



BREAKFAST

Served from 6:30am – 11:30am

ALL-DAY DINING

Served from 11:30am – 10:30pm

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FOR ROOM SERVICE,
DIAL 5950

BREAKFAST

Served from 6:30am – 11:30am

CAFFÈ

Felice serves Lavazza coffee from Torino, Italy

AMERICAN COFFEE	3.5
regular and decaf brewed coffee	
ESPRESSO	3.5
DOUBLE ESPRESSO	4
LATTE	4.5
MACCHIATO	3.5
CAPPUCCINO	4.5

TÈ & MORE

MIGHTY LEAF TEA	4.5
chamomile english breakfast peppermint earl gray green	
SMOOTHIE	7
<i>choose up to three fruits:</i> strawberry, apple, melon, banana, pineapple, blueberry	
<i>choose mixer:</i> ice, milk, almond milk	

LA COLAZIONE

FELICE OATMEAL	8
oatmeal, fresh berries, honey	
GRANOLA AND YOGURT BOWL	9
organic yogurt, mixed berries, homemade granola	
CONTINENTAL BREAKFAST <i>croissants available from 7:30am</i>	16
seasonal fruits, sunflower toast, croissant or bagel, includes American coffee and choice of orange or grapefruit juice	
AMERICAN BREAKFAST*	16
two eggs any style, bacon or sausage, sunflower toast or roasted potatoes	
FRENCH TOAST	17
homemade raisin brioche, strawberries, blueberries, maple syrup	
BAGEL CON SALMONE*	15
toasted with cream cheese, capers, tomatoes, red onions, smoked salmon	
AVOCADO TOAST*	17
sunflower toast, avocado, two poached eggs, market fresh greens	
L'OMELETTE*	15
bacon, Parmigiano Reggiano, roasted potatoes, market fresh greens	
FRITTATA VEGETARIANA*	15
zucchini, goat cheese, spinach, roasted potatoes, market fresh greens	
POLENTA CARBONARA*	16
two poached eggs, soft polenta, bacon, Parmigiano Reggiano	
UOVA AL PIATTO*	16
baked eggs, fresh tomatoes, basil, buffalo mozzarella, tomato sauce, toasted Tuscan bread	

CONTORNI

BACON	5	SAUTEÉD SPINACH	8
SAUSAGE	5	ROASTED POTATOES	8
MIXED GREENS	6		

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise us of any food allergies.*

Please note that a \$10.00 delivery charge and NYS sales tax will be added to each private dining order. Thank you.

ALL-DAY DINING

Served from 11:30am – 10:30pm

TAGLIERI

FORMAGGI

chef's selection of imported cheeses

three for **21** five for **28**

SALUMI

chef's selection of imported cured meats

three for **21** five for **27**

FORMAGGI E SALUMI

chef's selection of imported cheeses & cured meats

two for **24** three for **32**

PANINI

Available from 11:30am - 4:30pm

Choice of our freshly baked dynamite or focaccia, served with mixed greens and roasted potatoes

CLASSICO

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

16

VEGETARIANO

grilled eggplant, zucchini, creamy burrata

15

POLLO

grilled farm raised chicken breast, avocado, onion, tomato, Dijon mayo

16

MANZO*

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

17

SALMONE*

St. James Scottish smoked salmon, goat cheese, chives, arugula

17

PER INIZIARE

LA ZUPPA DEL GIORNO

13

MINISTRONE TOSCANO

cannellini beans, kale and farm vegetable soup, Parmigiano Reggiano, toasted Tuscan bread

14

COZZE ALLA LIVORNESE

PEI mussels, garlic, peperoncino, parsley, wine, cherry tomatoes, Castelvetrano olives, toasted Tuscan bread

17

POLPETTINE

housemade veal meatballs, light tomato sauce, Parmigiano

13

ARANCINI

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

13

MELANZANE ALLA PARMIGIANA

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

17

BURRATA CON PROSCIUTTO

burrata, 18-month aged Prosciutto di San Daniele

20

TARTARE DI SALMONE E AVOCADO*

diced sushi-grade salmon, avocado, capers, Dijon vinaigrette

18

CARCIOFI FRITTI

fried baby artichokes, fresh mint, 24-month aged Parmigiano Reggiano

18

INSALATE

INSALATA DI CARCIOFI thinly sliced raw artichokes, baby arugula, cherry tomatoes, Parmigiano Reggiano, Dijon vinaigrette	17
CAPRESE tomato, buffalo mozzarella, basil, olive oil	18
INSALATA DI QUINOA roasted seasonal vegetables, avocado, sliced radishes, toasted almonds, Parmigiano, basil dressing	18
MISTICANZA mixed chicory, sliced kumato tomatoes, buffalo mozzarella, avocado, Dijon vinaigrette	18

PASTE

*Felice serves the finest pasta by Cavaliere Giuseppe Cocco.
Whole wheat and gluten-free pastas is available*

FETTUCCHINE ALLA BOLOGNESE traditional veal ragù, 24-month aged Parmigiano Reggiano	23
PAPPARDELLE CON SALSICCIA sweet Italian sausage, braised endive, porcini mushrooms, herbs, truffle oil	22
LINGUINE CACIO E PEPE black pepper, butter, Pecorino Romano, Parmigiano	20
FUSILLI AL FERRETTO artisanal fresh fusilli, San Marzano tomato sauce, topped with creamy burrata	20
LASAGNA CLASSICA homemade spinach pasta dough, slow-cooked veal ragù, creamy bechamel, Parmigiano sauce	23
LINGUINE DI MARE shrimp, calamari, mussels, swordfish, bay scallops, tomato calamari ragù	25
RAVIOLI DELLA CASA homemade spinach and ricotta cheese ravioli, served in a sage butter sauce	21

SECONDI

MILANESE traditional chicken milanese, baby arugula, roasted cherry tomatoes, shaved Parmigiano, balsamic reduction	26
L'HAMBURGER* short rib blend, fontina, bacon, caramelized red onions, cucumber, tomato, hand-cut fries	20
SALMONE* pan-seared organic Scottish salmon, sautéed spinach	29
BRANZINO butterflied oven-roasted Mediterranean sea bass, mixed greens, Dijon dressing, scorched lemon	36
TAGLIATA DI MANZO* sliced sirloin steak, roasted potatoes, sautéed spinach	35

CONTORNI

10

HAND-CUT FRIES
PATATE ARROSTO oven roasted potatoes, herbs

SPINACI SALTATI sautéed spinach, garlic, olive oil
CAVOLINI crispy Brussels sprouts, roasted bacon

DOLCI

All desserts are made daily at our bakery

FELICE'S GELATO SUNDAE vanilla gelato, crushed nuts, crumbled cookies, chocolate sauce, homemade whipped cream	12
TIRAMISÙ* traditional grandma recipe, cocoa powder	10
TARTELLETTA MIRTILLI blueberry tart, Florentine cream on a sugar dough	10
TORTINO DI GIANDUIA chocolate hazelnut mousse cake	10
PANNA COTTA GLUTEN-FREE strawberries, Massimo Bottura balsamic	10
ITALIAN CHEESECAKE seasonal flavor	10
SANT AMBROEUS MOUSSE CAKE chocolate mousse cake with a chocolate custard center	10
FORMAGGIO E MIELE Chef's selection of 1 cheese with honey and grapes	10
BISCOTTINI SANT AMBROEUS assorted butter cookies from our sister restaurant, Sant Ambroeus	9
VIN SANTO, BELLINI with Sant Ambroeus cantucci	14
AFFOGATO AL CAFFÈ two scoops of vanilla gelato, topped with a shot of espresso	12

GELATI E SORBETTI

Gelato and Sorbet from our sister location Sant Ambroeus.

2 scoops for 8

VANILLA	PISTACCHIO
CHOCOLATE	LEMON SORBET
HAZELNUT	RASPBERRY SORBET

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WINE BY THE GLASS

Wines and vintages change on a weekly basis. Please ask about additional selections.

VINI BOLLICINE

GL/Bt

Prosecco, Sant Ambroeus NV Veneto

12 / 48

VINI BIANCHI

Vermentino, Fattoria Sardi Toscana 

14 / 56

Chardonnay Felice, Fattoria Sardi Toscana 

14 / 56

Pinot Grigio, Valle dei Laghi Alto Adige

15 / 60


Sauvignon Blanc Asimena, Podere Sassaie Toscana 

16 / 64

VINI ROSÉ

Felice Rosato, Fattoria Sardi *sangiovese* Toscana 

14 / 56

Le Cicale, Fattoria Sardi *sangiovese* Toscana 

19 / 76

VINI ROSSI

Felice Sangiovese, Fattoria Sardi *sangiovese* Toscana

14 / 56

Sebastiano, Fattoria Sardi *cabernet, merlot sangiovese* Toscana 

16 / 64

Cabernet Sauvignon, Contessa Toscana

18 / 72

SODA

ITALIAN ARTISANAL SODAS AND MORE 4.5

MANDARINATA Niasca Portofino

LIMONATA Niasca Portofino

CHINOTTO Niasca Portofino

COKE

DIET COKE

GINGER ALE

SPRITE

BOTTLED BEER

SCHÖFFERHOFER GRAPEFRUIT

9

ALLAGASH WHITE

9

FLYING DOG GONZO PORTER

11

LA STORIA DI FELICE

Deep within the Tuscan countryside, in via della Maulina, one of the world's most noteworthy areas of high quality wine production, lies a sprawling 19th century family estate, Fattoria Sardi. The three elegant wines produced there – Felice Bianco, Rosso and Rosato – embody the essence and flavors of the Italian countryside.

Jacopo Giustiniani opened the first FELICE wine bar in Manhattan's Upper East Side in 2007 so New Yorkers could share the spirit of his homeland and the wines of his family's vineyard. An extensive, Italian-driven wine list and a menu of rustic and authentic Tuscan plates are all served in a cozy and inviting atmosphere. Since then, three more locations have opened on the Upper East Side and Financial District.

OUR ECO-FRIENDLY WINE LIST

Fattoria Sardi is now more green than ever. The elegant wines that are produced there – Felice Bianco, Rosso and Rosato – embody the essence and flavors of the Italian countryside in a sustainable way. Following this inspiration, our Italian-driven wine list offers an extensive selection of eco-friendly wines.



Felice cares about the environment.

Whenever we can, we use recycled paper products.

VISIT OUR OTHER LOCATIONS

FELICE
64

1166 1st Ave. at 64th St.

FELICE
83

1593 1st Ave. at 83rd St.

FELICE
15 GOLD
STREET

15 Gold Street

BAR
FELICE

1591 1st Ave. at 83rd St.

felicenyc.com



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