FELICITÀ

CRUDI

CARPACCIO DI MANZO
Beef Carpaccio (D)
Seared Striploin, Carob Sherry, Vinaigrette, Pickled Mushroom, Confit Shallot

FASSONA TARTARE
Beef Tartare (E,M)
Wagyu Beef, Capers, Quail Egg, Shallots, Chef's Spices, Parsley Powder

CAVIALE
Caviar (D,G,F)
30gr/50gr
House Cream, Crisps, Croûtons

VITELLO TONNATO
Veal And Tuna Tartare (G,F,M,E)
Tuna, Veal Tenderloin, Tonnato Sauce, Finger Lime

ANTIPASTI

FRITTURA DI CALAMARI
Fried Calamari (E,G,F,M)
Calamari, Green Zucchini, Basil Chives Mayo, Citrus Squeeze

ARANCINA O ARANCINO
Arancini (4 Pieces) (D,G)
Saffron Rice, Beef Ragout, Mixed House Cheese

POLPO
Octopus (M,F)
Charred Octopus, Cipollini Onion, Artichoke Purée, Olive Oil Oregano Mustard Dressing

BOCCONCINI DI BRESAOLA
Cured Beef (D)
Cured Beef, Mozzarella Cheese, Baby Rocca, Olive Oil

ZUPPA DEL GIORNO
Soup Of The Day
Kindly Inquire With Your Waiter About Ingredients

INSALATE

BURRATA
Burrata Salad (D,N)
Candy Tomatoes, Shallot Dressing, Basil, Pesto, Pine Nuts

INSALATA FELICITÀ
Felicità Salad (D,N,H,M)
Kale, Quinoa, Pecan, Manchego, White Balsamic

CHELA DI GRANCHIO
Crab Salad (SH)
King Crab, Mix Capsicum, Onion, Gel, Cherry Tomatoes, Avocado Purée, Cress Finger Lime

CESARE AL TAVOLO
Table Side Caesar Salad (D,G,E,A,M,SH)
Gem Heart Lettuce, Caesar Dressing, Choice of Cornfed Chicken Or Grilled Prawns, Garlic Croûtons, Soft Egg, Grappa

CAPRINO
Goat Cheese Salad (D,M,N,G,H)
Goat Cheese En Croûte, Chicory, Rockets, Pears, Plums, Walnuts, Thyme Honey, Mix Seeds, Honey Mustard

PINSE

TARTUFATA
Truffle Pinsa (G,D)
Truffle Bechamel, Mushrooms, Truffle Shallot Dressing

STRACCIATELLA E POMODORINI
Mozzarella And Tomatoes Pinsa (G,D)
Tomato Sauce, Cheese Mix, Stracciatella, Basil

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Primi

CACIO E PEPE TARTUFATA
Truffle, Cheese And Pepper Pasta (D,G)
Calamarata, Pecorino Cream,
Black Pepper, Pecorino Cheese, Mint Oil

SPAGHETTI ALLE VONGOLE
Clams Spaghetti (SH,G,D,A)
Spaghetti, Clams, Clams Stock, Butter,
Garlic, Chili, Chives

PACCHERI AL RAGÙ
Tomato Sauce Paccheri (D,G)
Paccheri, Beef Ragout, Parmesan

RISOTTO GAMBERI E ZAFFERANO
Risotto Shrimp And Saffron (D,SH)
Saffron And Shrimp Risotto

LINGUINE ALL'ARAGOSTA
Lobster Linguine (SH,G)
Linguine, Lobster, Bisque,
Cherry Tomato, Basil

CARBONARA
Carbonara Spaghetti (D,G,E)
Spaghetti, Egg Yolk, Cured Beef Bacon,
Parmiggiano Reggiano

TORTELLI AI FUNGHI E TARTUFO
Mushrooms And Truffle Tortelli (G,E,D)
Mushroom Filled Pasta, Parmesan Cream,
Parmesan Cheese

RAVIOLI RICOTTA E SPINACI
Spinach And Ricotta Ravioli (G,E,D)
Spinach And Ricotta Cheese Ravioli, Butter,
Grated Parmesan, Sage

Secondi

COSTOLETTE DI AGNELLO
Lambchops (D,N,A)
Lamb, Baby Carrot, Trumpet Mushroom,
Carrot Glaze, Braised Pine Nut Jus

SALMONE E FREGOLA
Salmon (G,D,F,A)
Fregola, Salmon, Tomato Sauce,
Baby Spinach, Basil Oil

SCALOPPINE DI VITELLO AL LIMONE
Lemon Veal (G,D)
Veal Tenderloin, Lemon Butter Sauce,
Capers, Sage, Extra Virgin Olive Oil

GAMBERONI ALLA SICILIANA
Jumbo Shrimps (SH,D)
U10 Jumbo Prawns, Tomato Butter,
Chili Flowers, Samphire Butter

POLLETTO ARRABBIATO
Spicy Cornfed Chicken (D)
Cornfed Chicken,
Spicy Sauce, Romanesco,
Oregano

FILETTO
Fillet Mignon (200gr) (G,D,E,A)
USDA Prime Tenderloin,
Cheese And Pepper Ravioli,
Broccolini, Red Wine Jus

Contorni

ASPARAGI
Asparagus
Green Asparagus, White
Asparagus, Crispy Garlic

PATATINE FRITTE
French Fries (D)
Skin On Skinny Fries, Truffle,
Parmesan Cheese

SPINACI CREMOSI
Creamed Spinach (G,D)
Spinach, Cream Sauce, Nutmeg, Pecorino

PURÈ DI PATATE
Mashed Potatoes (D)
Creamy Mashed Potato,
Truffle, Chives

VERDURE GRIGLIATE
Grilled Vegetables
Carrots, Brussels Sprouts, Kohlrabis, Shallots

Da Condividere

FIORENTINA
T-bone Steak (1kg) (D,A)
Wagyu T-Bone, Red Wine Jus,
Herb Butter, Confit Garlic
Choice Of One Side

BISTECCA
Wagyu Tomahawk (1.5kg) (D,A)
Tropea Onion Sauce, Datterino
Relish, Café De Paris Sauce,
Choice Of One Side

BRANZINO AL SALE
Salt Crust Sea Bass (D,F,G)
Sea Bass, Chili Broccolini,
Baby Carrots, Caper Berry Sauce

GNOCCHI FELICITÀ
Handmade Potato Gnocchi (D,G,N)
Handmade Potato Gnocchi With Pesto Sauce,
Parmesan Sauce, Tomatoes
And Burrata Sauce

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FELICITÀ

DOLCI

TORRE DI GELATO (D,N)
Pistachio Gelato, Pistachio Sprinkle,
Pistachio Cream

MILLEFOGLIE (G,D,E)
Puff Pastry, Pastry Cream, Cocoa,
Choco Crunch, Choco Chip, Icing Sugar

CANNOLI (D,N,G)
(4 Pieces)
Ricotta Filled, Topped With Pistachio,
Hazelnut, Dark Chocolate Chip

SORBETTO AL LIMONE
Amalfi Lemon, Lemon Sorbet,
Strawberry Sauce

AFFOGATO (D,N)
Vanilla Ice Cream, Espresso,
Pistachio

PANNA COTTA (D)
Panna Cotta, Raspberry Sauce,
Fresh Raspberry Coulis,
White Choco Soil, Gold Leaf, Edible Flowers

DOLCE MISTO (G,D,E)
Tiramisù, Panna Cotta, Cannoli,
Lemon Sorbet, Pistachio Gelato,
Millefoglie, Seasonal Berries

GELATO (D,N,E,G)
Pistachio, Chocolate or Vanilla

TIRAMISÙ (G,D,E)
Lady Fingers, Mascarpone Cream,
Coffee, Cocoa Powder, Gold Dust

DIGESTIVI

GRAPPA (A)
Amaro Nonino

CINCELLO SHOT (A)
Homemade limoncello

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