

# FELICE

## Per Incominciare

- Grana Padano** - parmesan chunks, balsamic reduction \$6
- Polpettine** - veal meatballs, lemon zest, artichoke puree \$12
- Arancini** - saffron risotto, breading, veal ragu, fontina \$10
- Coccoli** - 18 month san daniele prosciutto, crescenza cheese \$14
- Crostone Salmone** - 12 grain toast, fresh salmon, goat cheese, chives, lemon zest \$10
- Crostone Burrata** - toasted tuscan bread with baked eggplant, zucchini, & burrata \$10
- Crostone Ricotta** - ricotta, spicy honey, dried figs, toasted almonds \$10

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

- Formaggi** - chefs selection of 3/5 cheeses \$14/\$20
- Salumi** - chefs selection of 3/5 imported cured meats \$14/\$18
- Formaggi e Salumi** - chefs selection of 2/3 each cheeses and imported cured meats \$16/\$22

## Antipasti

- Carciofi** - arugula, sliced artichokes, hearts of palm, cherry tomatoes, parmesan \$14
- Insalata Quinoa** - quinoa, mixed diced vegetables, roasted octopus, \$15
- Calamari** - grilled calamari, peas, pancetta, tomato confit \$16
- Carpaccio di Manzo** - pan seared spiced roast beef, frisee, arugula, parmesan, edible flower \$18
- Tartare di Salmone** - salmon, avocado, capers, onions, greens \$16

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## Cocktails

- Aperol Spritz** - aperol, prosecco, soda, dash oj \$12
- Sbagliato** - prosecco, campari, sweet vermouth \$12
- Brezza di Mare** - prosecco, grape fruit juice, dash aperol \$12
- Pesca del Sud** - whiskey, peach puree, ginger, lime, orange bitters \$12
- Amaro** - amaro Montenegro, prosecco, lemon twist \$12
- Il Diavolo** - tequila, tabasco, lime, ginger syrup, casis \$12
- Italian Screwdriver** - vodka, orange juice, grapefruit, ginger-ale \$12
- Bellini** - prosecco, peach purée \$12
- Zuccotto** - lemon tea vodka, pumpkin, rosemary

## Birra

*Draught - \$6*

Moretti, Moretti Rossa, Heineken Light, Brooklyn Lager, Brooklyn IPA

*Bottle - \$6*

Moretti, Moretti Rossa, Stella, Heineken, Heineken Light, Brooklyn Pilsner, Brooklyn Brown, Brooklyn Seasonal, Pilsner Urquell, Amstel Light,

*Ama Artisanal Italian Bottle - \$10*

Blonde, Amber, Stout

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## Wines by the Glass

### Le Bollicine

\*Prosecco Guyot, Drusian Francesco (Veneto) \$10

Franciacorta Cuvee Prestige, Ca Del Bosco (Lombardia) \$16

### Vini Bianchi

Trebbiano, Cantine Talamonti 2011 (Abruzzo) \$8

Frascati Superiore "Poggio Verde", Principe Pallavicini 2011 (Lazio) \$10

\*Vermentino, Fattoria Sardi 2011 (Toscana) \$12

\*Felice, Fattoria Sardi 2011 (Toscana) \$13  
a blend of chardonnay and grechetto

Sauvignon Blanc Prail, Colterenzio 2011 (Alto Adige) \$14

Arneis, Cornarea (Piemonte) \$16

### Vini Rosé

Rosato "Il Mimo", Cantalupo 2011 (Piemonte) \$11

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## Wines by the Glass

### Il Vino Della Settimana

a weekly selection of wine not typically offered by the glass  
\$m/p

### Vini Rossi

Neprica, Tomaresca 2010 (Puglia) \$8

a blend of negroamaro, primitivo, and cabernet sauvignon

\*Villa Sardi, Fattoria Sardi 2010 (Toscana) \$10

a blend of sangiovese, colorino, and moscato d'amburgo

\*Felice Rosso, Fattoria Sardi (2009) \$13

a blend of sangiovese and merlot

Nebbiolo, Scarzello 2010 (Piedemonte) \$15

\*Sebastiano, Fattoria Sardi 2008 (Toscana) \$16

a blend of merlot, cabernet, sangiovese

Vino Nobile di Montepulciano, Avignonesi 2008 (Toscana) \$18

### \*Fattoria Sardi Flights

3 for \$15 & 6 for \$29