

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

Vini Bianchi e Rose

- Trebbiano \$8
- Frascati Superiore: malvasia, grechetto, trebbiano \$10
- *Vermentino \$12
- *Felice: chardonnay, grechetto \$13
- Sauvignon Blanc \$14
- Arneis \$16
- Rosato "Il Mimo" \$12

Fattoria Sardi Flights

3: \$15
6: \$29

Bollicine

- Ca del Bosco \$16
- Prosecco Guyot \$10

Vini Rossi

- Neprica: negroamaro, primitivo, cabernet \$8
- *Villa Sardi: sangiovese, colorino \$10
- *Felice Rosso: sangiovese, merlot \$13
- Nebbiolo \$15
- *Sebastiano: merlot, cabernet \$16
- Vino Nobile di Montepulciano \$18

Per Incominciare

- Grana Padano - parmesan chunks, balsamic reduction \$6
- 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 Salmone - 12 grain toast, fresh salmon, goat cheese, chives, lemon zest \$10
- Crostone Burrata - toasted tuscan bread with baked eggplant, zuchine, & 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
- Nizzarda - house confit tuna, tricolored greens, tomatoes, french beans, anchovy, poached egg \$15
- Insalata Quinoa - quinoa, mixed diced vegetables, roasted octopus, \$15
- Mista - buffalo mozzarella, greens, cherry tomatoes, green olives, croutons \$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

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

- Bolognese - tagliatelle, veal ragu \$17
- Carbonara di Felice - spaghetti, egg, pancetta, artichokes, pecorino \$18
- Rigate - penne, tomato sauce, burrata \$16
- Vongole - linguine, clams, black olives, fava beans, toasted bread crumbs \$20
- Ferretto - artisanal fusili, shrimp, scallops, cherry tomato, mint, crispy onions \$22
- Broccoletti - pappardelle, sweet sausage, broccoli, white wine, grana padano \$18
- Ravioli - spinach, ricotta, sage butter \$16
- Risotto - carnaroli rice, porcini mushroom, cheese, sangiovese and blueberry reduction \$20

I Secondi

- L'Hamburger - short rib brisket, crescenza, pancetta, cipollini onion, pickle, homemade fries \$17
- Tagliata di Manzo - sliced sirloin, arugula, parmesan, roasted potatoes \$29
- Branzino Alla Griglia - grilled Branzino, fresh herbs, salmoriglio sauce, sautéed spinach \$29
- Milanesine di Pollo - pan fried chicken, arugula, cherry tomatoes, anchovy lemon olive oil \$23
- Cacciucco - spicy stewed tomato broth, octopus, clams, mussels, orata, tuscan bread \$28

I Contorni

- Barbabietole - roasted beets, tarragon \$8
- Escarole - sautéed escarole, pine nuts, garlic, parmesan \$8
- Cavolini - pan seared brussels sprouts, pancetta \$8
- Patate - roasted potatoes, cheese \$8

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 & Aldo Alo