

ARMANI / RISTORANTE 5th AVENUE

PRIMAVERA MENU



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ANTIPASTI / APPETIZER

CAPESANTE

In carpaccio con broccolo fermentato, mela verde, caviale e aspetto di sedano
*Scallops carpaccio with fermented broccoli stem, green apple,
russian caviar and celery vinegar*

or

CARPACCIO

Di Angus marinato ed affumicato, parmigiano 36 mesi e piccole verdure all aceto di pomodoro
*Marinated, smoked Angus beef carpaccio, parmigiano 36 months,
vegetables, tomato vinegar dressing*

PRIMI PIATTI / FIRST COURSE

RISOTTO

Alle erbe fini con spugnole glassate e composta di limoni salati
With fresh herbs puree, glazed morel mushrooms and salted lemon jam

or

MEZZELUNE

Ripiene di branzino, crudaiola di pomodoro, bergamotto ed olive di Castelvetro
Ravioli filled with branzino, fresh tomatoes sauce, bergamot and Castelvetro olives

SECONDI PIATTI / MAIN COURSE

DENTICE

In oliocottura, melanzane all'agro, crema al rosmarino e gel di pompelmo
Oil poached red snapper, pickled eggplant, rosemary cream and grapefruit gel

or

MANZO

Black Angus 50 giorni alla brace di quercia, funghi cardoncelli , pepe nero ed estratto di funghi
*Grilled dry aged 50 days black Angus beef, king oyster mushrooms,
black pepper and mushroom reduction*

I DOLCI / DESSERTS

NOCCIOLA E PERA

Dulcey cioccolato, nocciola, sorbetto di pera, toffee e bergamotto
Dulcey chocolate, hazelnut crunch, pear sorbet, toffee and bergamot

LA NOSTRA PICCOLA PASTICCERIA

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