

ARMANI / RISTORANTE

NEW YORK

“I always wanted the Armani brand to become an expression of style as a lifestyle, of sophisticated simplicity as a sign of elegance in every field, and food that is one of the most important elements of everyday life could not be missing.”

A handwritten signature in black ink, reading "Giorgio Armani". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Dinner

ARMANI / RISTORANTE

Antipasti

Starters

BURRATA, PASTINACA E RADICCHIO

Burrata, Parsnip and Radicchio Selection

35

TARTARE DI MANZO, CIALDA DI MAIS E UOVO MARINATO

Steak Tartare, Corn Truffle, Black Garlic Mayonnaise

39

TONNO, SALSA PUTTANESCA E ALGA MARINATA

Tuna, Puttanesca Sauce and Marinated Seaweed

41

CARDONCELLO, ZUCCA E SALSA DI MELA

King Oyster Mushroom, Pumpkin and Apple Gastrique

35

CALAMARI, SALSA TARTARA E POMODORO PICCANTE

Fried Calamari, Tartar Sauce and Spicy Tomato Sauce

29

ARMANI / RISTORANTE

Primi

First Courses

GNOCCHI DI RAPA ROSSA, CINGHIALE E SALSA DOLCE FORTE

Beetroot Gnocchi, Wild Boar and 'Dolce Forte' Sauce

38

RISOTTO CARNAROLI, SPUGNOLE E PORCINI

Carnaroli Rice, Morels and Ceps Mushroom

38

LINGUINA, VONGOLE, FINOCCHIETTO E LIMONE

Linguina Gentile, Clams, Wild Fennel, and Lemon

39

TAGLIOLINO 'PAGLIA E FIENO', CARCIOFI E ASTICE DEL MAINE

Tagliolino 'Paglia E Fieno', Artichoke and Maine Lobster

41

TORTELLINO E SALSA AL PARMIGIANO

Tortellini and Parmesan Sauce

37

ARMANI / RISTORANTE

Secondi

Main Courses

BRANZINO, FINOCCHIO E BROCCOLI

Sea Bass, Fennel and Broccoli

52

IPPOGLOSSO, SALSA AL FRANCIACORTA E TOPINAMBUR

Halibut, Franciacorta Sauce and Sunchokes

61

POLLO BIOLOGICO, TARTUFO NERO E CAROTE GLASSATE

Organic Heritage Chicken, Black Truffle and Glazed Carrots

63

COPPA DI MAIALE DEL BERKSHIRE, SALSA PAMPANELLA E CIME DI RAPA

Berkshire Pork, 'Pampanella' Sauce and Broccoli Rabe

57

SEDANO RAPA, TARTUFO NERO E NOCCIOLE

Celery Roots, Black Truffle and Toasted Hazelnuts

55

ARMANI / RISTORANTE

Dolci

Sweets

RICOTTA, MANDORLA E PISTACHIO

Ricotta, Almond and Pistachio

21

ZUCCA, MIRTILLO ROSSO E SCIROPPO D'ACERO

Pumpkin, Cranberries and Maple Syrup

21

CIOCCOLATO, HABANADA E FRUTTO DELLA PASSIONE

Chocolate, Habanada Peppers and Passionfruit

21

SELEZIONE DI FORMAGGI ARTIGIANALI, PAN TRAMVAI

E MARMELLATA DI LIMONI MEYER

Selection of Artisanal Cheese, Raisin Bread, Meyer Lemon Jam

45

ARMANI / RISTORANTE

Armani Experience

4 Course Menu \$140

With Wine Pairing \$70

VITELLO, TONNO E CAPPERI

Veal, Tuna and Capers

Mirabella, Franciacorta Brut Rose' NV, Italy

RISOTTO ARMANI

Carnaroli Rice, Saffron and Parmesan

Te Mata, Elston, Estate Chardonnay 2021, New Zealand

BRANZINO, FINOCCHIO E BROCCOLI

Sea Bass, Fennel and Broccoli

Bruno Giacosa, Roero Arneis 2023, Alba, Piedmont, Italy

ADDITIONAL COURSE

COTOLETTA DI VITELLO 'MILANESE'

Veal Milanese

(supplement \$85)

Charles Heidsieck, Brut Reserve NV, France

MERINGATA ARMANI

Meringue, Coconut and Berries

Pio Cesare, Moscato D'asti 2023

CAFFE' ESPRESSO

Mignardises

ARMANI / RISTORANTE

Armani Autunno

7 Course Menu \$210

With Wine Pairing \$120

CARDONCELLO, ZUCCA E SALSA DI MELA

King Oyster Mushroom, Pumpkin and Apple Gastrique

Barone Pizzini, Animante, Franciacorta Brut NV, Italy

TONNO, SALSA PUTTANESCA E ALGA MARINATA

Tuna, Puttanesca Sauce and Marinated Seaweed

Mirabella, Franciacorta Brut Rose' NV, Italy

RISOTTO CARNAROLI, SPUGNOLE E PORCINI

Carnaroli Rice, Morels and Ceps Mushroom

Te Mata, Elston, Estate Chardonnay 2021, New Zealand

GNOCCHI DI RAPA ROSSA, CINGHIALE E SALSA DOLCE FORTE

Beetroot Gnocchi, Wild Boar and 'Dolce Forte' Sauce

Feudo Montoni, Vrucara, Terre Siciliane Nero D'Avola 2018, Italy

IPPOGLOSSO, SALSA AL FRANCIACORTA E TOPINAMBUR

Halibut, Franciacorta Sauce and Sunchokes

Vincent Girardin, Chassagne-Montrachet VV Rouge 2017, France

or

COPPA DI MAIALE DEL BERKSHIRE, SALSA PAMPANELLA E CIME DI RAPA

Berkshire Pork, 'Pampanella' Sauce and Broccoli Rabe

Michele Satta, Bolgheri Superiore, Piastraia 2021, Italy

ZUCCA, MIRTILLO ROSSO E SCIROPPO D'ACERO

Pumpkin, Cranberries and Maple Syrup

Pio Cesare, Moscato D'asti 2022

SELEZIONE DI FORMAGGI ARTIGIANALI, PAN TRAMVAI, MARMELLATA DI LIMONI MEYER

Selection of Artisanal Cheese, Sultana Bread, Meyer Lemon Jam

(supplement \$45)

CAFFE' ESPRESSO

Mignardises