

# ARMANI / RISTORANTE 5<sup>th</sup> AVENUE

CANAPÉ MENU



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NEW YORK

Crab cake, salted lemon jam, cilantro  
Rice cracker, tuna tartare, finger lime  
Vitello tonnato, crispy capers and coffee  
Mini blinis, caviar and sour cream  
Buckwheat crisp, smoked duck and dates  
Figs, ricotta and balsamic vinegar  
Foie gras torchon, grape jelly on brioche  
Baby turnip and black truffle  
Tartelette with robiola and rhubarb compote

or

LOS ANGELES

Crab cakes with salted lemon jam  
Tuna tartare in a crispy rice leaf  
Smoked duck and dates purée  
Potatoes and nduja croquettes  
Fried artichokes , pecorino and lemon  
Focaccia with lardo and black truffle  
Mozzarella and pickled radish  
Grilled octopus and celery salad  
Home-made smoked salmon  
Risotto Armani Milano  
Oven roasted heritage chicken

\*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