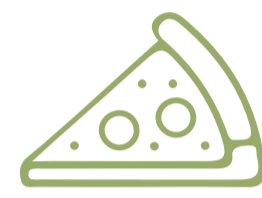


ITALICA

Menu



Cucina



Pizzas



Dolci



Cocktails



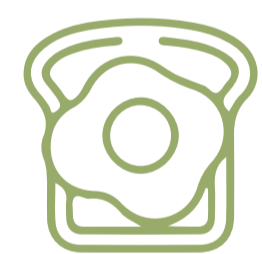
Wines



Beers



Lunch



Brunch



Happy Hour

#ITALICALOVERS

ITALICA

Cucina

Per Iniziare

Paste

Piatti Forti



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ITALICA

Pizza

Pizza Classica

Specialita del Pizzaiolo



Back

ITALICA

Dolci

CIOCCOLATO & MORE 8

Dark chocolate gelato, EVOO, sea salt.

TABLE-SIDE TIRAMISU 12

Biscotti savoiardi, coffee liqueur syrup, mascarpone, organic cacao powder.

PISTACHIO LOVERS 12

Pistachio lava cake, pistachio gelato, pistachio praline.

LIMONCELLO PIE 12

Pâte sablée, limoncello curd, meringue.

Ammazzacaffè

SAMBUCA ROMANA _____ 13	AMARO MONTENEGRO _____ 13
ROMANA SAMBUCA NERA _____ 13	AMARO DEL CAPO _____ 13
LIMONCELLO DI CAPRI _____ 13	FRANGELICO _____ 13
CANDOLINI GRAPPA RUTA _____ 13	FERNET BRANCA _____ 13



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ITALICA

Cocktails

Spritz

Midtown Cocktails

Vermouth Bar



Back

ITALICA

Beers

DRAFT BEERS

PERONI 8
Lager from Italy.

**UNSEEN
CREATURES** 9
American lager
from Miami.

**UNSEEN
CREATURES** 9
IPA from Miami,

BOTTLED

PERONI 8
Lager from Italy.

**BIRRA
MENABREA** 9
Ambrata Lager
from Italy.

**BIRRA
MENABREA** 9
Bionda Lager
from Italy.

HEINEKEN 8
Pale Lager
from Holland.

**CORONA
EXTRA** 8
Pale lager
from Mexico.

GROLSCH 9
Euro pale lager
from Netherlands.

LAGUNITAS 8
IPA from California.

PERONI 0.0 8
Non Alcoholic



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ITALICA

Wines

Red

White

Sparkling

Rose

Wine by the Glass



Back

ITALICA

Brunch

SATURDAY & SUNDAY 10-4pm

Brunch Specials Drink

Fresh Juices & Lemonades

Coffee & Tea

Food



Back

ITALICA

Happy Hour

MONDAY TO THURSDAY FROM 4 TO 7 PM

Food

Midtown Cocktails

Beers

Wine by Glass



Back

ITALICA

Lunch

MONDAY TO FRIDAY, FROM 12 TO 4PM

Pizze

Insalata

Paste

Carne e Pesce

Upgrades



Back

ITALICA

Per Iniziare



PIZZA BREAD 12

Rosemary, sundried tomato pâté, EVOO.

FIOR DI ZUCCA



16

Potatoes, smoked provola, pecorino, sage, zucca mousse, micro basil

 **BOMBETTE** 14
Pizza chips, pistachio pesto, Parmigiano.

 **CARCIOFI** 15
Artichokes, pine nuts, gremolata, lime alioli.

  **BURRATA SORRENTINA** 24
Neapolitan burrata, heirloom tomatoes, pine nuts, basil, EVOO, aceto balsamico I.G.P

FRITTO DI MARE 23
Shrimp, calamari, mussels, scallops, mahi mahi, preserved lemon emulsion, micro basil, burnt lemon.

INSALATA CESARE 15
Butter lettuce, fried capers, Parmigiano, focaccia toast.

SCARPETTA 13
Anchovies from Cetara, garlic, tomatoes, capers, sage, EVOO, pane fatto in casa.

 **SAFFRON ARANCINI** 14
Fior di latte, parsley, Parmigiano, Calabrian Sriracha.

POLPETTINE 15
Beef meatballs, San Marzano tomato sauce, crispy Parmigiano, basil.

SALUMI E FORMAGGI 18
Prosciutto di Parma, Parmigiano, mortadella al pistachio, gorgonzola dolce, honeycomb.

TUNA CRUDO* 19
Tartare, avocado, orange, kalamata, shallots, pistachio, citric dressing.

 **INSALATA DI CAMPAGNA** 17
Endives, radicchio rosso, gorgonzola dolce, orange, candied almonds, EVOO al limone, aceto balsamico I.G.P



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Home



ITALICA

Paste

**TRUFFLE
GNOCCHI**
 32

Fried gnocchi, fresh black truffles, truffle cream, fior di ricotta “Latteria Sorrentina”, chives, EVOO

MEZZI PACCHERI 29

Osso buco, stracciatella “Latteria Sorrentina”, porcini pangratatto, origano di Sicilia.

CASARECCE ALLA VODKA 26

Crispy guanciale, creamy vodka sauce, Parmigiano, EVOO al peperoncino.

CRAB RAVIOLI 26

Lobster bisque, shrimp, toasted almonds, gremolata.

 **LASAGNA BOLOGNESE** 26

Homemade traditional Bolognese lasagna with bechamel sauce, Parmigiano.



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Home



ITALICA

Piatti Forti

**LAMB
COTOLETTA**
38

Lamb chops, pistachio, pecorino,
aromatic herbs, zucca mousse.

BISTECCA DI MANZO 45

14 oz beef rib eye, roasted vegetables,
porcini e aglio butter.



PARMIGIANA DI MELANZANE 25

San Marzano tomato sauce, eggplant,
Parmigiano, fior di latte, micro basil.



POLPO ARROSTO 38

Roasted octopus, confited potatoes,
capperi al sale marino, sweet pepper drops,
EVOO al limone.

ACQUA PAZZA 38

Whole branzino, pinot grigio, tomatoes,
Castelvetrano olives, garlic, shallots,
preserved lemon, origano di Sicilia.



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Home



ITALICA

Pizza Classica

MARGHERITA **D.O.P** **24**

San Marzano tomato sauce, mozzarella di bufala “Latteria Sorrentina”, EVOO, basil. All ingredients are imported from Naples.

NOT JUST ANY PEPPERONI 18

San Marzano tomato sauce, mozzarella cheese, Calabrian salami, spicy honey.

TARTUFATA 25

Truffle cream, fior di latte, wild mushrooms, fresh black truffles, fior di ricotta “Latteria Sorrentina”, micro basil.

DIPENDENZA 19

Smoked provola “Latteria Sorrentina”, Parmigiano, datterino tomatoes, origano di Sicilia, EVOO al aglio.

FORMAGGI ECCETERA 19

Fonduta di gorgonzola, fior di latte, provolone, caramelized figs, EVOO al limone.



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ITALICA

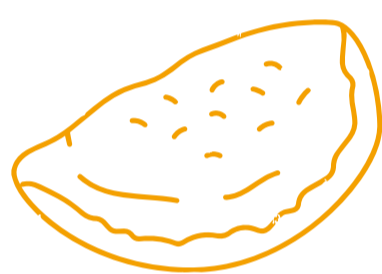
SPECIALITÀ

del Pizzaiolo



STELLA 23

Our famous star pizza stuffed with fior di ricotta “Latteria Sorrentina”, San Marzano tomato sauce, burrata, prosciutto di Parma, arugula, EVOO.



PANUOZZO DI CAMPANIA

Mortadella al pistachio, stracciatella “Latteria Sorrentina”, pistachio pesto, arugula, EVOO al limone.

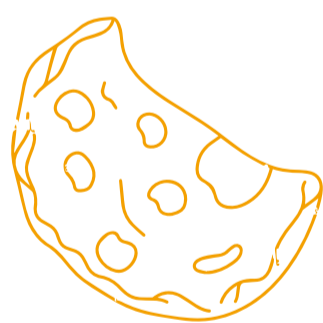
23



PINSA ALLA NERANO

Crema di zucchini, fior di latte, zucchini fritte, guanciale, EVOO.

20



'O CALZONE

Mortadella al pistachio, stracciatella “Latteria Sorrentina”, pistachio pesto, arugula, EVOO al limone.

22



FRITTA DI NAPOLI

Fior di ricotta “Latteria Sorrentina”, datterino tomatoes, basil pesto.

19



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Home



ITALICA

Spritz

IL CLASSICO

Aperol, Prosecco, soda, orange slice.
17

GIOVANNE MEET OAXACA

Aperol, Montelobos mezcal,
orange juice, Prosecco,
soda, torched orange.
17

CIDER TWIST

Cinzano dry vermouth, apple cider,
Prosecco, lemon peel
17

IL FLORALE

Sake, St Germain, Prosecco,
edible flowers.
17

FRUTTATO

Aperol, Santa Teresa 1796 rum,
Pinot Grigio, passion fruit syrup,
pineapple juice, dry orange.
17

RUBINO

Aperol, ruibharb liquor,
strawberry pure,
Prosecco, lemon peel.
17



**IT'S
SPRITZ TIME
SOMEWHERE**

#SPRITZLOVERS



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ITALICA

Midtown Cocktails

QUASI UNA COLOMBA 17

Maestro Dobel tequila blanco, Cocchi americano, grapefruit cordial, grapefruit soda, basil.



SUMMER AT THE CORNER 17

Maestro Dobel tequila blanco, 400 Conejos mezcal, lemon, watermelon shrub, tajin rim.

UN VINITO 17

Ellven vodka, pinot grigio, clarified tropical fruits.

PASSION LASSI 17

Flor de Caña white rum, passion fruit syrup, cucumber, jalapeño, yogurt, mint, nutmeg.

TEMPESTOSO 17

Flor de Caña 7 años rum, sherry, pineapple, orgeat, lime juice, mint.

COSTA AMALFITANA 17

Cocchi Americano bianco, pineapple juice, passion fruit syrup, soda, natural flowers, lemon peel.



FRAGOLE CON PANNA 17

Ellven vodka, strawberry, cream, vanilla, cacao powder.

STRIPPER MARTINI 17

Milk punch espolón tequila, Cocchi bianco, Prosecco, passion fruit pulp, lemon-lime juice, green tea, amarena cherry.



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ITALICA

Vermouth Bar

ASK FOR YOUR PERFECT SERVE

CINZANO 1727 12
Rosso di Torino

CINZANO 8
Rosso di Torino.

CINZANO 9
Extra dry di Torino.

BORDIGA 11
Bianco di Torino.

BORDIGA 11
Rosso di Torino.

BORDIGA 11
Extra dry di Torino.

COCCHI AMERICANO 10
Bianco di Torino.

COCCHI AMERICANO 10
Rosa di Torino.

DEL PROFESSORE 13
Rosso di Torino.



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ITALICA

Wines

Red

CATENA VISTA FLORES 50

Malbec from Mendoza, Argentina

ZENATO 54

Valpolicella superiore from Venice, Italy

FORNACELLE ZIZZOLO 62

Bolgheri from Tuscany, Italy

MARCELO PELLERITI SIGNATURE 62

Cabernet Franc from Mendoza, Argentina

TINPOT HUT 67

Pinot Noir from Marlborough, NZ.

ALTESINO 74

Rosso di Moltacino from Tuscany, Italy

MAZZEI PHILIP 78

Cabernet Sauvignon from Tuscany, Italy

CAMPO PIANO 89

Amarone della Valpolicella from Italy

BRUNO PORRO RIBOTE 90

Barolo from Piedmont, Italy

White

VILLA SPARINA 52

Gavi di Gavi from Piedmont, Italy

PAROLVINI 54

Moscato from Lombardia, Italy

FRATELLI URCIUOLO 56

Falanghina from Campania, Italy

TINPOT HUT 58

Sauvignon Blanc from Marlborough, NZ.

EL ENEMIGO 64

Chardonnay from Mendoza, Argentina

FANTINEL TENUTA SANT'HELENA 65

Pinot Grigio from Veneto, Italy



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ITALICA

Wines

Sparkling

**FAMIGLIA
STAITI** 56
Prosecco DOC
from Italy.

**PINK FLAMINGO
ROSE** 56
Rosé Sparkling wine
from France.

BOTTLE 187 ML
**POMMERY
POP SPLIT** 28
Extra Brut from
Champagne, France.

FERRARI 48
Brut sparkling from
Trentino, Italy.

**CHANDON
BRUT** 66
Sparkling wine
from California.

**POMMERY
BRUT
ROYALE** 105
From Champagne,
France.

Rose

**PINK
FLAMINGO** 52
Rose from Sable de
Camargue, France.

**LA CHAPELLE
GORDONNE
BY POMMERY** 58
Rose from Cotes de
Provence, France.



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ITALICA

Wines

Wine by the Glass

SPARKLING

FAMIGLIA STAITI 14
Prosecco DOC from Italy.

PINK FLAMINGO ROSE 14
Rosé Sparkling wine from France.

ROSE

OBRA PRIMA 14
Rose from Mendoza, Argentina.

WHITE

BEATI 14
Pinot Grigio from Venice, Italy.

SCAIA 14
Chardonnay from Venice, Italy.

PRODIGO 14
Sauvignon Blanc from Friuli-Venice, Italy.

RED

FLOR DEL INCA 14
Malbec from Mendoza, Argentina.

VILLA MARIN 15
Merlot from Venice, Italy.

PAROLVINI 15
Nero D'Avola from Sicilie, Italy.



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ITALICA

Brunch

SATURDAY & SUNDAY 10-4pm

Brunch special drinks



BOTTOMLESS

APEROL SPRITZ 30

2x1

**APEROL SPRITZ
& FRUTTATO 18**

(Price per person - 2 hours)



FAMIGLIA STAITI

BOTTOMLESS

PROSECCO 28

(Price per person - 2 hours)



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Home



ITALICA

Brunch

SATURDAY & SUNDAY 10-4pm

Fresh Juices & Lemonades

ORANGE JUICE 8	LEMONADE 6
GRAPEFRUIT JUICE 8	GINGERMINT LEMONADE 7
PINEAPPLE JUICE 7	ARNOLD PALMER 7

Coffee & Tea

ESPRESSO 3	MACCHIATO 3.50	TEA OVER ICE 6
CAPPUCCINO 5	AMERICANO 3	Raspberry nectar, Ceylon gold, Mango peach.
LATTE 5		HOT TEA 4
		English breakfast, Camomille citron, Jasmine green, Citrus mint.

Milk Options: Regular / Oat 1 / Almond 1



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Home



ITALICA

Brunch

SATURDAY & SUNDAY 10-4pm

 **PANNE FATTO IN CASA** 12
Fior di ricotta, local jam, honeycomb.

 **AVOCADO TOAST** 16
Toast, avocado, heirloom tomatoes, soft boiled eggs, fresh herb salad.

CORNETTO SANDWICH 15
Crispy guanciale, datterino rosso, farm scrambled eggs.

STEAK AND EGGS 35
10 oz New York steak, farm eggs any style, home fries. Optional truffle fries 7

 **ITALIAN TOAST** 15
Brioche, whipped fior di ricotta "Latteria Sorrentina", caramelized figs, lemon zest, micro basil.

 **FOCACCIA BIANCANEVE** 17
Homemade focaccia, stracciatella "Latteria Sorrentina", mortadella al pistachio, EVOO al limone.

 **PANUOZZO NAPOLETANO** 17
Fior di latte, prosciutto di Parma, arugula, sundried tomato pâté



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ITALICA

Lunch

MONDAY TO FRIDAY, FROM 12 TO 4PM

Pizze 16

MARGHERITA CLASSICA

San Marzano tomato sauce, fior di latte, basil.

PEPPERONI

San Marzano tomato sauce, mozzarella, pepperoni.

Insalata 17

CHICKEN CAESAR

Butter lettuce, pangrattato, grilled chicken, Parmigiano, Caesar dressing.

SHRIMP PUGLIA

Shrimp, radicchio rosso, arugula, shallots, fior di latte, kalamata powder, datterino tomatoes, aceto balsamico, EVOO.

Paste 19

MEZZI PACCHERI

San Marzano tomato sauce, stracciatella "Latteria Sorrentina", basil, EVOO.

CASARECCE

Mushrooms cream sauce, fior di ricotta, micro basil.

Carne e Pesce 24

SALMON

Scottish salmon, roasted vegetables, crema di zucchini.

NEW YORK STEAK

Home potatoes, sweet pepper drops, gremolata.



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ITALICA

Lunch

MONDAY TO FRIDAY, FROM 12 TO 4PM

Upgrades

Antipasti 10

BOMBETE Pizza chips, pistachio pesto, Parmigiano.

SCARPETTA Anchovies from Cetara, garlic, tomatoes, capers, sage, EVOO, pane fatto in casa.

SAFFRON ARANCINI Fior di latte, parsley, Parmigiano, Calabrian Sriracha.

POLPETTINE Meatballs, San Marzano tomato sauce, crispy Parmigiano, basil.

Dolci 7

CIOCCOLATO & MORE Dark chocolate gelato, EVOO, sea salt.

PISTACHIO AFFOGATO Gelato & espresso.

Beverages

GLASS OF WINE 6 Malbec, pinot grigio, rose or Prosecco.

BOTTLE BEER 6 Peroni, Corona or Lagunitas.

COFFEE 2 Espresso, Macchiato or Americano.



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ITALICA

Happy Hour

MONDAY TO THURSDAY FROM 4 TO 7 PM

Food

  **PIZZA BREAD** 12

Rosemary, sundried tomato pâté, EVOO.

GAMBERI AGLIO OLIO 13

Shrimp, peperoncino, garlic, micro basil, EVOO.

 **FIOR DI ZUCCA** 16

Potatoes, smoked provola, pecorino, sage, zucca mousse, micro basil.

 **BOMBETTI** 14

Pizza chips, pistacchio pesto, Parmigiano.

  **CARCIOFFI** 15

Artichokes, pine nuts, gremolata, lime alioli.

SCARPETTA 13

Anchovies from Cetara, garlic, tomatoes, capers, sage, EVOO, pane fatto in casa.

 **SAFFRON ARANCINI** 14

Fior di latte, parsley, Parmigiano, Calabrian Sriracha.

POLPETTINI 15

Beef meatballs, San Marzano tomato sauce, crispy Parmigiano, basil.

SALUMI E FORMAGGI 18

Prosciutto di Parma, Parmigiano, mortadella al pistacchio, gorgonzola dolce, marinated olives.

CIOCCOLATO & MORE 8

Dark chocolate gelato, EVOO, sea salt.



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ITALICA

Happy Hour

MONDAY TO THURSDAY FROM 4 TO 7 PM

Midtown Cocktails 9

SUMMER AT THE CORNER

Maestro Dobel tequila blanco,
400 Conejos mezcal, lemon,
watermelon shrub, tajin rim.

COSTA AMALFITANA

Cocchi Americano bianco,
pineapple juice, passion fruit syrup,
soda, natural flowers, lemon peel.

IL CLASSICO

APEROL SPRITZ

Aperol, Prosecco, soda, orange slice.

PASSION LASSI

Flor de Caña white rum,
passion fruit syrup, cucumber,
jalapeño, yogurt, mint, nutmeg.

Beers 7

PERONI

Lager from Italy.

CORONA EXTRA

Pale Lager from Mexico.

HEINEKEN

Pale Lager from Holland.

LAGUNITAS

IPA from California.

PERONI 0.0

Non Alcoholic.



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ITALICA

Happy Hour

MONDAY TO THURSDAY FROM 4 TO 7 PM

Wine by Glass 7

FAMIGLIA STAITI

Prosecco DOC from Italy.

BEATI

Pinot Grigio from Venice, Italy.

OBRA PRIMA

Rose from Mendoza, Argentina.

FLOR DEL INCA

Malbec from Mendoza, Argentina.



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