

FIRST COURSE

Choice of

PASSATA DI VERDURE ✓

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

BRUSCHETTA ✓

crushed tomato, garlic, sea salt, homemade toasted bread, Felice extra virgin olive oil

RICOTTA ✓

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

CARCIOFI E CALAMARI FRITTI*

fried baby artichokes and calamari, basil, lemon

SECOND COURSE

Choice of

TONNARELLI CACIO E PEPE ✓

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

FUSILLI AL PESTO ✓

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

SALMONE*

roasted salmon skewers, pan fried zucchini, oven roasted eggplant, tomatoes, asparagus, pearl onions, parsley, basil

MILANESE

traditional chicken Milanese, wild arugula, roasted plum tomatoes, freshly grated 18-month aged Parmigiano-Reggiano

DESSERT

Choice of

TIRAMISÙ*

espresso soaked lady fingers, mascarpone cream, cocoa powder

TORTINO AL CIOCCOLATO (GLUTEN-FREE)

cocoa and almond flour cake, vanilla gelato

✓ = Vegetarian

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All of our freshly baked products and dishes are prepared in facilities where nuts, wheat, dairy and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free of the major food allergens.

FELICE

NYC RESTAURANT WEEK SUMMER 2026

THREE COURSE DINNER \$45

SUNDAY TO FRIDAY

JULY 20TH TO SEPTEMBER 6TH, 2026

FIRST COURSE

Choice of

PASSATA DI VERDURE ✓

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

BRUSCHETTA ✓

crushed tomato, garlic, sea salt, homemade toasted bread, Felice extra virgin olive oil

TRICOLORE ✓

wild chicory misticanza, red wine vinegar, avocado, buffalo mozzarella, Allegretto extra virgin olive oil

SECOND COURSE

Choice of

GAMBERI, VONGOLE E FAGIOLI*

sautéed shrimp and Manila clams, butter beans, peperoncino oil, fresh rosemary, toasted country bread

FUSILLI AL PESTO ✓

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

BAKED EGGPLANT PARMIGIANA ✓

layers of thinly sliced eggplant, Parmigiano-Reggiano, tomato basil sauce

PAILLARD DI POLLO

pan seared organic chicken breast, sundried tomato pesto, roasted cherry tomatoes, fried eggplant, basil

SUMMER SPAGHETTO ✓

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

✓ = Vegetarian

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FELICE

NYC RESTAURANT WEEK SUMMER 2026

TWO COURSE LUNCH \$30

MONDAY TO FRIDAY

JULY 20TH TO SEPTEMBER 6TH, 2026