

ARMANI / RISTORANTE 5th AVENUE

CHEF COLLEZIONI MENU



[FACEBOOK.COM/ARMANIRISTORANTE](https://www.facebook.com/ARMANIRISTORANTE)

[@ARMANIRISTORANTENEWYORK](https://www.instagram.com/ARMANIRISTORANTENEWYORK)

[#ARMANIRISTORANTENEWYORK](https://www.instagram.com/ARMANIRISTORANTENEWYORK)

ANTIPASTI / APPETIZER

ASTICE

Con morbido ed insalatina di asparagi, latte di mandorle e finocchietto selvatico
Poached lobster with asparagus mousse and salad, almond milk and wild fennel

or

CARCIOFO

Variazione di carciofo alla romana, pane aromatico,
crema di parmigiano, limone salato e tartufo nero
*Cooked, pickled and raw artichokes, aromatic bread,
parmigiano cream, salted lemon, summer truffle*

PRIMI PIATTI / FIRST COURSE

TORTELLINI

Di ricotta di pecora, crema di pisellini freschi, mentuccia e pecorino
Homemade tortellini with sheep ricotta, green peas puree, mentuccia and pecorino

or

GARGANELLI

Al ragu bianco di coniglio, olive taggiasche e germogli di rucola
Handcrafted garganelli with rabbit ragout, taggiasche olives and micro arugula

SECONDI PIATTI / MAIN COURSE

VITELLO

Filetto in padella con aromi, raviolo di guancia, purea di sedano rapa e tartufo nero
Pan seared veal tenderloin, cheeks raviolo, celery root puree and black truffle sauce

or

IPPOGLOSSO

Cotto in padella, ragout di spugnole, pisellini freschi, limone e aria di aglio dolce
Pan seared halibut, braised morels, fresh green peas, lemon and sweet garlic foam

I DOLCI / DESSERTS

SELEZIONE DI FORMAGGI DELLO CHEF

4 formaggi scelti dal nostro chef
con marmellate, miele e pane di campagna tostato

CHEF'S SELECTION OF 4 CHEESES

Served with homemade jam, honey and toasted rye bread
Our homemade mignardise

*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