

# ARMANI / RISTORANTE

NEW YORK

## *Lunch Menu*

2 COURSE MENU \$70  
3 COURSE MENU \$90  
4 COURSE MENU \$110

# ARMANI / RISTORANTE

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## *Antipasti*

### STARTERS

#### PATATE, TARTUFO E INSALATA DI STAGIONE

Potatoes, Truffle and Seasonal Leaves

#### VITELLO, TONNO E CAPPERI

Veal, Tuna and Capers

#### SEPPIA, RIDUZIONE DI MARINARA E OLIVE TAGGIASCHE

Cuttlefish, Marinara Reduction and Taggiasche Olives

#### TARTARE, ZAFFERANO E MIDOLLO

Steak Tartare, Saffron crumble and Bone Marrow

#### INSALATA DI ARANCIA, FINOCCHIO, SALICORNIA

Salad of Orange, Fennel and Samphire

*(Add Seared Scallops, Supplement \$25)*

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## *Primi Piatti*

### FIRST COURSES

#### SPAGHETTI, POMODORO E BASILICO

Spaghetti, Tomatoes and Basil

#### CARNAROLI, ZAFFERANO E PARMIGIANO

Carnaroli Rice, Saffron and Parmesan

#### LINGUINE, CANNOLICCHI E PEPERONE CRUSCO

Linguine, Razor Clams and Crusco Pepper

#### PAPPARDELLE, RAGU DI CORTILE E PECORINO

Pappardelle, Courtyard Ragu and Pecorino Cheese

#### TAGLIOLINI, TARTUFO BIANCO, BURRO D'ALPEGGIO

Tagliolini, White Truffle, Alpine Butter

*(Supplement \$70)*

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## *Secondi Piatti*

### MAIN COURSES

#### **SOGLIOLA, LIMONE E BIETOLE**

Dover Sole, Lemon and Swiss Chard

#### **VITELLO, RUCOLA E MAIONESE**

Veal Cutlet, Arugula and Mayonnaise

*(Supplement \$40)*

#### **BRANZINO, LIMONE SALATO E RADICCHIO**

Sea Bass, Salty Lemon and Radicchio

#### **MANZO, PEPE VERDE E CAROTE**

Beef, Green Peppercorn and Carrots

*(Add White Truffle, Supplement \$70)*

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## *Dolci*

### SWEETS

#### MERINGA, FRAGOLINE DI BOSCO E PANNA MONTATA

Merengue, Wild Strawberries and Whipped Cream

#### CAFFE', MASCARPONE E PAN DI SPAGNA

Coffee, Mascarpone and Sponge Cake

#### RICOTTA, MANDORLA E PISTACCHIO

Ricotta, Almond and Pistachio

#### SELEZIONE DI FORMAGGI ITALIANI ARTIGIANALI

Selection of Artisanal Italian Cheese

*(Supplement \$20)*

#### CAFFE' ESPRESSO

Mignadises

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## *Armani Experience*

**4 Course Menu \$120**

### VITELLO, TONNO E CAPPERI

Veal, Tuna and Capers

### CARNAROLI, ZAFFERANO E PARMIGIANO

Carnaroli Rice, Saffron and Parmesan

### SOGLIOLA, LIMONE E CAVOLO RICCIO

Dover Sole, Lemon and Kale

### *ADDITIONAL COURSE*

### COTOLETTA DI VITELLO 'MILANESE'

Veal Milanese

*(Supplement \$80)*

### MERINGA, FRAGOLINE DI BOSCO E PANNA MONTATA

Merengue, Wild Strawberries and Whipped Cream

### CAFFE' ESPRESSO

Mignadis

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## *Armani Autunno*

**7 Course Menu \$180**

### **ZUCCA, RADICI E ERBORINATO**

Pumpkin, Roots and Blue Cheese

### **ASTICE, POMPELMO E ZABAIONE SALATO**

Blue Lobster, Grapefruit, Sabayon

### **BOTTONI DI FARAONA, PINOLI E TARTUFO NERO**

Guinea Fowl Bottoni, Pine Nuts and Black Truffle

### **CARNAROLI, PORCINI E SPUGNOLE**

Carnaroli Rice, Ceps Mushrooms and Morels

### **BRANZINO, LIMONE SALATO E RADICCHIO**

Sea bass, Salty Lemon and Radicchio

### **MANZO, PEPE VERDE E CAROTE**

Beef, Green Peppercorn and Carrots

### **CASTAGNE, NOCCIOLE E CIOCCOLATO**

Chestnuts, Hazelnuts and Chocolate

### **CAFFE' ESPRESSO**

Mignadises