

ARMANI / RISTORANTE  
NEW YORK

*Menu Dei Sette Pesci*

Friday, December 24



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# Menu Dei Sette Pesci

## ATTESINA / WELCOME

### BACCALA

Pan seared cod mantecato ravioli with toasted chickpeas broth

### POLPO

Whole rye bread brushchetta with Octopus lardo and wild fennel

*Pairing: Valdespino, Inocente, Fino, Andalusia-Spain*

## ANTIPASTO / APPETIZER

### RICCIOLA

Torched Hamachi crudo with sea urchin, persimmon, and radicchio tardivo

*Pairing: Barone Pizzini, Franciacorta Rosé, Lombardia - Italy*

## PRIMI PIATTI / PASTA COURSE

### TORTELLI

Tortelli filled with ricotta and chanterelle, lobster reduction and langoustine tartare

*Pairing: Fumin, Lo Triolet 2016, Valle d'Aoste - Italy*

## SECONDI PIATTI / MAIN COURSE

### HALIBUT

Pan seared halibut with baby leeks and black truffle,  
potato foam and shellfish ragout

*Pairing: Passopisciaro, Contrada Sciaranuova 2017, Sicily - Italy*

## DOLCE / DESSERT

### SEMIFREDDO

Nougatine semifreddo with chocolate cremeux and tangerine sorbet

*Pairing: Quinta do Noval, Colheita Tawny 2003, Douro - Portugal*

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\$170 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