

FIRST COURSE

Choice of

ZUPPA CONTADINA ✓

farm vegetables, chickpeas, white beans, lacinato kale,
Felice extra virgin olive oil

BRUSCHETTA ✓

garlic, sea salt, crushed tomato, homemade toasted bread,
Felice extra virgin olive oil

CROSTONE RICOTTA ✓

fresh ricotta, Italian linden spicy honey, figs, sliced almonds

CARCIOFI E CALAMARI FRITTI

fried baby artichokes and calamari, parsley, lemon

SECOND COURSE

Choice of

TONNARELLI CACIO E PEPE ✓

Pecorino Romano, freshly ground black pepper,
24-month aged Parmigiano-Reggiano

FETTUCCINE ALLA BOLOGNESE

traditional veal ragù, 24-month aged Parmigiano-Reggiano

SALMONE*

Faroe island Salmon topped with green olives-capers intingolo,
farro salad with cherry tomatoes, cucumber, sundried tomatoes,
capers, parsley, vinaigrette

MILANESE

traditional chicken Milanese, wild arugula, cherry tomatoes,
shaved Parmigiano, balsamic reduction

DESSERT

Choice of

TIRAMISÙ*

espresso soaked lady fingers, mascarpone cream, cocoa powder

TORTINO AL CIOCCOLATO (GLUTEN-FREE)

homemade cocoa and almond flour cake, vanilla gelato

✓ = Vegetarian

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our freshly baked products and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.

FELICE

NYC RESTAURANT WEEK SUMMER 2024

THREE COURSE DINNER \$45

SUNDAY TO FRIDAY

JULY 22ND TO AUGUST 18TH, 2024

Visit our other locations

felicenyc.com

[@felice.nyc](https://www.instagram.com/felice.nyc)

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Felice extra virgin olive oil

BRUSCHETTA ✓

garlic, sea salt, crushed tomato, homemade toasted bread,
Felice extra virgin olive oil

TRICOLORE ✓

wild chicory misticanza, red wine vinegar, avocado,
buffalo mozzarella, Allegretto extra virgin olive oil

SECOND COURSE

Choice of

COZZE AL VINO BIANCO*

P.E.I. mussels, white wine, garlic, shallot, parsley, toasted bread

MELANZANE ALLA PARMIGIANA ✓

baked layers of thinly sliced eggplant, Parmigiano-Reggiano,
tomato basil sauce

PAILLARD DI POLLO

seasoned grilled chicken with fresh herbs

FUSILLI AL FERRETTO E BURRATA ✓

artisanal fresh fusilli, San Marzano tomato sauce,
creamy burrata cheese, basil

DESSERT

Choice of

TIRAMISÙ*

espresso soaked lady fingers, mascarpone cream, cocoa powder

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FELICE

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THREE COURSE LUNCH \$30

SUNDAY TO FRIDAY

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