

Felice 64

1166 1st Ave At 64th street 10065-7886 · +12125932223 · Updated: Jan 14, 2026

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TWO COURSE LUNCH 1

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\$33.00

FIRST COURSE 4

Zuppa Contadina (V)

farm vegetables, chickpeas, white beans, lacinato kale, Sant Ambroeus extra virgin olive oil

Bruschetta (V)

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

Polpettine

homemade veal meatballs, tomato sauce, Parmigiano-Reggiano

Cozze al Pomodoro*

P.E.I. mussels, white wine, garlic, shallot, tomato sauce, parsley, toasted bread

SECOND COURSE 5

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 Ferretto e Burrata

artisanal fresh fusilli, San Marzano tomato sauce, creamy burrata cheese, basil

Pollo, Pomodoro e Radicchio

fresh herb grilled chicken, sun dried tomato pesto, roasted Kumato tomato, radicchio, crushed dried sweet red pepper, balsamic reduction, Felice Extra virgin olive oil

Nizzarda di Salmone*

misticanza, Faroe Island salmon, hard-boiled farm egg, carrots, celery, avocado, Kumato tomatoes, sun-dried tomatoes, mustard dressing. Substitute salmon with grilled chicken

STARTERS 11

Zuppa Contadina (V)

\$16.00

farm vegetables, chickpeas, white beans, lacinato kale, Felice extra virgin olive oil

Crostone Ricotta (V)	\$17.00
fresh ricotta, Italian linden spicy honey, figs, sliced almonds	
Bruschetta (V)	\$16.00
garlic, sea salt, crushed tomato, homemade toasted bread, Felice extra virgin olive oil	
Burrata e Prosciutto	\$27.00
local upstate burrata, traditionally cured Tuscan prosciutto	
Polpettine	\$19.00
homemade veal meatballs, tomato sauce, Parmigiano-Reggiano	
Tartare di Tonno*	\$29.00
tuna tartare, avocado, carrots, fried capers, parsley, mint leaves	
Cozze al Pomodoro*	\$22.00
P.E.I. mussels, white wine, garlic, shallot, tomato sauce, parsley, toasted bread	
Melanzane alla Parmigiana (V)	\$21.00
baked layers of thinly sliced eggplant, Parmigiano-Reggiano, tomato basil sauce	
Crostini Toscani	\$19.00
traditional bread tartine, chicken liver mousse, onion confit, crispy sage, imported salami from Italy	
Carciofi e Calamari Fritti	\$24.00
fried baby artichokes and calamari, parsley, lemon	
Arancini (V)	\$19.00
rice balls, tomato, mozzarella, oregano, served with spicy arrabbiata sauce	

TAGLIERI 5

Chef's Selection of Imported Cheeses & Cured Meats

selection of 2 \$32.00

ADDITIONS:

Carciofi	\$5.00
Roman artichokes with penny royal mint, Felice extra virgin olive oil	
Cipolle	\$5.00
glazed Boretane onions baked in balsamic vinegar	
Friarielli	\$5.00
broccoletti from Agnoni Farms in Lazio	

SALADS 5

Tricolore (V)	\$20.00
wild chicory misticanza, red wine vinegar, avocado, buffalo mozzarella, La Porrone extra virgin olive oil	

Rucola e Carciofi (V)	\$22.00
wild arugula, thinly sliced artichokes, shaved Parmigiano-Reggiano, Dijon dressing	
Caprese Invernale (V)	\$20.00
buffalo mozzarella, roasted Kumato tomatoes, fresh organic basil, black olives, Felice extra virgin olive oil	
Quinoa (V)	\$21.00
quinoa salad, baby spinach, roasted butternut squash, red beets, avocado, toasted almonds, house dressing	
Nizzarda di Salmone*	\$27.00
misticanza, Salmon Island salmon, hard-boiled farm egg, carrots, celery, Kumato tomatoes, sun-dried tomatoes, avocado, mustard dressing Substitute salmon with grilled chicken	

PASTA 12

Spaghetti all'Arrabbiata (V)	\$24.00
San Marzano tomato sauce, garlic confit, peperoncino, cherry tomatoes	
Pappardelle con Salsiccia	\$27.00
sweet Italian sausage, braised endive, porcini mushrooms, herbs, truffle sauce	
Fettuccine alla Bolognese	\$28.00
traditional veal ragù, 24-month aged Parmigiano-Reggiano	
Ravioli della Casa (V)	\$27.00
housemade spinach and ricotta ravioli, butter and sage sauce, grated Parmigiano-Reggiano	
Fusilli al Ferretto e Burrata (V)	\$25.00
artisanal fresh fusilli, San Marzano tomato sauce, creamy burrata cheese, basil	
Tonnarelli Cacio e Pepe (V)	\$26.00
Pecorino Romano, freshly ground black pepper, 24-month aged Parmigiano-Reggiano	
Gnocchi al Pesto (V)	\$26.00
basil pesto, string beans, crushed burrata, fresh basil leaves	
Tonnarelli alla Carbonara*	\$27.00
eggs, cream, Pecorino Romano, Parmigiano-Reggiano, crispy bacon	
Rigatoni al Salmone	\$28.00
handmade rigatoni, organic salmon, smoked salmon, pink sauce, chili pepper, parsley	
Burrata	\$9.00
add 4 oz local NY made burrata to any pasta of your choice	
Linguine alle vongole	\$32.00
Manila clams, white wine, garlic, chili pepper, parsley	
Lasagna Tradizionale	\$28.00
homemade spinach pasta, slow-cooked veal ragù, béchamel, Parmigiano-Reggiano sauce	

MAIN COUSES 6

Salmone*	\$39.00
Faroe Island salmon, Brussels sprout puree, roasted butternut squash, frizzled Brussels sprouts, sun dried tomato-chili-caper pesto, parsley, basil	
Branzino al Cartoccio	\$41.00
oven-roasted Mediterranean sea bass, yukon gold potatoes, cherry tomatoes, chopped capers, Taggiasche olives, braised shallots, parsley, lemon slices	
L'Hamburger*	\$25.00
short-rib blend, taleggio cheese, bacon, red onion confit, tomato, French fries	
Milanese	\$31.00
traditional chicken Milanese, wild arugula, cherry tomatoes, shaved Parmigiano, balsamic reduction	
Tagliata di Manzo*	\$49.00
sliced Prime Sirloin steak 12oz, choice of one side	
Pollo, Pomodoro e Radicchio	\$29.00
fresh herb grilled chicken, sun dried tomato pesto, roasted Kumato tomato, radicchio, crushed dried sweet red pepper, balsamic reduction, Felice Extra virgin olive oil	

SIDES 5

Cavolfiore Al Forno

baked cauliflower, paprika, capers, hazelnuts, raisins

Cime di Rapa

sautéed broccoli rabe, black pepper, Pecorino Romano

Patate Arrosto

oven roasted potatoes, shallot confit

Cavolini

crispy Brussels sprouts, roasted bacon

Spinaci al Limone

sautéed spinach, lemon, extra virgin olive oil

BRUNCH 6

Omelette Vegetariana* (V)

\$19.00

zucchini, goat cheese, baby kale, roasted potatoes, market fresh greens

Omelette*

\$19.00

bacon, Parmigiano-Reggiano, roasted potatoes, market fresh greens

Crostone con Avocado*(V)

\$19.00

chopped avocado, poached eggs, toasted bread, peperoncino, lime zest, roasted potatoes, mixed greens

Uova al Forno*

\$19.00

two baked eggs, sweet Italian sausage, porcini mushrooms, buffalo mozzarella, truffle oil, tomato sauce, toasted bread

French Toast (V)	\$19.00
homemade raisin brioche bread, strawberries, blueberries, maple syrup	
Side	\$8.00
bacon	

COCKTAILS 6

Mimosa	\$17.00
prosecco with freshly squeezed orange juice	
Bloody Mary	\$17.00
Bellini	\$17.00
prosecco with peach purée	
Aperol Spritz	\$17.00
aperol, prosecco, club soda	
Garibaldi	\$17.00
campari, freshly squeezed orange juice	
Tizi	\$17.00
vodka, lime juice, cranberry, St. Germain	

SNACKS AND PLATES 10

Crostone e Ricotta (V)	\$17.00
fresh ricotta, Italian linden spicy honey, figs, sliced almonds	
Bruschetta (V)	\$16.00
Garlic, sea salt, crushed tomato, homemade toasted bread, Felice extra virgin olive oil.	
Burrata e Prosciutto	\$27.00
local upstate burrata, traditionally cured Tuscan prosciutto.	
Polpettine	\$19.00
homemade veal meatballs, tomato sauce, Parmigiano-Reggiano.	
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Crostoni Toscani	\$19.00
traditional bread tartine, chicken liver mousse, onion confit, crispy sage, imported salami from Italy.	

Carciofi e Calamari Fritti	\$24.00
fried baby artichokes and calamari, parsley, lemon	
Arancini (V)	\$19.00
rice balls, tomato, mozzarella, oregano, served with spicy arrabbiata sauce	

NEGRONI MENU 4

SBAGLIATO	\$18.00
Prosecco, Carpano Rosso, Galliano Aperitivo	
ORIENTALE	\$18.00
Roku Gin, UME, Martini Bitter, celery shrub	
GONE SMOKING	\$21.00
Cassia and ginger rye, Antica, Cynar, Campari, hickory smoked	
DURANTE	\$18.00
Engine Gin, Italicus, Inferno Bitter, plum	

SIGNATURE 7

MATERA	\$18.00
Toki, Amaro Lucano, Carpano Rosso, chocolate bitter	
FELICE MARTINI	\$18.00
Upstate Vodka (K) or Tuscan Gin, Tuscan Dry Vermouth	
CAPITAL MULE	\$18.00
Alb Vodka, Ginger Falernum, lime	
KING BEE	\$18.00
Bombay Dry Gin, Meyer Lemon honey, Heimat Cranberry cordial	
ANITA	\$18.00
El Tesoro Blanco , mango, elote liqueur , Ancho Reyes	
ESPRESSO MARTINI	\$18.00
Grey Goose, Borghetti Caffè, espresso	
SPICY MARGARITA	\$18.00
Patron Silver, Hagave Spiced Nectar, lime	

ZERO PROOF 2

HAGAVITO	\$15.00
Hagave Spiced Nectar, pink grapefruit, soda, salt	
GHIA SPRITZ	\$15.00
Ghia, blood orange, tonic water	

BEER 6

FORST	\$9.00
Lager.	
FOUNDER'S CENTENNIAL	\$11.00
IPA.	
RADEBERGER	\$11.00
Pilsner.	
DOLOMITI	\$9.00
Pilsner.	
WEIHENSTEPHANER	\$11.00
Hefe Weissbier.	
CLAUSTHALER	\$8.00
Non-Alcoholic, Germany	
LE BOLLICINE 5	
Lambrusco Concerto	\$15.00
Ermete Medici, sparkling red, Emilia-Romagna (served chilled).	
Prosecco	\$16.00
Sant Ambroeus, Glera, Veneto.	
Prosecco Rosé FIOL	\$18.00
pinot nero, glera, Veneto.	
Franciacorta Cuvée	\$23.00
Ca' del Bosco, chardonnay, pinot nero, pinot bianco, Lombardia.	
Pet-Nat Bianco	\$16.00
Fattoria Sardi, trebbiano, Toscana (organic) (no sulfites added).	
VINI BIANCHI 5	
Pinot Bianco	\$16.00
Kettmeir 2021, Trentino-Alto Adige.	
Felice Chardonnay	\$17.00
Fattoria Sardi 2021, Toscana.	
Pinot Grigio	\$18.00
Valle dei Laghi 2022, Trentino-Alto Adige	
Sauvignon Blanc Asimonia,	\$19.00
Podere Sassaie 2022, Toscana	
Vermentino	\$17.00
Fattoria Sardi 2022, Toscana (organic).	

VINI ROSE 2

Felice Rose \$17.00

Fattoria Sardi 2021, sangiovese, Toscana.

Le Cicale \$22.00

Fattoria Sardi 2020, vermentino, syrah, Toscana (organic).

VINI ROSSI 11

Barbera d'Alba "Il Ciotto" \$17.00

Bovio 2021, Piemonte

Felice Sangiovese \$18.00

Fattoria Sardi 2020, Toscana.

Pinot Nero \$18.00

Tramin Kellerei 2022, Trentino-Alto Adige.

Cabernet Sauvignon \$19.00

Contessa 2020, Toscana.

Vino Nobile di Montepulciano \$22.00

Avignonesi 2019, sangiovese, Toscana (biodynamic).

Brunello di Montalcino \$31.00

La Togata 2018, sangiovese grosso, Toscana.

Barolo Le Cinque Vigne \$32.00

Damilano 2017, nebbiolo, Piemonte.

"Super Tuscan" Sebastiano \$21.00

Fattoria Sardi 2019, cabernet sauvignon, sangiovese, merlot, Toscana (organic).

Aglianico del Vulture Calice \$16.00

Donato D'Angelo 2018, Basilicata

Refosco, Girolamo Dorigo 2021 \$16.00

Friuli

Sagrantino di Montefalco \$18.00

Memoira Colpetrone 2015, Umbria

SPRITZ 4

CLASSICO \$17.00

Prosecco, choice of: Aperol / Campari / Inferno / Paradiso / Galliano Aperitivo

AMALFI \$17.00

Pallini Limoncello, Campari, orange bitter, Prosecco

BIANCO	\$17.00
Italicus, Strega, mint, cucumber, Prosecco	
TAROCCO	\$17.00
blood orange, Inferno Bitter, Prosecco	

HAPPY HOUR BITES ³

Bruschetta (V)	\$11.00
garlic, sea salt, crushed tomato, homemade toasted bread, Felice extra virgin olive oil	
Crostone Ricotta (V)	\$11.00
fresh ricotta, Italian linden spicy honey, figs, sliced almonds	
Arancini (V)	\$11.00
rice balls, tomato, mozzarella, oregano, served with spicy arrabbiata sauce	

WINE BY THE GLASS ⁴

SPARKLING	\$10.00
Prosecco, Sant Ambroeus, glera, Veneto	
WHITE	\$10.00
Felice Chardonnay, Fattoria Sardi 2021, Toscana	
RED	\$10.00
Felice Sangiovese, Fattoria Sardi 2020, Toscana	
ROSE	\$10.00
Felice Rose, Fattoria Sardi 2021, Toscana	

DESSERTS ⁷

Tiramisù*	\$15.00
espresso soaked lady fingers, mascarpone cream, cocoa powder	
Torta al Cioccolato (gluten-free)	\$15.00
homemade cocoa and almond flour cake, vanilla gelato	
Delizia al Limone	\$15.00
sponge cake filled with lemon cream, limoncello syrup	
Torta Cioccolato e Nocciola	\$15.00
chocolate cake, hazelnut cream, crunchy dark chocolate	
Cheesecake	\$15.00
cheesecake topped with wild berry sauce	
Cantucci e Vin Santo	\$19.00
traditional Tuscan biscotti with dessert wine	

Torta di Mele

\$15.00

homemade pastry crust, sliced apples, whipped cream

GELATO & SORBETS 2

Gelato

Vanilla • Pistachio • Hazelnut • Chocolate

Sorbets

Raspberry • Mango

COFFEE 5

Americano

\$4.50

Espresso • Espresso Doppio

\$6.50

Macchiato

\$5.00

Caffè Latte

\$6.50

Cappuccino

\$6.00

TEA 9

English Breakfast

muscatel, woods, spice

Earl Grey

citrus, decisive, persistent

Gunpowder

green tea, strong, full-bodied, grassy

Jasmine

floral, sweet, chestnut

Pai Mu Tan

white tea, honey, velvety, apricot

Sogno D'Amore

ripe fruits, vigorous, caramel mou

Cape Town

rooibos, rose, sunflower, crème caramel

Camomilla

floral, soothing, sweet

Menta

peppermint, mellow, sweet mint

Lobster Risotto

\$39.00

Acquerello Carnaroli rice, lobster bisque, poached lobster, chives