

## CONTORNI

Small (serves 5) .....	45
Large (serves 8) .....	72

### SAUTÉED SPINACH

### CAVOLINI

crispy Brussels sprouts, roasted bacon

### PATATE

roasted potatoes, fresh herbs

## DOLCI

8" (serves 6-8) .....	65
10" (serves 8-12) .....	90

### GIANDUIA

chocolate and hazelnut mousse cake

### ITALIAN CHEESECAKE

seasonal flavor

### SANT AMBROEUS MOUSSE CAKE

chocolate mousse cake, chocolate custard center

### BISCOTTINI SANT AMBROEUS

assorted butter cookies from our sister restaurant,  
Sant Ambroeus

Platter ..... 120

### TIRAMISÙ

savoiardi cookies soaked in espresso and layered  
with a rich mascarpone cream

Serving bowl of 8" ..... 65

## BEVANDE

*Italian artisanal sodas*

LIMONATA NIASCA PORTOFINO ..... 5

MANDARINATA NIASCA PORTOFINO ..... 5

BITTER ANALCOLICO NIASCA PORTOFINO ... 5

## VISIT OUR OTHER LOCATIONS

### FELICE 64

1166 1<sup>st</sup> Ave. at 64th St.

### FELICE 83

1593 1<sup>st</sup> Ave. at 83rd St.

### BAR FELICE

1591 1<sup>st</sup> Ave. at 83rd St.

### FELICE 15 GOLD STREET

15 Gold Street

[felicenyc.com](http://felicenyc.com)

## FELICE 15 GOLD STREET

## CATERING

WINE BAR • RISTORANTE

15 GOLD STREET • NYC

212.785.5950

Cuisine inspired by the sophisticated streets  
of Florence and the rustic  
warmth of the Tuscan countryside.

PLEASE PLACE ORDERS  
48 HOURS IN ADVANCE

MINIMUM ORDER 15 GUESTS

## PER INIZIARE

### MELANZANE ALLA PARMIGIANA

baked eggplant, tomato sauce,  
24-month aged Parmigiano Reggiano

Small .....	75
Large .....	120

### CAPRESE INVERNALE

oven-roasted tomatoes, buffalo mozzarella,  
basil, olive oil

Small .....	75
Large .....	120

### POLPETTINE

housemade veal meatballs, light tomato sauce,  
24-month aged Parmigiano Reggiano

Small .....	60
Large .....	96

### ARANCINI

breaded saffron rice balls, sun dried tomatoes,  
zucchini, mozzarella, taleggio, side of pink tartare mayo

Small .....	60
Large .....	96

## TAGLIERI

### TAGLIERE DI FORMAGGI

chef's selection of assorted cheeses, mixed nuts,  
grapes Tuscan bread

Small .....	60
Large .....	110

### TAGLIERE DI SALUMI

chef's selection of cured meats, mixed nuts, grapes

Small .....	60
Large .....	110

### TAGLIERE DI FORMAGGI E SALUMI

chef's selection of assorted cheeses and cured meats,  
mixed nuts, grapes, Tuscan bread

Small .....	90
Large .....	154

#### Serving size per guest:

Small serves 5 Large serves 8

## VERDURE E INSALATE

Small .....	75
Large .....	120

### INSALATA DI CARCIOFI

thinly sliced raw artichokes, baby arugula, cherry tomatoes,  
Parmigiano Reggiano, Dijon vinaigrette

### MISTICANZA

mixed chicory, sliced kumato tomatoes, buffalo mozzarella,  
avocado, Dijon vinaigrette

### INSALATA DI QUINOA

roasted seasonal vegetables, avocado, sliced radishes,  
toasted almonds, Parmigiano, basil dressing

#### ADD GRILLED SHRIMP, CHICKEN, OR SALMON

Small 40 Large 64

## PANINI PLATTERS

*Choice of our freshly baked dynamite or focaccia bread*

### CLASSICO

18-month prosciutto San Daniele, tomato, basil, mozzarella  
(vegetarian option available without prosciutto)

Small .....	39
Large .....	65

### POLLO

grilled sliced farm raised chicken breast, avocado,  
onion, tomatoes, Dijon mayo

Small .....	39
Large .....	65

### VEGETARIANO

grilled eggplant, zucchini, creamy burrata

Small .....	39
Large .....	65

### MANZO

grilled sliced sirloin, melted fontina, caramelized onions,  
arugula, horseradish mayo

Small .....	48
Large .....	80

### SALMONE

smoked salmon, goat cheese, chives, arugula

Small .....	48
Large .....	80

## PASTA

Small .....	100
Large .....	160

### FETTUCCINE ALLA BOLOGNESE

traditional veal ragù, 24-month aged  
Parmigiano Reggiano

### LINGUINE CACIO E PEPE

black pepper, butter, Pecorino Romano, Parmigiano

### AMATRICIANA

penne with housemade traditional Roman tomato sauce,  
red onion confit, crispy bacon

### FUSILLI AL FERRETTO

artisanal fresh fusilli, San Marzano tomato sauce,  
topped with creamy burrata

### PAPPARDELLE CON SALSICCIA

sweet Italian sausage, braised endive,  
porcini mushrooms, herbs, truffle oil

### LASAGNA CLASSICA

homemade spinach pasta dough, slow-cooked veal ragù,  
creamy bechamel, Parmigiano sauce

### RISOTTO CON BROCCOLINI

risotto, broccoli rabe, Sant Ambroeus extra virgin olive oil,  
Pecorino di Fossa

## SECONDI

### MINI MILANESE

traditional chicken milanese, baby arugula,  
roasted cherry tomatoes, shaved Parmigiano

Small .....	90
Large .....	150

### TAGLIATA DI MANZO\*

sliced sirloin steak, roasted potatoes, sautéed spinach

Small .....	165
Large .....	264

### SALMONE\*

pan-seared organic Scottish salmon, sautéed broccoli,  
sun-dried tomato pesto

Small .....	165
Large .....	264

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food-borne illness.