

... Felice Cocktails

Aperol Spritz - aperol, prosecco, soda, dash oj	\$13
Italian Screwdriver - vodka, orange juice, grapefruit, gingerale	\$13
Paper Plane - aperol, whiskey, amaro nonino, lemon juice	\$14
Rosso Furioso - jalepeno infused tequila, fresh strawberry puree, orange liquor, lemon juice	\$13
A Catholic in Bombay - bombay sapphire, st. germain, lemon juice	\$15

... Felice Beers

Moretti - Friuli	\$7	Ask your bartender
Forst - Trentino Alto-Adige	\$7	for our non italian brews
Ama (Artisanal Beer) - Marche	\$11	

... Felice Wine By Glass

Le Bollicine

Prosecco Sant Ambroeus (Veneto)	\$10
Lambrusco Grasparossa , La Battagliola (E. Romagna)	\$12

Vini Bianchi

S Trebbiano , Talamonti 2011 (Abruzzo)	\$8
Grillo , Terreliade 2011 (Sicilia)	\$11
S Vermentino , Fattoria Sardi 2012 (Toscana)	\$12
S Felice , Fattoria Sardi 2012 (Toscana) chardonnay, grechetto	\$13
Vino Nobile di Montepulciano , Avignonesi 2010 (Toscana)	\$14
Arneis , Cornarea 2011 (Piemonte)	\$15

Vini Rosé

S Felice Rosé , Fattoria Sardi 2012 (Toscana) sangiovese, merlot	\$12
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Vini Rossi

Neprica , Tormaresca 2010 (Puglia) negroamaro, primitivo, cabernet sauvignon	\$9
S Villa Sardi , Fattoria Sardi 2011 (Toscana) Sangiovese, Colorino, Moscato D'Amburgo	\$10
S Gaglioppo , Tenuta Statti 2011 (Calabria)	\$12
S Felice Rosso , Fattoria Sardi 2009 (Toscana) sangiovese and merlot	\$13
S Costa Toscana , Fattoria Sardi 2010 (Toscana) syrah, colorino and sangiovese	\$15
Pinot Nero , Masut da Rive 2010 (Friuli)	\$15
S Sebastiano , Fattoria Sardi 2008 (Toscana) merlot, cabernet sauvignon and sangiovese	\$16

... Per Cominciare
our bread is homemade and baked daily!

L'Aperitivo Di Felice - 3 seasonal small chef tasting Chef's trio of fresh seafood selections	\$16
Polpettine - homemade, fried, veal and lemon zest meatballs, served in a light tomato sauce	\$10
Arancini - saffron rice balls lightly breaded filled with veal ragout, eggplant and mozzarella	\$10
Coccoli Crescenza E Crudo - 18 month-aged San Daniele prosciutto served with crescenza cheese	\$14
Crostone Pomodoro Pachino - toasted pieces of Tuscan bread with goat cheese and balsamic marinated cherry tomato	\$11
Crostone Burrata Filante - toasted pieces of Tuscan bread with sliced zucchini and eggplant finished with burrata and a touch of olive oil	\$11
Crostone Ricotta - toasted pieces of Tuscan bread with ricotta, honey, figs, and toasted almonds	\$11
Tagliere Di Formaggi Chef's selection of imported cheeses. A choice of three or five selections	\$15/22
Tagliere Di Salumi Chef's selection of imported cured meats. A choice of three or five selections	\$14/20
Tagliere Misto Di Formaggi E Salumi Chef's selection of imported cured meats and cheeses. A choice of two or three selections of each	\$16/24

... Antipasti

Fritto Misto Di Calamari E Verdure - an assortment of lightly battered and fried calamari, zucchini, carrot, eggplant and asparagus	\$14
Burrata Pugliese - burrata cheese with heirloom tomatoes and baby arugula	\$17
Tartare di Salmone - diced, raw salmon with cucumber, avocado, and pickled jalapeno	\$16
Quinoa - red quinoa topped with tiger shrimp and frisee	\$16
Insalata Di Carciofi - thinly sliced raw artichokes served with arugula, heart of palm and shaved parmesan	\$15
Insalata Mista Con Bufaline - organic tri-colored lettuce with radicchio, tomatoes, avocado, olive, baby arugula and buffalo mozzarella	\$15
Insalata Dell' Orto - shaved zucchini, carrot, asparagus, fennel, black olive, goat cheese, almonds	\$14

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 Ed Il Risotto

La Zuppa Del Giorno - Chef's daily soup	\$10
Spaghetti Aglione - spaghetti with olive oil, peperoncino, garlic and parsley bread crumbs	\$16
Fusilli al Ferretto - artisanally made fresh fusilli with burrata cheese and San Marzano cherry tomato sauce	\$16
Tagliatelle Alla Bolognese - tagliatelle with slow-cooked light veal ragout, rosemary, sage, bay leaves and tomatoes	\$19
Orecchiette al Sugo - shredded pork spare rib ragu and pecorino cheese	\$17
Ravioli Spinaci E Ricotta - homemade ravioli filled with spinach and ricotta, served in a butter, sage, parmesan sauce	\$17
Spaghetti Integrali - whole wheat spaghetti with shrimp, fava beans, black olives and red spicy bread crumbs	\$20
Pappardelle Alla Salsiccia - pappardelle pasta with sweet Italian sausage, braised endives, porcini mushrooms, marjoram, tarragon and truffle oil	\$18
Linguine Con Vongole - linguine with clams, garlic, parsley, julienned zucchini, basil and cherry tomatoes in a white wine reduction	\$22
Risotto di Mare - carnaroli rice with clams, mussels, calamari, shrimp, sea scallops, tomatoes and parsley	\$22

Please note whole wheat and gluten-free pasta are available and require 20 minutes for preparation

... I Secondi

Grigliata Mista di Pesce - scallops, shrimp, calamari and branzino served with grilled corn on the cob and aromatic salad	\$32
Salmone - grilled salmon with sauteed red camargue rice, tarragon and mixed vegetables in agrodolce	\$26
Milanesine Di Pollo - breaded, pan-fried, farm raised chicken breasts with a sundried cherry tomato, arugula salad and a cherry tomato, blanched garlic dipping sauce	\$23
Costata (for two) - 35 oz. Creekstone Farms, dry-aged, New York bone-in strip served with herb roasted potatoes	\$34 per person
L'Hamburger - 8 oz. short rib and brisket patty topped with sweet and sour onions, pancetta served with French fries Cheese choice: soft crescenza or mozzarella	\$16

... I Contorni/Sides

Patate Al Forno - roasted potatoes	\$7
Cavolini - pan seared Brussels sprouts with crispy pancetta	\$7
Spinaci - sautéed spinach	\$7
Verdure Grigliate - grilled, mixed, seasonal vegetables	\$9