

ARMANI / RISTORANTE 5th AVENUE

SPRING TASTING MENU

HOURS OF OPERATION

5:30PM – 10:00PM

MONDAY – SATURDAY



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SPRING TASTING MENU

CARPACCIO

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

TORTELLINI

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

IPPOGLOSSO

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

or

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*

DESSERT

AGRUMI

Consistenze di agrumi, croccante al pistacchio Siciliano e sorbetto al mandarino
Textures of citrus, sicilian pistachio crumbs and mandarin sorbet

LA NOSTRA PICCOLA PASTICCERIA

Our homemade pastry

Tasting Menu \$95

Wine Pairing \$75

*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