with rosemary, sage, bay leaves and tomatoes	\$17
Ravioli Spinaci E Ricotta - spinach and ricotta cheese-filled pasta served with a butter sage sauce and parmesan	\$16
Gnocchi Al Pomodoro - homemade potato gnocchi tossed with a tomato basil sauce	\$18
Pappardelle Alla Salsiccia - pappardelle pasta with sweet Italian sausage, braised endives, porcini mushrooms, marjoram, tarragon and truffle oil	\$16
Linguine Con Vongole E Pomodorini - spaghetti with clams, garlic, parsley, basil and cherry tomatoes in a white wine reduction	\$18
Tagliolini All'Aragosta - homemade spinach tagliolini with lobster, fresh tomatoes, chickpeas, scallions, basil and thyme served on a chickpea purée	\$22
Tagliatelle Al Coniglio - homemade tagliatelle pasta with rabbit ragout, french beans and puréed tomatoes	\$18

Please note whole wheat and gluten-free pastas are available for all the dishes above

... I Risotti

Risotto Alle Cozze - carnaroli rice with mussels, garlic and parsley	\$20
Risotto Alla Burrata E Fave - carnaroli rice with fava beans, crispy pancetta and pecorino cheese	\$18

... I Secondi

Pesce Del Giorno - Chef's selection of the day	MP
Grigliata Di Pesce - Chef's selection of fish grilled and served with fresh lemon and mixed organic salad	\$30
Milanesine Di Pollo - lightly breaded and sautéed medallions of organic chicken breast served with arugula, cherry tomatoes and a side vinaigrette of olive oil, lemon juice, parsley and anchovies	\$23
Costata (per due persone) - 35 oz. Creekstone Farms, dry-aged, New York bone-in strip served with herb roasted potatoes (serves two)	\$74
L'Hamburger - 8 oz. short rib and brisket patty topped with sweet and sour onions, provolone, served with green salad and French fries	\$16

... I Contorni

Vedure Fritte Di Stagione - lightly fried seasonal vegetables	\$7
Patate Al Forno - roasted potatoes	\$7
Cavolini - pan seared Brussels sprouts with crispy pancetta	\$7
Spinaci - sautéed spinach	\$7

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