

ARMANI / RISTORANTE 5th AVENUE

FOOD STATION BUFFET MENU



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ANTIPASTI / APPETIZER

Veal tonnato with coffee, toasted hazelnut and baby lettuce heart

Apulian burrata with fresh fava beans and green peas, 'nduja bread and seasonal herbs

Spinach salad, organic local apple, aged goat cheese, pistachios and balsamic vinegar

Wood grilled octopus with warm chickpeas broth, sage essence and peperone crusco sauce

Pickled seasonal vegetables

Artichokes and chicory leaves salad with Parmigiano Reggiano cheese

Wild salmon crudo with lemon dressing and chives

CHARCUTERIE (supp 15)

Italian selection of charcuterie included 24th month Prosciutto toscano, coppa, salami and pancetta served with our home made bread and focaccia

PRIMI PIATTI / FIRST COURSE

RISOTTO

Superfino "Acquerello", parmigiano vacche rosse e zafferano
Acquerello riserva with saffron and parmesan 24 months

PASTA

Chef Collezioni

SECONDI PIATTI / MAIN COURSE

DENTICE

Pan seared Snapper fillet

POLLO

Oven roasted heritage chicken with smoked cinnamon jus

CARVING SELECTIONS

Roasted lamb leg

Italianan style porchetta

50 days dry aged sirloin on the bone (supp 7)

SIDE DISH

Broccoli rabe

Wild sauted mushrooms

Mashed potatoes

Brussel sprout with honey and vinegar

Grilled seasonal vegables

I DOLCI / DESSERTS

NOCCIOLA E PERA

Tiramisu and Profiteroles

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