

ARMANI / RISTORANTE
NEW YORK

Menu Di Natale

Saturday, December 25



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Menu Di Natale

ANTIPASTO DI NATALE

Marsala wine marinated Capon terrine with pistachio and black truffle

Tuna crudo with cannellini beans puree, pickled onion, and fennel pollen

Tubers and roots braised with lemon honey and rosemary

Veal tonnato with Pantelleria capers leaves

Pairing: Barone Pizzini, Franciacorta Rosé, Lombardia - Italy

PRIMI PIATTI / PASTA COURSE

TORTELLINO

Traditional three meats tortellini with double cream and parmigiano

Pairing: Nebbiolo d'Alba, Bruno Giacosa, Valmaggione 2016, Piedmont - Italy

SECONDI PIATTI / MAIN COURSE

AGNELLO

Colorado lamb loin cooked with seaweed butter,
shishito pepper and potato gratin

Pairing: Villa Russiz, Cabernet Sauvignon 2012, Friuli - Italy

DOLCE / DESSERT

PANETTONE

Panettone Armani Dolci selection with
mascarpone cream and passito wine gelato

Pairing: Santa Vittoria, Vin Santo Valdichiana Toscana 2013, Tuscany - Italy

\$150 PER PERSON
\$165 WINE PAIRING 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