

ARMANI / RISTORANTE 5th AVENUE

ARMANI STYLE MENU



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ANTIPASTI / APPETIZER

FAMILY STYLE

Veal tonnato with coffee, toasted hazelnut and baby lettuce heart

Apulian burrata with fresh fava beans and green peas,
'nduja bread and seasonal herbs

Spinach salad, organic local apple, aged goat cheese,
pistachios and balsamic vinegar of Modena

Wood grilled octopus with warm chickpeas, sage essence and peperone crusco sauce

Pickled seasonal vegetables

Artichokes and chicory leaves salad with Parmigiano Reggiano cheese

Wild salmon crudo with lemon dressing and chives

SECONDI PIATTI / MAIN COURSE

POLLO

Oven roasted heritage chicken

or

DENTICE

Pan seared Snapper fillet

FAMILY STYLE

Broccoli rabe

Wild sauted mushrooms

Mashed potatoes

Grilled seasonal vegetables

I DOLCI / DESSERTS

PROFITEROLES

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness

Armani / Ristorante started a collaboration with local producer, most of the vegetables and greens
that we use are grown in certified organic farms in New York and Pennsylvania