



Numero28 Upper East Side

1431 First Avenue, New York

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Our menu

Antipasti



Carne Cruda Cacio e Pepe 25

DELECTABLE RAW BEEF WITH OUR SPECIAL CACIO SAUCE.

Antipasto 28 25

BRIE, PARMIGIANO, PECORINO, SOPPRESSATA, BRESAOLA, SPECK, AND PROSCIUTTO

Calamari Fritti 20

LIGHT AND CRISPY FRIED CALAMARI WITH HOMEMADE TOMATO SAUCE

Zucchine Fritte 15

MOUTH-WATERING ZUCCHINE CHIPS SERVED WITH PAPRIKA AIOLI

Arancini 16

SICILIAN RICE BALLS WITH MUSHROOMS, PEAS, CARROTS, AND PARMIGIANO WITH A SIDE OF TOMATO SAUCE.

Parmigiana di Melanzane 19

DECADENT EGGPLANT PARMIGIANA IN OUR FAMOUS SIGNATURE SAUCE

Polpette della Nonna Eugenia 18

FAMOUS BEEF AND VEAL MEATBALLS IN OUR SIGNATURE TOMATO SAUCE

Carciofi Fritti 16

MELT IN YOUR MOUTH FRIED ARTICHOKE SERVED WITH LEMON-HERB AIOLI

Burrata Tradizionale 19

IMPORTED BURRATA WITH ARUGULA AND TOMATO SERVED WITH CROSTINI AND TRUFFLE OIL

-WITH PROSCIUTTO DI PARMA +\$6

-WITH BRESAOLA +\$6



Fresh pasta

*****Chicken al Limone***** 24

OVER FETTUCCINE PASTA IN A LEMON WHITE **WINE** SAUCE WITH CAPERS

*****Tagliolini Vongole***** 27

PASTA WITH FRESH CLAMS IN A WHITE **WINE** LEMON BUTTER SAUCE

Penne Boschetto 25

A GLORIOUS TRUFFLE-CREAM SAUCE WITH MUSHROOMS AND SPECK

Fusilli al Pomodoro 20

OUR FAMOUS TOMATO SAUCE WITH BUFFALO MOZZARELLA AND FRESH BASIL

Cavatelli all Arrabbiata 20

OUR FAMOUS TOMATO SAUCE WITH A SPICY KICK OF RED PEPPER AND FRESH BASIL

Tagliolini alla Bolognese 22

GRANDMA'S CLASSIC RAGU MEAT SAUCE

Carbonara de Roma 24

CHITARRA SPAGHETTI & PANCETTA IN AN EGG AND PECORINO CHEESE SAUCE

Gnocchi Quattro Formaggi 25

BRIE, PARMIGIANO, PECORINO, AND GORGONZOLA...FANCY MAC 'N CHEESE

Spaghetti della Nonna Eugenia 23

SPAGHETTI AND MEATBALLS, JUST LIKE GRANDMA MAKES!

Fusilli della Norma 21

CLASSIC TOMATO SAUCE, CHERRY TOMATOES, EGGPLANT, & RICOTTA

Cavatelli al Pesto Genovese 22

HOMEMADE BASIL PESTO TOPPED WITH PINE NUTS

Lasagna alla Bolognese 22

FAMOUS MEAT SAUCE, PARMIGIANO, AND A DELICATE BECHAMEL

Tagliolini Cacio e Pepe 25PASTA WITH PARMIGIANO AND
PECORINO SAUCE WITH BLACK PEPPER**Penne w/ Butter e Parmigiano** 20**Fusilli all' Amatriciana** 23PANCETTA AND RED ONION
IN OUR FAMOUS TOMATO SAUCE**Bruschetta****Classica** 12

TOMATO, BASIL, & EVOO



Carciofi

14

RUCOLA, ARTICHOKE, & PESTO

Al Fungi

14

MUSHROOM & TRUFFLE CREAM

Tridente

15

ONE OF EACH!!!

**Chef Specialties****Salmone 1431**

30

FRESH GRILLED SALMON WITH A ROBUST AND ZESTY ORANGE-HONEY GLAZE WITH AN ARUGULA AND ARTICHOKE SIDE SALAD.

La Bestia 16oz. Porterhouse

49

FRESH, TUSCAN MARINATED BEEF WITH MASHED POTATOES AND SAUTÉED BROCCOLI

Chicken parmigiana

27

DELICIOUS, CLASSIC CHICKEN PARM WITH A SIDE OF FETTUCCHINE POMODORO



Cornish Game Hen

32

SUCCULENT MEAT WITH GARLIC AND ROSEMARY IN LEMON WHITE

WINE

 SAUCE WITH MASHED POTATOES

Sides

Famous Marinara Sauce

3

Fresh Italian Bread

3

Paprika or Lemon-Herb Aioli

3

Sautéed Garlic Brussels Sprouts

10

Sauteed Broccoli or Broccoli Rabe

8

Classic Flat Focaccia

12

Sautéed Spinach

8

Garlic Butter Mashed Potatoes

11

French Fries

10

(+\$4 ADD TRUFFLE PARMESAN)

Insalate

Carciofi salad

17

ARUGULA, ARTICHOKEs, GREEN OLIVES, PINE NUTS, & PARMIGIANO IN OUR HOUSE VINAIGRETTE.

Radicchio salad

16

WITH ARUGULA, JULIENNE TOMATOES, & GOAT CHEESE IN OUR HOUSE VINAIGRETTE

Caesar salad

15

ROMAINE, GARLIC CROUTONS, PARMIGIANO, & CAESAR DRESSING

Arugula Salad

16

WITH CHERRY TOMATOES, PARMIGIANO, CUCUMBER, & CARROTS IN OUR HOUSE VINAIGRETTE

Pere Salad

17



ROMAINE & ARUGULA W/ PEARS, TOMATOES, GORGONZOLA, AND CANDIED WALNUTS IN OUR HOUSE DRESSING

Insalata Estiva di Arancia

18

BABY SPINACH, GOAT CHEESE, GOLDEN RAISINS, FRESH ORANGES, AND PECANS WITH CITRUS VINAIGRETTE

Add on

- ADD AVOCADO +\$6
- ADD CHICKEN +\$9
- ADD SALMON +\$13
- ADD BEEF +\$14
- ADD SHRIMP +\$15



Pizze rosse – tomato sauce

14" 18" 29"

Margherita

16 30 58

TOMATO SAUCE, FIOR DI LATTE BASIL, AND EVOO

Reginella

20 38 62

TOMATO SAUCE, FIOR DI LATTE, BUFFALO MOZZARELLA, FRESH BASIL, EVOO

D.O.C.	20	38	62
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TOMATO SAUCE, CHERRY TOMATOES, BUFFALO MOZZARELLA, BASIL, EVOO

Diavola	20	38	62
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TOMATO SAUCE, FIOR DI LATTE, PEPPERONI AND BASIL

Vegana (no cheese)	19	36	60
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TOMATO SAUCE, GREEN PEPPERS, OLIVES, MUSHROOMS, CHERRY TOMATOES, ARTICHOKE, AND EVOO

San Daniele	23	44	68
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TOMATO SAUCE, FIOR DI LATTE, ARUGULA, PROSCIUTTO DI PARMA, AND EVOO

Rustica	21	40	64
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TOMATO SAUCE, FIOR DI LATTE, GREEN PEPPERS, AND SAUSAGE

Capricciosa	22	42	66
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TOMATO SAUCE, MOZZARELLA MUSHROOMS, HAM, OLIVES, ARTICHOKE

Marinara (no cheese)	19	36	60
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CAPERS, ANCHOVIES, OREGANO, LEMON JUICE, AND EVOO

Bella americana	22	42	66
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TOMATO SAUCE, CHERRY TOMATOES, SAUSAGE, RED ONION, BUFFALO MOZZARELLA, BASIL, EVOO

Pizze bianche – No tomato sauce	14"	18"	29"
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Pere	22	42	66
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FIOR DI LATTE, GORGONZOLA PEARS, WALNUTS

5 Formaggi	22	42	66
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FIOR DI LATTE, GORGONZOLA PARMIGIANO, PECORINO AND BRIE

Tartufo	21	40	64
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FIOR DI LATTE, MUSHROOMS, TRUFFLE OIL

4 Formaggi e Prosciutto Rovagnati	23	44	68
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MOZZARELLA, BRIE, PARMIGIANO, RICOTTA, MUSHROOMS, HAM, GARLIC AND PARSLEY

Bianca del diavolo

214064

MOZZARELLA, RICOTTA SOPPRESSATA (PEPPERONI)

Vegetariana

203862

FIOR DI LATTE, CHERRY TOMATOES, GREEN PEPPERS, OLIVES, MUSHROOMS, ARTICHOKE, AND EVOO

Piacere colpevole (Guilty pleasure!)

234468

MOZZARELLA, BRIE, GRILLED PINEAPPLE, AND PROSCIUTTO RAVAGNATI



Pizze speciali

14"18"29"

Bresaola UES

234468

AIR-CURED BEEF, TOMATO SAUCE, FIOR DI LATE, ARUGULA, SHAVED PARMIGIANO, AND FRESH GARLIC INFUSED EVOO

Numero28

244670

BUFFALO MOZZARELLA, SPECK, TRUFFLE CREAM AND MUSHROOMS

Salsiccia e broccoli rabe

224266

TOMATO SAUCE, FIOR DI LATTE, SAUSAGE, BROCCOLI RABE

Cacio e pepe	20	38	62
FIOR DI LATTE, PECORINO CHEESE, AND BLACK PEPPER			
Friarelli 28	24	46	70
BUFFALO MOZZARELLA, BROCCOLI RABE, ONIONS, RICOTTA, AND SPICY OIL			
Francesina 1431	24	46	70
FIOR DI LATTE, BRIE, SPECK, CHERRY TOMATOES, TRUFFLE OIL			
Genovese	23	44	68
BUFFALO MOZZARELLA, RICOTTA, SOPPRESSATA, ONIONS, PESTO SAUCE			
Parmigiana	21	40	64
TOMATO SAUCE, FIOR DI LATTE GRILLED EGGPLANT, AND PARMIGIANO			
Eremita	22	42	66
BUFFALO MOZZARELLA, GORGONZOLA, GREEN PEPPERS, SOPPRESATA, ONIONS			
Gamberi	24	46	70
TOMATO SAUCE, SHRIMP, PARSLEY, MUSHROOMS, & GARLIC INFUSED EVOO			
Calzone	22	-	-
MOZZARELLA, RICOTTA, SAUTÉED BROCCOLI, CHERRY TOMATOES, SAUSAGE, AND TOMATO SAUCE			

Pizza toppings

14"18"29"

VEGETABLES	2.50	5	7.50
SAUTÉED BROCCOLI, SAUTÉED SPINACH BROCCOLI RABE, OLIVES, RED ONIONS, JALAPEÑOS, EGGPLANT, CHERRY TOMATOES, ARTICHOKES, GREEN PEPPERS, MUSHROOMS, CAPERS, WALNUTS, AND PEARS			
CHEESES	3.50	7	11
BRIE, PARMIGIANO, PECORINO, BUFFALO MOZZARELLA, MOZZARELLA, GORGONZOLA, AND RICOTTA			
MEATS	4	8	12
BRESAOLA, SPECK, HAM, PROSCIUTTO, SAUSAGE, PEPPERONI, SHRIMP, AND ANCHOVIES.			

Brunch menu

Nutella french toast 19

MASCARPONE CREAM AND SEASONAL MIXED BERRIES

Lemon ricotta pancakes 18

WITH SEASONAL MIXED BERRIES

Avocado toast 16

AVOCADO MASH TOPPED WITH PETITE GREENS, CHERRY TOMATOES, AND GRAND PADANO, SERVED WITH WHITE OR 7 GRAIN TOAST

Prosciutto spinach benedict 20

ON AN ENGLISH MUFFIN TOPPED WITH HOLLANDAISE AND SERVED WITH HOME FRIES OR SIDE SALAD

Spinach eggs florentine 18

ON AN ENGLISH MUFFIN TOPPED WITH HOLLANDAISE AND SERVED WITH HOME FRIES OR SIDE SALAD

3-egg omelette your way 17

(CHOOSE 2) SPINACH, MUSHROOM, HAM, SMOKED SALMON, MOZZARELLA (ADDITIONAL ADDS \$2.50)
SERVED WITH TOAST AND HOME FRIES OR SIDE SALAD

2 eggs your way 14

SERVED WITH TOAST AND HOME FRIES OR SIDE SALAD
(ADD SMOKED SALMON OR HAM \$6)

Tonnarelli cacio e pepe 24

HOMEMADE TONNARELLI IN OUR CREAMY PECORINO SAUCE AND BLACK PEPPER

Linguini pomodoro 18

LINGUINI WITH BASIL, IN OUR SIGNATURE TOMATO SAUCE

Chicken caesar salad 18

ROMAINE, CROUTONS, AND SHAVED PARMESAN, CAESAR DRESSING, WITH GRILLED CHICKEN

Brunch pizza 18

TOMATO SAUCE, FIOR DI LATTE, BASIL, EXTRA VIRGIN OLIVE OIL, WITH HAM AND EGG



Pizza carbonara 28 20

FIOR DI LATTE, PECORINO ROMANO, PANCETTA, GRILLED ZUCCHINI, EGG, AND BLACK PEPPER

Boozy brunch 25

UNLIMITED PROSECCO, MIMOSA, BELLINI, SANGRIA, SCREWDRIVER, AND BLOODY MARY FOR 1 HOUR

Wine list

White

Pumphouse – Monterey, CA Sauvignon Blanc 11 / 22

The Little Sheep – Sauvignon Blanc 2019 – Marlborough, NZ 42

Janare – Del Sannio Falanghina 2019 12 / 24 / 45

Reserve Du Naufraget – Vouvray 2019 (a little something sweeter) 12 / 24 / 45

Tre Fili – Pinot Grigio 2019 *organic 13 / 26 / 49

Domaine Daniel Pollier – Saint Veran- En Messie 2018 – Chardonnay 13 / 26 / 49

Coppo – La Rocca Gavi 2019 14 / 28 / 53

Reserve Durand – Sancerre 2019 15 / 30 / 57

Red

Hamilton Creek – Merlot 2016 -Napa Valley (for the Cabernet lover) 12 / 24 / 45

Crios – Malbec 2018 (92JS/91RP) 13 / 26 / 49

Podere Castorani – Cadetto 2016 – Montepulciano D’abruzzo *organic 13 / 26 / 49

Coppo – L’Avvocata Barbera d’Asti2018 14 / 28 / 53

Casata Monticello – Nebbiolo D’Alba 2018	14 / 28 / 53
Barone Ricasoli – Brolio ChiantiClassico DOCG 2016	15 / 30 / 57
Maison Champy – Pinot Noir – CuveeEdme 2017 – Burgundy (JS89)	15 / 30 / 57
Tenuta Argentiera – Poggio ai Ginepri Rosso 2017 – Bolgheri (JS92 RP90)	19* / 38* / 65
Adriano Marco E Vittorio – Barbaresco Basarin 2017 (WE93)	24* / 48* / 90
Zeni – Amarone – Della ValpolicellaClassico 2017	27* / 54* / 100
Ceretto – Barolo DOCG 2015 (RP94/WS92)	47* / 94* / 175
Poggio Antico – Brunello di Montalcino 2015 (JS97 RP95 WS94WE92 VM94)	53* / 106* / 200

*CORAVIN SELECTIONS AVAILABLE

RP=ROBERT PARKER JS=JAMES SUCKLING WS= WINE SPECTATOR WE= WINE ENTHUSIAST
VM=VINOUS MEDIA

Rosé + Sparkling

Villa Sandi – Prosecco – Il Fresco NV	12 / 23 / 45
Villa Sandi – Sparkling Rose – Il Fresco NV	12 / 23 / 45
Passion De Provence – Rose – 2018	12 / 23 / 45
Gilda – Lambrusco	12 / 23 / 45
Charles Heidsieck – Blanc de Blancs NV – Champagne (92RP/91WS)	250

Beer List (Bottles)

MENABREA DRAUGHT	6
ITALY	
New Belgium Voodoo RangerImperial IPA	8
COLORADO	
Moretti Lager	8

ITALY

Moretti Rossa / Menabrea Ambrata

(SUBJECT TO AVAILABILITY) – ITALY

8

Amstel Light

AMSTERDAM

7

Blue Moon

CANADA

7

Corona

MEXICO (*GF!)

7

Heineken

NETHERLANDS

7

Angry Orchard Hard Cider

(*GF!)

7

Truly Iced Tea, Lemonade, and Traditional Spiked Seltzers

(*NEW)

6

Draughts + Sangria

Samuel Adams Seasonal

6

Menabrea Bionda Lager

6

Red Sangria

9 / 40

White Sangria

9 / 40



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BOOK A TABLE





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Make a Reservation


 Apr 18, 2022



 7:00 PM



 2 people



Find a Table

HOURS OF OPERATION

MON / THU	1 pm – 10.30 pm
FRI	1 pm – 11 pm
SAT	12 pm – 11 pm
SUN	12 pm – 10 pm

BRUNCH SERVED

SAT / SUN	12 pm – 4.30 pm
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Full menu available all weekend.

ADDRESS

1431 First Avenue
New York, NY 10021



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