

PRIX-FIXE LUNCH

Monday to Friday

TWO COURSES - \$35

PLEASE SELECT ONE SIGNATURE DISH FROM EACH COURSE

FIRST COURSE

PASSATA DI VERDURE

farm vegetable soup, chickpeas, white beans, lacinato kale,
spinach puree, Felice extra virgin olive oil

RICOTTA

fresh ricotta, Italian linden spicy honey, figs, sliced almonds,
toasted Tuscan bread

POLPETTINE AL POMODORO

homemade veal meatballs, tomato sauce, Parmigiano-Reggiano

RUCOLA E CARCIOFI

wild arugula, thinly sliced artichokes,
grated Parmigiano-Reggiano, house dressing

SECOND COURSE

PANINO CLASSICO

18 month-aged prosciutto San Daniele, tomato, basil, mozzarella
served with salad and roasted potatoes

PANINO CAPRESE

bufallo mozzarella, Kumato tomato, basil
served with salad and roasted potatoes

FUSILLI AL PESTO

homemade egg pasta, basil pesto, Parmigiano-Reggiano, fresh basil

TONNARELLI CACIO E PEPE

Pecorino Romano, freshly ground black pepper,
18-month aged Parmigiano-Reggiano

PAILLARD DI POLLO

pan seared organic chicken breast, sundried tomato pesto,
sugar bomb cherry tomatoes, balsamic glazed onions, basil

SUMMER SPAGHETTI

Felicetti pasta, fresh tomatoes, confit garlic, lemon zest,
Pecorino Romano, fresh basil

 = Vegetarian

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LA STORIA DI FELICE

Deep within the Tuscan countryside lies a sprawling family estate dating back to the nineteenth century, named Fattoria Sardi. Aided by the warm summers and mild winters of Tuscany, its 100-plus acres of sun-dappled land produce a variety of complex grapes from which the family makes its biodynamic wines. Three of those elegant wines—now known as Felice Bianco, Felice Rosso, and Felice Rosato—were the inspiration behind the original FELICE wine bar.

Opened by the family on Manhattan's Upper East Side in 2007 to bring the spirit of Tuscan hospitality to New York, the first FELICE served an extensive Italian-focused wine list and refined rustic foods in a cozy, inviting atmosphere. Since then, FELICE has expanded, bringing its offerings and Italian spirit to multiple locations across the New York City region and Florida.



@felice.restaurants

felicerestaurants.com



Gregorio Sotarriba, Executive Chef
Iacopo Falai, Culinary Director

STARTERS

ARANCINI ✓
rice balls, tomato, mozzarella,
oregano, served with tartar sauce
19

POLPETTINE AL
POMODORO
homemade veal meatballs,
Pomarola tomato,
Parmigiano-Reggiano
22

CARCIOFI E CALAMARI
FRITTI*
fried baby artichokes and calamari,
basil, lemon
25

PASSATA DI VERDURE ✓	17
farm vegetable soup, chickpeas, white beans, lacinato kale, spinach puree, Felice extra virgin olive oil	
RICOTTA ✓	19
fresh ricotta, Italian linden spicy honey, figs, sliced almonds, toasted Tuscan bread	
BRUSCHETTA ✓	18
crushed tomato, garlic, sea salt, homemade toasted bread, Felice extra virgin olive oil	
TUNA TARTARE*	31
caperberries, Taggiasche olives, peperoncino oil, Yellowfin tuna sauce	
GAMBERI, VONGOLE E FAGIOLI*	26
sautéed shrimp and Manila clams, butter beans, peperoncino oil, fresh rosemary, toasted country bread	
BAKED EGGPLANT PARMIGIANA ✓	23
layers of thinly sliced eggplant, Parmigiano-Reggiano, tomato basil sauce	
BURRATA E PROSCIUTTO	27
local upstate burrata, traditionally cured Tuscan prosciutto	
IL TOSCANO	29
traditional tuscan platter, salami, Pecorino Toscano, green olives, Italian pickled artichokes, chicken liver mousse on toasted bread	

SALADS

Additions: Chicken, Salmon* or Shrimp* (+14), Boiled Egg (+4), Avocado (+6)

QUINOA ✓	22	TRICOLORE ✓	22
quinoa salad, wild arugula, roasted tomato fillets, cucumbers, avocado, pitted Cerignola olives, honey vinaigrette, fresh basil		wild chicory misticanza, red wine vinegar, avocado, buffalo mozzarella, Allegretto extra virgin olive oil	
CAESAR SALAD*	21	RUCOLA E CARCIOFI ✓	22
Bibb lettuce, Pecorino Romano, croutons, Caesar dressing		wild arugula, thinly sliced artichokes, grated Parmigiano-Reggiano, house dressing	
CARPACCIO DI POMODORI ✓	19	CAVOLINI SALAD ✓	21
Heirloom tomato carpaccio, crusco peppers, honey vinaigrette, fresh basil		shaved Brussels sprouts, golden raisins, whipped goat cheese, toasted sliced almonds, house dressing	

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PASTA

Whole Wheat and gluten-free pasta is available.
4 oz local burrata (+11)

FELICE CARBONARA*	28	PACCHERI AL LIMONE ✓	24
Mancini pasta, crispy bacon, eggs, a touch of cream, Pecorino Romano, Parmigiano-Reggiano		Felicetti pasta, lemon cream sauce, lemon zest, ricotta, red onion confit, fresh basil	
SUMMER SPAGHETTI ✓	25	FUSILLI AL FERRETTO ✓	26
Felicetti pasta, fresh tomatoes, confit garlic, lemon zest, Pecorino Romano, fresh basil		artisanal fresh fusilli, San Marzano tomato sauce, burrata, basil	
FETTUCCINE ALLA BOLOGNESE	31	TONNARELLI CACIO E PEPE ✓	27
traditional veal ragù, 18-month aged Parmigiano-Reggiano		Pecorino Romano, freshly ground black pepper, 18-month aged Parmigiano-Reggiano	
RAVIOLI DELLA CASA ✓	27	SPAGHETTI ALL'ARRABBIATA ✓	24
housemade spinach and ricotta ravioli, butter and sage sauce, grated Parmigiano-Reggiano		San Marzano tomato sauce, garlic confit, peperoncino, cherry tomatoes	
FUSILLI AL PESTO ✓	28	PAPPARDELLE SALSICCIA	29
homemade egg pasta, basil pesto, Parmigiano-Reggiano, fresh basil		sweet Italian sausage, braised endive, porcini mushrooms, aromatic herbs, truffle sauce, 18-month aged Parmigiano-Reggiano	
LINGUINE FRUTTI DI MARE*	34		
Mancini pasta, spicy San Marzano tomato, squid, bay scallops, red Argentinian shrimp, P.E.I. mussels			

✓ = Vegetarian

MAIN COURSES

SIDES
14

PATATE CROCCANTI
crispy roasted potatoes,
shallot confit

CAVOLINI
crispy Brussels sprouts,
roasted bacon

SPINACI
sautéed spinach, lemon,
Felice Extra virgin Olive oil

ASPARAGI
grilled asparagus, fresh parsley

FRENCH FRIES
12

SALMONE*	41
roasted salmon skewers, grilled zucchini, oven roasted eggplant, tomatoes, asparagus, basil	
BRANZINO AL CARTOCCIO	45
oven-roasted Mediterranean sea bass, Yukon Gold, capers, cherry tomatoes, olives, braised shallots, parsley, roasted lemons	
TUNA STEAK*	38
8oz pan seared Yellowfin tuna fillet, capers, rosemary, sage, parsley, grilled asparagus	
L'HAMBURGER*	27
short-rib blend, Fontina cheese, red onion confit, tomato, French fries	
MILANESE	34
traditional chicken Milanese, wild arugula, roasted plum tomatoes, freshly grated 18-month aged Parmigiano-Reggiano	
TAGLIATA DI MANZO*	55
sliced Prime Sirloin steak 12 oz, served with roasted potatoes	
PAILLARD DI POLLO	32
pan seared organic chicken breast, sundried tomato pesto, sugar bomb cherry tomatoes, balsamic glazed onions, basil	

FELICE



BRUNCH

WINE BAR • RISTORANTE

BRUNCH

served from 10:00am - 4:00pm

OMELETTE VEGETARIANA* 	21
zucchini, goat cheese, spinach, roasted potatoes, market fresh greens	
OMELETTE*	21
bacon, Parmigiano-Reggiano, roasted potatoes, market fresh greens	
CROSTONE CON AVOCADO* 	22
chopped avocado, poached eggs, toasted multigrain bread, peperoncino, lime zest, roasted potatoes, mixed greens	
UOVA AL FORNO*	21
two baked eggs, sweet Italian sausage, porcini mushrooms, buffalo mozzarella, tomato sauce, toasted bread	
FRENCH TOAST 	21
homemade raisin brioche bread, strawberries, blueberries, maple syrup	

 = Vegetarian

SIDE

APPLEWOOD SMOKED BACON	9
SMOKED SALMON*	14
AVOCADO	6

COCKTAILS

BLOODY MARIA , Patron Blanco, house mix, Hawaiian salt, adornments	16
GARIBALDI , Campari, orange juice	16
MEZCALITA , Agua Magica Espadin, Cardenxe SotoL, Spiced Hagave, Tajín	18
AMALFI SPRITZ , Pallini Limoncello, Campari, orange bitters, Prosecco	18
ESPRESSO MARTINI , Grey Goose, Borghetti Caffè, espresso	19
VERDE GIMLET Gin, Elderflower , Green Chartreuse, cucumber, basil	19

ZERO PROOF

MONTAGUE GARDEN , Ghia, mango, agave, French Bloom Rosè	14
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DESSERTS

"Desserts may contain traces of nuts"

CANTUCCI

original almond biscotti from Antonio Mattei

TIRAMISÙ*

espresso soaked lady fingers, mascarpone cream, cocoa powder

BROWNIE

traditional brownie, topped with chocolate gelato and sauce

TORTA DI RICOTTA

warm homemade ricotta cake, whipped cream, strawberry coulis

TORTINO AL CIOCCOLATO *(gluten-free)*

cocoa and almond flour cake, vanilla gelato

TORTA AL PISTACCHIO

pistachio and ricotta mousse, pistachio crumble, whipped cream

CANTUCCI E VIN SANTO

original almond biscotti from Antonio Mattei, historic bakery founded in 1858 in Prato, Tuscany served with dessert wine

SIGNATURE FELICE GELATO CREMA "BUONTALENTI"

vanilla gelato served with strawberry compote
and candied pistachio

Per Table 32

GELATO & SORBETS

1 Scoop for 6 • 2 Scoops for 10

GELATO

Vanilla • Pistachio • Hazelnut • Chocolate

SORBETS

Raspberry • Mango



DESSERTS WINES & PORT

Vin Santo, Bellini 2015 500 ml

Moscato d'Asti Moncalvina, Coppo 2021

Barolo Chinato, Marolo 750 ml

Brachetto d'Aqui, Braidà 2019

Taylor Fladgate 10 yrs

Taylor Fladgate 20 yrs

gl • bt

16 • 98

14 • 55

14 • 55

14 • 55

16 • 135

19 • 160

AMARI, CORDIALI & GRAPPE

Amaro Braulio

17

Finocchietto Don Ciccio

15

Amaro Averna

17

Galliano

17

Amaro dell'Etna

15

Grappa Capovilla

20

Amaro Nonino

17

Grappa Nonino Chardonnay

24

Amaro Nonino Riserva

30

Grand Marnier

17

Amaro Lucano

15

Milla, Chamomile Grappa

19

Amaro Ramazzotti

15

Mirto Pilloni

17

Amaro Nepeta

16

Montenegro

15

Cointreau

17

Pallini Limoncello

15

Cynar

15

Sambuca

15

Disaronno

17

Sarpa di Poli

15

Fernet Branca

17

Limoncello Zero Proof

13

Fernet Branca Menta

17

Amaro Lucano Zero Proof

13

Frangelico

17

COGNAC, CALVADOS & BRANDY

Calvados V.S. Pierre Huet

17

Rémy Martin V.S.O.P

23

Hennessy V.S

21

Rémy Martin X.O.

70

Hennessy V.S.O.P.

29

Pear Brandy Pere di Poli

18

COFFEE

Americano

4.5

Caffè Latte

6

Espresso • Espresso Doppio 4

5.5

Cappuccino

6

Macchiato

5

TEA

From La Via del Tè • 5

ENGLISH BREAKFAST muscatel, woods, spice

EARL GREY citrus, decisive, persistent

GUNPOWDER green tea, strong, full-bodied, grassy

CAMOMILLA floral, soothing, sweet

MENTA peppermint, mellow, sweet mint

SANDWICHES

*Made with freshly baked ciabatta bread,
served with roasted potatoes
and mixed greens*

CAPRESE

tomato, buffalo mozzarella, basil,
Allegretto extra virgin olive oil,
black pepper

19

CLASSICO

prosciutto Toscano,
buffalo mozzarella,
Kumato tomato, basil

22

POLLO

herb marinated chicken breast,
tomato, bacon, mayo, lettuce

21

 = Vegetarian

THE STORY OF APERITIVO

Aperitivo is one of Italy's most treasured traditions.

It begins in the early evening, when the workday fades and the city comes alive. Locals gather in piazzas and cafés for a pre-dinner drink, always served with something to snack on — olives, crisps, arancini, small plates meant to be shared.

Aperitivo is about connection.
Conversation.
And making time feel endless.

At Felice, we honor this ritual the only way we know how, with beautiful drinks, generous plates, and the belief that the best nights always start with aperitivo.



HAPPY HOUR, THE ITALIAN WAY

Aperitivo is not an hour, it's a feeling.

Friends gather over a Negroni.
Small plates arrive to be shared.
Conversation lingers long after the sun sets.

At Felice, the night begins with aperitivo.

Enjoy.

AVAILABLE IN THE BAR AREA

Monday – Sunday: 3:30pm – 6:30pm

@felice.restaurants

APERITIVO BITES

Every drink deserves something delicious to share

RICOTTA ✓	12
fresh ricotta, Italian linden spicy honey, figs, sliced almonds, toasted Tuscan bread	
ARANCINI ✓	12
rice balls, tomato, mozzarella, oregano, served with tartar sauce	
PANE FRITTO*	9
Tuscan fried bread soaked in egg and Parmigiano-Reggiano, anchovies, grated Pecorino Romano, black pepper	
OLIVES & ARTICHOKES ✓	9
Cerignola olives, Agnoni artichokes	
FRENCH FRIES ✓	8

OUR FAVORITE DUOS

A perfectly Italian evening, in one order

16

NEGRONI & ARANCINI
MARTINI & FRIES

WINE BY THE GLASS

12

SPARKLING

Prosecco DOC, glera, Veneto

WHITE

Felice Chardonnay, Fattoria Sardi 2024, Toscana

Pinot Grigio, Valle dei Laghi 2024, Alto Adige

RED

Felice Sangiovese, Fattoria Sardi 2024, Toscana

Cabernet Sauvignon, Contessa 2023, Toscana

ROSÉ

Felice Rosé, Fattoria Sardi 2024, Toscana

COCKTAILS

12

FELICE MARTINI

A classic, the Felice way

Meili Vodka or Botanist Gin, dry vermouth, garnitures

NEGRONI

Florence's greatest export

Bombay Dry Gin, Carpano Classico, Campari

MEZCALITA

Golden hour in a glass

Agua Magica, Cardenxe Sotol, Hagave Spiced Nectar, Tajin

AMALFI SPRITZ

Sunshine, bottled

Pallini Limoncello, Campari, orange bitter, Prosecco

ESPRESSO MARTINI

The night begins now

Grey Goose, Borghetti Caffè, espresso

APEROL SOUR

Bright and refreshing

Aperol, Adriatico Bianco, Molinari, citrus

BEER

6

Forst, Lager

Peroni, 0.0 N/A

ZERO PROOF

10

UNTIL SUNSET

A bright, bittersweet zero-proof aperitivo

Amaro Lucano 0, Fluere, Pomegranate, mint

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