

DA CLAUDIO

RISTORANTE NYC

LUNCH

V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FREE IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US

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 (V) 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).

PANINI 16

ARTICHOKES,
SUNDRIED TOMATO,
SWEET PEPPERS,
ARUGULA (V)

BRESAOLA,
PARMIGIANO,
ARUGULA

PROSCIUTTO, SPICY
SOPPRESSATA,
STRACCIATELLA,
PEPPERS

CHICKEN, PECORINO,
ARUGULA, SUN DRIED
TOMATO SPREAD

PROSCIUTTO,
MOZZARELLA,
TOMATO, PESTO

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**

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

SAUTÉED STRING BEANS (V, VG, GF) **10**

SAUTÉED BROCCOLI RABE (V, VG, GF) **13**

CONTORNI

SAUTEED SPINACH (V, VG, GF) **10**

ROASTED BRUSSELS SPROUTS, PANCETTA (GF) **12**

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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**

SOFT DRINKS

(NON-ALCOHOLIC)

CAMILLUCCIA MANGO, AGAVE, FRESH LEMON JUICE, ICED TEA **9**

DOLCE CHICCA GRENADINE, FRESH LEMON JUICE, OLDE BROOKLYN GINGER ALE **9**

SAN PELLEGRINO ARANCIATA ROSSA, LIMONATA, CHINOTTO **4**

SEBASTIANO ROCKS CINNAMON & SPICE, YUZU, FRESH LIME JUICE, OLDE BROOKLYN GINGER BEER **9**

COKE, DIET COKE, GINGER ALE **4**

HAPPY HOUR WINE & BEER

PROSECCO, WHITE, ROSÉ, AND RED WINE **12**

DRAFT BEER | BIRRA PERONI **8**, MONTAUK IPA **8**