

ARMANI / RISTORANTE 5th AVENUE

NEWYORKESE MENU



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ANTIPASTI / APPETIZER

BURRATA

Pugliese servita con zucca arrostita e marinata, pepita ed erbe amare
Apulian Burrata with roasted and pickled pumpkin, pepita and bitter greens

or

TARTARE DI TONNO

Con olio extra vergine d'oliva agli agrumi, finger lime e bottarga di muggine
Tuna tartare with citrus extra-virgin olive oil, finger lime, and air-dried mullet roe

or

RAVIOLI

Ripieni di ricotta e spinaci con burro, salvia e parmigiano reggiano
Homemade ricotta and spinach ravioli with butter, sage and Parmigiano-Reggiano

SECONDI PIATTI / MAIN COURSE

RISOTTO SELEZIONE ARMANI

"Armani Milano" Superfino Acquerello con zafferano e fonduta di parmigiano
"Armani Milano" Acquerello Superfino with saffron and parmigiano cheese fondue

or

BRANZINO

Il filetto in crosta di olive taggiasche, composta di peperone crusco e bok choy
Pan-seared filet with Taggiasche olive crust, peperone crusco and sautéed bok choy

or

POLLO

Il petto organico con salsa di spugnole, erbe fini e mano di Buddha
Organic chicken breast with morel mushrooms, wild fresh herbs and preserved Buddha's hands

I DOLCI / DESSERTS

TIRAMISU

Mousse di mascarpone, biscotto al caffè e cacao amaro
Mascarpone mousse, coffee biscuit and bitter cacao

MENU \$95 PP
WINE PAIRING \$65 PP

*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