

### ... Crostone

<b>Crostone Funghi e Taleggio</b> - toasted pieces of Tuscan bread with mixed mushrooms and melted taleggio cheese	\$11
<b>Crostone Ricotta</b> - toasted pieces of Tuscan bread with ricotta topped with honey and toasted almonds	\$11
<b>Crostone Gorgonzola</b> - toasted pieces of Tuscan bread with gorgonzola, walnuts and pear	\$11
<b>Crostone Burrata Filante</b> - toasted pieces of Tuscan bread with eggplant, zucchini and burrata cheese	\$11
<b>Crostone Prosciutto San Daniele</b> - toasted pieces of Tuscan bread with 18 month aged prosciutto and black olive butter	\$11

### ... Taglieri

(all taglieri are garnished with dried fruit and assorted nuts)

<b>Tagliere Di Formaggi Misti</b> Chef's selection of 3/5 imported cheeses	\$15/22
<b>Tagliere Di Salumi</b> Chef's selection of 3/5 imported cured meats	\$14/20
<b>Tagliere Misto Di Formaggi E Salumi</b> Chef's selection of 2/4 each imported cured meats and cheeses	\$17/27

### ... Per Iniziare

<b>Assaggi Di Olive Miste</b> - Chef's selection of 1/2 mixed olive bowls	\$5/8
<b>Polpettine di Vitella</b> - Homemade veal meatballs served with a lightly spicy tomato coulis	\$10
<b>Burrata di Andria</b> - Burrata cheese with San Daniele prosciutto and warm homemade black olive focaccia	\$17
<b>Insalata Di Carciofi E Grana</b> - thinly sliced raw artichokes served with parmesan, arugula, hearts of palm and dijon vinaigrette	\$15
<b>Insalata Mista Con Bufaline</b> - tri-colored lettuce with radicchio, tomatoes, avocado, olive, baby arugula and buffalo mozzarella	\$15
<b>Melanzane</b> - baked layers of thinly sliced eggplant, parmesan and tomato basil sauce	\$15
<b>Quinoa</b> - warm quinoa with tiger shrimp and mesclun salad	\$16
<b>Tartare Di Salmone</b> - diced raw salmon with lemon, avocado and mesclun greens	\$16
<b>Roasted Red Beet</b> - Aromatic misticanza salad with goat ricotta salata and thinly sliced fennel	\$14

A gratuity of 20% for parties of six or larger is suggested

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

<b>La Zuppa Del Giorno</b> - Chef's daily soup	\$10
<b>Fresca Di Campagna</b> - penne with plum tomatoes, fresh basil and mozzarella	\$16
<b>Fusilli al Ferretto</b> - fusilli with a homemade tomato sauce and burrata cheese	\$16
<b>Pappardelle Con Salsiccia</b> - pappardelle with sweet sausage, porcini mushrooms, endives and truffle oil	\$18
<b>Ravioli Della Casa</b> - homemade ravioli stuffed with spinach and ricotta cheese, served in a butter and sage sauce	\$17
<b>Tagliatelle Alla Bolognese</b> - tagliatelle served with a veal ragu	\$18
<b>Cavatelli Con Ragu Di Agnello</b> - homemade fresh cavatelli with lamb ragu, raw zucchini and mint	\$17
<b>Spaghetti con Gamberi</b> - spaghetti with rock shrimp, fava beans, black olives and red spicy bread crumbs	\$20
<b>Linguine Alle Vongole</b> - linguine with manilla clams in the shell, cherry tomatoes and garlic	\$20
<b>Risotto Ai Piselli</b> - risotto with green peas, lemon zest and aged caprino cheese	\$19

*Please note that whole wheat and gluten free pastas are available, and may require up to 20 minutes for preparation*

## ... I Secondi

<b>Saltimbocca di Pollo</b> - medallions of natural raised chicken breast wrapped in bresaola, served over a light carrot puree with baby carrots and sauteed kale with garlic	\$24
<b>Salmone</b> - grilled salmon with steamed asparagus on a saffron, fennel puree	\$26
<b>Branzino Alla Griglia</b> - grilled whole branzino stuffed with fresh herbs, finished with salmoriglio sauce and served with sauteed spinach	\$30
<b>Filetto Di Manzo</b> - beef tenderloin with roasted sunchoke, swiss chard, cherries and vina santo sauce	\$32
<b>Tagliata Di Manzo</b> - grilled sirloin sliced and served with arugula salad, parmesan and roasted potatoes	\$30

## ... I Contorni

<b>Asparagi</b> - sauteed asparagus with pinenuts and tarragon	\$8
<b>Cavolini</b> - pan seared brussels sprouts with crispy prosciutto	\$7
<b>Topinambur</b> - roasted sunchoke with tapenade and bread crumbs	\$8

**Brigata di cucina guidata da Simone Parisotto**

**Signature Summer Cocktail**

**Tramonto Romano** vodka, amaro nonino, muddled strawberry, mint and a dash of fresh pineapple juice \$14

**Le Bollicine**

**Prosecco Pasqua** (Veneto) \$10

**Lambrusco Grasparossa**, La Battagliola (E. Romagna) \$12

**Il Vino Della Settimana**

a weekly selection of wine not typically offered by the glass M/P

**Vini Bianchi**

**Trebbiano D'Abruzzo**, Cantine Talamonti 2011 (Abruzzo) \$8  
a blend of catarratto and grillo

**Grillo**, Terreliade 2011 (Sicilia) \$11

**S Vermentino**, Fattoria Sardi 2012 (Toscana) \$12

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

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

**Rosati**

**S Felice Rose**, Fattoria Sardi 2012 (Toscana) \$12  
sangiovese and merlot

**Vini Rossi**

**Neprica**, Tormaresca 2010 (Puglia) \$8  
a blend of negroamaro, primitivo and cabernet sauvignon

**S Villa Sardi**, Fattoria Sardi 2011 (Toscana) \$10

**Chicchivello**, La Querciola 2007 (Piemonte) \$12  
barbera, dolcetto and merlot

**S Felice "Rosso Delle Colline Lucchesi"**, Fattoria Sardi 2009 (Toscana) \$13  
a blend of sangiovese and merlot

**S Costa Toscana**, Fattoria Sardi 2010 (Toscana) \$15  
a blend of syrah, colorino and sangiovese

**Pinot Nero**, Masut da Rive 2010 (Friuli) \$15

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

**O** organic   **S** sustainable   **B** biodynamic

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