

DA CLAUDIO

RISTORANTE NYC

DINNER

V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FREE | IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US
20% GRATUITY AUTOMATICALLY CHARGED TO PARTIES OF 6 OR MORE GUESTS

ANTIPASTI

PIATTO DEL SALUMIERE (GF) ASSORTED CURED MEATS & CHEESES FOR 2 / FOR 4 **20/36**

PROSCIUTTO DI PARMA (GF) SEASONAL FRUIT **20**

CARPACCIO DI BRESAOLA (GF) DRIED CURED BEEF, MUSHROOM CONFIT, ARUGULA, SHAVED PARMIGIANO **19**

FINOCCHIO (V, VG) FENNEL SALAD, CITRUS FRUIT **18**

FRITTO MISTO CALAMARI, SHRIMP, PESCE, VEGETABLES, SPICY AIOLI **26**

POLPETTINE BEEF MEATBALLS, ARRABBIATA SPICY TOMATO SAUCE, RICOTTA **20**

CARCIOFINI (V) FRIED BABY ARTICHOKE HEARTS, SPICED BREAD CRUMBS **18**

INSALATA DI CESARE ROMAINE, CAESAR DRESSING **16**

INSALATA DI RUCOLA (V, GF) ARUGULA, CHERRY TOMATO, PARMIGIANO, LEMON **15**
ADD GRILLED CHICKEN **9** / ADD GRILLED SHRIMP **12**

PRIMI

TROFIE (V) PESTO, STRING BEANS, PINE NUTS, POTATOES **29**

BUCATINI ARRABBIATA (V, VG) SPICY TOMATO SAUCE **27**

BLACK LINGUINE SQUID INK PASTA, HEAD-ON PRAWNS, SPICY TOMATO SAUCE* **32**

CALAMARATA SEAFOOD MEDLEY, LOBSTER SAUCE **34**

ORECCHIETTE SAUSAGES, BROCCOLI RABE, CHILI FLAKES **30**

GARGANELLI WAGYU BOLOGNESE, PARMIGIANO **30**

SPAGHETTI CARBONARA SMOKED PANCETTA (PORK), PECORINO, BLACK PEPPER **29**

PAPPARDELLE ALLA FIESOLANA TOMATO, PANCETTA (PORK), CREAM **30**

LASAGNA WAGYU BOLOGNESE, TOMATO & BÉCHAMEL SAUCE **32**

TAGLIOLINI ALLE VONGOLE CLAMS **29**
*GLUTEN FREE OR WHOLE WHEAT PASTA AVAILABLE
\$2 SUPPLEMENT (EXCLUDING LASAGNA & GNOCCHI).

SECONDI

BRAISED LAMB SHANK PUTTANESCA SAUCE, POTATOES **48**

PARMIGIANA DI MELANZANE (V) EGGPLANT, MOZZARELLA, TOMATO **30**

BRODETTO DI PESCE (GF) LOBSTER TOMATO BROTH, CLAMS, MUSSELS, SHRIMP, CALAMARI **34**

POLLO ALLA MILANESE ARUGULA & CHERRY TOMATO SALAD **32**

PESCE DEL DI' FISH OF THE DAY* **MP**

SCALOPPINE DI POLLO GRILLED VEGETABLES, WHITE WINE, LEMON, CAPERS **32**

TAGLIATA* (GF) SLICED BLACK ANGUS NY STRIP STEAK, HERBED SAUTÉED POTATOES, BRANDY PEPPERCORN SAUCE **68**

GRILLED SEASONAL VEGETABLE PLATE (V, VG, GF) **26**

CONTORNI

SAUTEED SPINACH (V, VG, GF) **12**

ROASTED BRUSSELS SPROUTS, PANCETTA (PORK) (GF) **14**

HERBED SAUTÉED POTATOES (V, VG, GF) **10**

SAUTÉED STRING BEANS (V, VG, GF) **12**

SAUTÉED BROCCOLI RABE (V, VG, GF) **14**

NEGRONI

NEGRONI DA CLAUDIO TANQUERAY GIN, CAMPARI, CARPANO ANTICA FORMULA **20**

NEGRONI SBAGLIATO CAMPARI, CARPANO ANTICA FORMULA, PROSECCO **20**

NEGRONI VERDE TANQUERAY GIN, GRINTA AMARO DI ERBE, BIANCO VERMOUTH **20**

MEZCAL NEGRONI VIDA MEZCAL, CAMPARI, CARPANO ANTICA FORMULA **22**

BOULEVARDIER TEMPLETON RYE WHISKEY, CAMPARI, CARPANO ANTICA FORMULA **22**

NEGRONI DA LINDA TITO'S VODKA, CAPPELLETTI, CINZANO BIANCO VERMOUTH **20**

SOLERA AGED 3 MONTHS NEGRONI TANQUERAY GIN, CAMPARI, CARPANO ANTICA FORMULA, LOVE + TIME **24**

CRAFT COCKTAILS

SOGNO DEL POETA PORTOFINO GIN, GALLIANO HERBAL LIQUEUR, DRY VERMOUTH, ORANGE BITTERS **22**

FUOCO JALAPEÑO-INFUSED TEQUILA, LIME, PINEAPPLE, AGAVE, SPICY SALT RIM **20**

NOCINO OLD FASHIONED MAKER'S MARK BOURBON WHISKY, NOCELLO WALNUT LIQUEUR, CHOCOLATE & ANGOSTURA BITTERS, CINNAMON **23**

VERDONE VIDA MEZCAL, GRINTA AMARO DI ERBE, ROSEMARY, LIME **22**

PERA E VINO VODKA, PEAR, LEMON, SAMBUCA, ANGOSTURA BITTERS, RED WINE **21**

MULO CARAIBICO MOUNT GAY RUM, CYNAR, GINGER BEER, LIME **22**

SOFT DRINKS (NON-ALCOHOLIC)

CAMILLUCCIA MANGO, AGAVE, FRESH LEMON JUICE, ICED TEA **10**

DOLCE CHICCA GRENADINE, FRESH LEMON JUICE, GINGER ALE **10**

SEBASTIANO ROCKS YUZU LIME SODA, CINNAMON, GINGER BEER **10**

COKE, DIET COKE, GINGER ALE 5

SAN PELLEGRINO ARANCIATA ROSSA, LIMONATA **5**

BIRRA

DRAFT | PERONI (ITALY) 10, MONTAUK IPA (NY) 10

ITALIAN ARTISANAL BEER

BIRRA DOLOMITI FABBRICA DI PEDAVENA, VENETO LAGER BEER, LIGHT & GOLDEN, FULL & BALANCED **9**

BIRRA DOLOMITI ROSSA FABBRICA DI PEDAVENA, VENETO AMBER, CARAMEL & ROASTED MALT, CREAMY **10**

ISAAC BIRRERIA LE BALADIN, PIEDMONT LIGHT, UNFILTERED, PEACH, MELON, WHITE FLOWERS **13**

TORRENTE BIRRIFICIO DEL DUCATO, EMILIA-ROMAGNA | PALE ALE, TROPICAL FRUIT, DRY & HERBACEOUS BITTERNESS **16**