

Tarallucci e Vino Union Square

15 E 18th St Union Square 10003-1903 · +12122285400 · Updated: Jan 14, 2026

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SALUMI 5

PROSCIUTTO DI PARMA

AVAILABLE OPTIONS

ONE: \$11.00

THREE: \$26.00

FIVE: \$36.00

SPECK

AVAILABLE OPTIONS

ONE: \$11.00

THREE: \$26.00

FIVE: \$36.00

MORTADELLA

AVAILABLE OPTIONS

ONE: \$11.00

THREE: \$26.00

FIVE: \$36.00

COPPA DOLCE

AVAILABLE OPTIONS

ONE: \$11.00

THREE: \$26.00

FIVE: \$36.00

SALAME NOSTRANO

AVAILABLE OPTIONS

ONE: \$11.00

THREE: \$26.00

FIVE: \$36.00

FORMAGGI 8

PECORINO ROMANO

AVAILABLE OPTIONS

LAZIO - SHEEP

ONE: \$11.00

THREE: \$26.00

FIVE: \$36.00

ROBIOLA DI BOSCO

AVAILABLE OPTIONS

LOMBARDIA - COW

ONE: \$11.00

THREE: \$26.00

FIVE: \$36.00

PARMIGIANO REGGIANO	AVAILABLE OPTIONS
EMILIA ROMAGNA - COW BALSAMIC	ONE: \$11.00
	THREE: \$26.00
	FIVE: \$36.00

SOTTOCENERE	AVAILABLE OPTIONS
VENETO - COW HONEY	ONE: \$11.00
	THREE: \$26.00
	FIVE: \$36.00

BARRICATO AL PEPE	AVAILABLE OPTIONS
VENETO - COW STRAWBERRY BALSAMIC COMPOTE	ONE: \$11.00
	THREE: \$26.00
	FIVE: \$36.00

PANTALEO	AVAILABLE OPTIONS
SARDEGNA - GOAT CRAB APPLE MOSTARDA	ONE: \$11.00
	THREE: \$26.00
	FIVE: \$36.00

CAPRIOLINA	AVAILABLE OPTIONS
LOMBARDIA - GOAT ORANGE-CHOCOLATE MOSTARDA	ONE: \$11.00
	THREE: \$26.00
	FIVE: \$36.00

BLU DI BUFALA	AVAILABLE OPTIONS
LOMBARDIA - BUFFALO CHERRY BALSAMIC COMPOTE	ONE: \$11.00
	THREE: \$26.00
	FIVE: \$36.00

FOCACCIA BARESE 1	
FOCACCIA BARESE	\$20.00
FRESHLY BAKED WARM FOCACCIA, ROASTED TOMATOES, KALAMATA OLIVES	

ARROSTICINI 1	
TRADITIONAL ABRUZZESE LAMB SKEWERS	AVAILABLE OPTIONS
	FIVE: \$9.00
	TEN: \$16.00

ANTIPASTI 7	
RUCOLA E CARCIOFI	\$19.00
ARTICHOKES, ARUGULA, WALNUTS, SHAVED PARMIGIANO, BALSAMIC DRESSING	
BURRATA	\$22.00
BABY BEETS, PROSCIUTTO, BLUEBERRIES, AROMATIC BREAD CRUMBS	

NONNA MICHELINA’S CHITARRA CON PALLOTTINE	\$27.00
HANDMADE SPAGHETTI WITH NONNA MICHELINA’S ABRUZZESE POMODORO SAUCE AND HER VEAL & BEEF MINI MEATBALLS	

SECONDI 5

MILANESE	\$29.00
ORGANIC BREADED FREE RANGE CHICKEN BREAST, ARUGULA, SHAVED FENNEL, LEMON DRESSING	
FILETTO DI BRANZINO	\$29.00
FILLET OF MEDITERRANEAN SEA BASS, CHARRED BRUSSELS SPROUTS, ROASTED FENNEL, SALSA VERDE	
SALMONE	\$32.00
SEARED ATLANTIC SALMON, FARRO, SPINACH, CHERRY TOMATOES, YUZU MUSTARD SAUCE	
POLLO	\$29.00
ROASTED MURRAY’S CHICKEN, LAVENDER, FENNEL, POTATOES, CASTELVETRANO OLIVES, CALABRIAN CHILI	
TAGLIATA	\$48.00
10 OZ NEW YORK STRIP STEAK, BABY ARUGULA, PARMIGIANO, CHERRY TOMATOES, PINE NUTS VINAIGRETTE	

CONTORNI 4

RAPINI	\$12.00
SAUTEED BROCCOLI RABE, CALABRIAN CHILI	
CAVOLETTI DI BRUXELLES	\$12.00
ROASTED BRUSSELS SPROUTS, CHILI, COLATURA	
SHISHITOS	\$11.00
BLISTERED SHISHITO PEPPERS, SEA SALT	
PATATE	\$10.00
ROASTED FINGERLING POTATOES	

COFFEE 12

ESPRESSO	
MACCHIATO	
CAPPUCCINO	\$6.25
LATTE	\$6.25
ICED CAPPUCCINO	\$6.25
ICED LATTE	\$6.25
AMERICANO	\$5.00
COFFEE	\$4.50

COLD BREW	\$4.50
HOT CHOCOLATE	\$6.00
MOKA	\$7.00
non-dairy milk	\$0.75

ORGANIC TEAS - GREEN 2

TEMPLE OF HEAVEN	\$6.00
FIJI	\$6.00

ORGANIC TEAS - BLACK 2

EARL GREY	\$6.00
ENGLISH BREAKFAST	\$6.00

ORGANIC TEAS - HERBAL 3

ZZZ (DECAF)	\$6.00
CHAMOMILE	
RUBY SIPPER	\$6.00
ORANGE, ROSE HIP, LEMON	
PEPPERMINT	\$6.00

ORGANIC TEAS - ICED TEA 1

ICED TEA	\$5.00
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DESSERT WINE 4

CONDOLCEZZA	\$14.00
FAMIGLIA OLIVINI (LOMBARDIA)	
VIN SANTO DEL CHIANTI	\$15.00
SAN FELICE '13 (TOSCANA)	
GRAHAM'S PORTO TAWNY 10YO	\$16.00
PORTO, PORTUGAL	
GRAHAM'S PORTO TAWNY 20YO	\$21.00
PORTO, PORTUGAL	

DOLCI 7

BUDINO DI PANE		AVAILABLE OPTIONS
PAIN AU CHOCOLAT BREAD PUDDING, BOURBON SAUCE, WHIPPED CREAM		\$12.00
		ADD SCOOP OF VANILLA GELATO: \$3.00
TORTA DI RICOTTA		\$14.00
ITALIAN RICOTTA CHEESECAKE, CITRUS ZEST, HOMEMADE COOKIE CRUMBLE, SEASONAL GARNISH		
AFFOGATO		\$12.00
VANILLA GELATO, ESPRESSO, CRUSHED AMARETTI COOKIES		
TIRAMISU		\$13.00
LADYFINGERS, ESPRESSO, RUM, MASCARPONE CREAM		
BABA SBAGLIATO		\$13.00
“MISTAKEN” CARAMELIZED RUM CAKE, APRICOT PUREE, VANILLA GELATO, COINTREAU SAUCE		
GELATI O SORBETTI		\$12.00
SCOOP OF THREE FEATURED GELATI OR SORBETTI		
TORTA ALLA MOUSSE DI CIOCCOLATO		\$12.00
FLOURLESS CHOCOLATE CAKE, CHOCOLATE MOUSSE		
AMARO 8		
AMARO AVERNA		\$15.00
AMARO BRAULIO		\$16.00
AMARO LUCANO		\$12.00
AMARO MONTENEGRO		\$14.00
AMARO NONINO		\$20.00
AMARO CYNAR		\$13.00
AMARO CYNAR70		\$14.00
AMARO DI ANGOSTURA		\$12.00
GRAPPA 4		
GRAPPA DI AMARONE BONOLO		\$20.00
GRAPPA DI MOSCATO NONINO		\$25.00
GRAPPA POLI PERE		\$24.00
GRAPPA BOTTEGA ANTICA		\$12.00
DIGESTIVO 7		

FRANGELICO	\$12.00
SAMBUCA RAMAZZOTTI	\$13.00
FERNET BRANCA	\$15.00
FERNET BRANCA-MENTA	\$15.00
LIMONCELLO	\$11.00
MR. BLACK LIQUEUR	\$14.00
AMARETTO LUXARDO	\$14.00

SCOTCH 11

JOHNNIE WALKER BLACK 12YR	\$19.00
OBAN 14YR	\$38.00
TALISKER 10YR	\$32.00
TALISKER 18YR	\$65.00
TALISKER STORM	\$26.00
LAPHROAIG 10YR	\$30.00
LAGAVULIN 16YR	\$30.00
AUCHENTOSHAN 12YR	\$26.00
CAOL ILA 14YR	\$20.00
DEWARS WHITE LABEL	\$14.00
CHIVAS REGAL 12YR	\$15.00

COGNAC AND BRANDY 6

COURVOISIER VS	\$18.00
LAIRD'S APPLEJACK	\$11.00
REMY MARTIN VSOP	\$18.00
ARMAGNAC CASTADERE VS	\$16.00
ARMAGNAC CASTADERE VSOP	\$21.00
CONCIERE BRANDY	\$12.00

WHISKEY 10

BULLEIT BOURBON/RYE	\$16.00
WILD TURKEY LONGBRANCH BOURBON	\$18.00
WILD TURKEY RYE WHISKEY	\$14.00
BASIL HAYDEN’S BOURBON	\$16.00
JAMESON IRISH	\$14.00
WHISTLE PIG RYE 10YR	\$22.00
KNOB CREEK 9YR BOURBON/RYE	\$16.00
CANADIAN CLUB	\$22.00
ELIJAH CRAIG BOURBON	\$16.00
MAKER’S MARK	\$20.00

BEER 4

PERONI (ROMA, LAZIO)	\$8.00
Pale Lager	
DOLOMITI (PEDAVENA, VENETO)	\$9.00
Pilsner	
CONEY ISLAND MERMAID (NEW YORK, NY)	\$9.00
Pilsner	
CONEY ISLAND MERMEN IPA (NEW YORK, NY)	\$9.00
IPA	

SIGNATURE COCKTAILS 4

THE TRICKSTER	\$17.00
Bianco Tequila, Cucumber, Sage, Honey Syrup, Lemon	
LA PODEROSA	\$17.00
Whiskey, Amaro Montenegro, Vermouth Bianco, Lemon, Basil	
UCCELLINO	\$17.00
Desolas Mezcal, Grapefruit, Hagave Spiced Nectar, Campari, Tonic	
NIGHT WATCH	\$17.00
Vodka, Elderflower Liqueur, Blackberries, Thyme, Lemon	

SPRITZ 3

APEROL SPRITZ	\$16.00
Aperol, Prosecco, Soda	

CAMPARI SPRITZ	\$16.00
Campari, Prosecco, Soda	
HUGO SPRITZ	\$16.00
Elderflower Liqueur, Prosecco, Soda, Mint	
NEGRONI 4	
NEGRONI SBAGLIATO	\$17.00
Campari, Vermouth Rosso, Prosecco	
MILANO TORINO	\$17.00
Campari, Martini e Rossi, Orange	
NEGRONI NUOVO	\$17.00
Gin, Aperol, Campari, Vermouth Rosso	
OAXACA NEGRONI	\$17.00
Vida Mezcal, Cynar, Campari	
ANALCOLICI (NON-ALCOHOLIC) 4	
PHONY NEGRONI	\$13.00
St. Agrestis Non-Alcoholic Negroni	
ISH SPARKLING WHITE	\$18.00
Non-Alcoholic Sparkling white	
PERONI ZERO	\$8.00
Non-Alcoholic Pale Lager	
NIGHT WATCH ANALCOLICO	\$14.00
Iced Tea, Syrup, Blackberries, Thyme, Lemon	
SPARKLING & ROSE WINES 7	
PROSECCO DI VALDOBBIADENE, Le Manzane, Veneto	AVAILABLE OPTIONS
Glass: \$14.00	
Bottle: \$56.00	
LAMBRUSCO GRASPAROSSA DI CASTELVETRO, TOCCACIELO, Carofoli, Emilia Romagna	AVAILABLE OPTIONS
Glass: \$15.00	
Bottle: \$60.00	
GARDA ROSE CHIARETTO '22, Famiglia Olivini, Lombardia	AVAILABLE OPTIONS
Glass: \$14.00	
Bottle: \$56.00	
BRUT ROSE METODO CLASSICO, Cesarini Sforza, Trentino Alto Adige	AVAILABLE OPTIONS
Glass: \$16.00	
Bottle: \$70.00	

FRANCIACORTA BRUT, SANSEVE SATEN, Monterossa, Lombardia	\$110.00
TRENTODOC BRUT, Ferrari, Trentino-Alto Adige	\$90.00
TRENTODOC PERLE, Ferrari, Trentino-Alto Adige	\$120.00

WHITE WINES 15

PINOT GRIGIO '22, Cantina Andriano, Trentino-Alto Adige	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$56.00
FALANGHINA DEL SANNIO '23, Fontanavecchia, Campania	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$56.00
SAUVIGNON BLANC '22, Kössler, Trentino-Alto Adige	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$60.00
GAVI DI GAVI '22, Villa Sparina, Piemonte	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$56.00
CHARDONNAY SOMERETO '22, Cantina Andriano, Trentino-Alto Adige	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$60.00
NOSIOLA DELLE DOLOMITI '18, Salvetti, Trentino-Alto Adige	\$80.00
DAIVEJ ROERO ARNEIS '22, Deltetto, Piemonte	\$64.00
SAUVIGNON BLANC, MOVIA '20, Brda, Slovenia	\$80.00
GAVI DI GAVI, MONTEROTONDO '20, Villa Sparina, Piemonte	\$90.00
PINOT GRIGIO, DESSIMIS '21, Vie Di Romans, Friuli-Venezia Giulia	\$90.00
PECORINO '23, Marramiero, Abruzzo	\$85.00
TREBBIANO D'ABRUZZO '19, Marramiero, Abruzzo	\$84.00
ETNA BIANCO, GALATIA '21, Giovi, Sicilia	\$120.00
GELSO BIANCO '21, Tenuta I Gelsi, Basilicata	\$60.00
CHARDONNAY RISERVA DORAN '22, Cantina Andrian, Trentino-Alto Adige	\$175.00

RED WINES 35

PINOT NERO '21, Kössler, Trentino-Alto Adige	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00

CHIANTI CLASSICO '20, Fattoria La Ripa, Toscana	AVAILABLE OPTIONS	
	Glass: \$18.00	
	Bottle: \$72.00	
ETNA ROSSO '21, Setteporte, Sicilia	AVAILABLE OPTIONS	
	Glass: \$17.00	
	Bottle: \$68.00	
AGLIANICO DEL TABURNO '19, Fontanavecchia, Campania	AVAILABLE OPTIONS	
	Glass: \$16.00	
	Bottle: \$60.00	
MONTEPULCIANO D'ABRUZZO INFERI RISERVA '18, Marramiero, Abruzzo	AVAILABLE OPTIONS	
	Glass: \$23.00	
	Bottle: \$92.00	
BRUNELLO DI MONTALCINO '17, Ridolfi, Toscana	AVAILABLE OPTIONS	
	Glass: \$27.00	
	Bottle: \$108.00	
DOLCETTO CORDARO '16, Azienda Agraria Semonte, Umbria	\$88.00	
VALTELLINA SUPERIORE '11, Luca Faccinelli, Lombardia	\$115.00	
NERO D'AVOLA '21, Barone di Serramarrocco, Sicilia	\$68.00	
CABERNET SAUVIGNON '21, Cantina Lavis, Trentino-Alto Adige	\$56.00	
VALPOLICELLA RIPASSO CLASSICO MONTECORNIA '19, Azienda Vinicola Farina, Veneto	\$88.00	
VIGNA DEL GENERALE RISERVA PREDAPPIO '19, Nicolucci, Emilia Romagna	\$96.00	
MERLOT NOTTE SAN MARTINO '19, Famiglia Olivini, Lombardia	\$86.00	
IL BRUCIATO '22, Tenuta Guado al Tasso, Toscana	\$96.00	
SAGRANTINO DI MONTEFALCO TERRA CUPA '17, Romanelli, Umbria	\$120.00	
BARBARESCO '19, Azienda Agricola Russia, Piemonte	\$130.00	
VINO NOBILE DI MONTEPULCIANO '18, Avignonesi, Toscana	\$76.00	
CONTRADA BLANDANO ETNA ROSSO RISERVA '17, Terra Costantino, Sicilia	\$130.00	
BAROLO AMPLÉ '18, Cozzo Mario, Piemonte	\$100.00	
TAURASI '17, Tenuta Le Masciare, Campania	\$140.00	
CANNONAU PEDRAS LONGAS '20, Francesco Cadinu, Sardegna	\$115.00	
AMARONE CLASSICO DELLA VALPOLICELLA '19, Azienda Vinicola Farina, Veneto	\$120.00	
CIRÒ ROSSO CLASSICO RISERVA '18, Baroni Capoano, Calabria	\$96.00	
BAROLO ROCHE DI CASTIGLIONE '10, Oddero, Piemonte	\$400.00	

MONTEPULCIANO D'ABRUZZO '85, Emidio Pepe, Abruzzo	\$500.00
BARBACARLO '00, Azienda Agricola Barbacarlo, Lombardia	\$180.00
SAMMARCO '99, Castello dei Rampolla, Toscana	\$300.00
ETNA ROSSO, ROVITTELLO '12, Benanti, Sicilia	\$140.00
BRUNELLO DI MONTALCINO '04, Le Macioche, Toscana	\$350.00
BRUNELLO DI MONTALCINO CERRETALTO '10, Casanova di Neri, Toscana	\$2,000.00
BRUNELLO DI MONTALCINO TENUTA NUOVA '11, Casanova di Neri, Toscana	\$500.00
BRUNELLO DI MONTALCINO RISERVA '06, Conti Costanti, Toscana	\$320.00
MONTIANO '99, Falesco, Lazio	\$280.00
VALPOLICELLA SUPERIORE VIGNETO MONTE LODOLETTA '04, Dal Forno Romano, Veneto	\$600.00
AMARONE DELLA VALPOLICELLA CLASSICO, SEREGO ALIGHIERI VAIO ARMARON '97, Masi, Veneto	\$500.00