

ITALICA

Menu



Cucina



Pizzas



Dolci



Cocktails



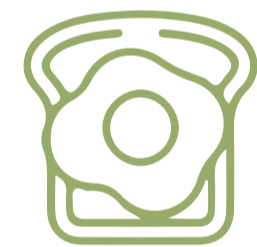
Wines



Beers



Lunch



Brunch



Happy Hour



Promos



ITALICA

Cucina

Appetizers

Pasta

Entrées



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ITALICA

Pizza

Classic Pizzas

Special Pizzas



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ITALICA

Dolci

TABLE-SIDE TIRAMISU 12

Biscotti savoiardi, coffee liqueur syrup, mascarpone, organic cacao powder.

CANNOLI 10

Ricotta, Nutella sauce, candied orange. (4 pcs)

PISTACHIO LOVERS 12

Pistachio lava cake, pistachio gelato, pistachio praline.

CAPRESE TART 12

Flourless chocolate almond tart, candied orange, cappuccino gelato.

Ammazzacaffè

SAMBUCA ROMANA _____	13	AMARO MONTENEGRO _____	13
ROMANA SAMBUCA NERA _____	13	AMARO DEL CAPO _____	13
LIMONCELLO DI CAPRI _____	13	FRANGELICO _____	13
CANDOLINI GRAPPA RUTA _____	13	FERNET BRANCA _____	13



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ITALICA

Cocktails

Spritz

Midtown Cocktails

Vermouth Bar



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ITALICA

Beers

DRAFT BEERS

PERONI 8
Lager from Italy.

**UNSEEN
CREATURES** 9
American lager
from Miami.

**UNSEEN
CREATURES** 9
IPA from Miami,

BOTTLED

PERONI 8
Lager from Italy.

**BIRRA
MENABREA** 9
Ambrata Lager
from Italy.

**BIRRA
MENABREA** 9
Bionda Lager
from Italy.

HEINEKEN 8
Pale Lager
from Holland.

**CORONA
EXTRA** 8
Pale lager
from Mexico.

GROLSCH 9
Euro pale lager
from Netherlands.

LAGUNITAS 8
IPA from California.

PERONI 0.0 8
Non Alcoholic



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ITALICA

Wines

Red

White

Sparkling

Rose

Wine by the Glass



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ITALICA

Brunch Buffet

SATURDAY & SUNDAY 10-4pm

\$34⁵⁰

**ALL YOU
CAN EAT**

DRINKS NOT INCLUDED

ENJOY IT WITH OUR BOTTOMLESS
COCKTAILS PROMOTIONS

Brunch Specials Drink

Cocktails



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ITALICA

Happy Hour

MONDAY TO FRIDAY FROM 4 TO 7PM

Food

Midtown Cocktails

Beers

Wine by Glass



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ITALICA

Lunch

MONDAY TO FRIDAY, FROM 12 TO 4PM

Pizzas

Salads

Pastas

Entrées

Upgrades



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ITALICA


Appetizers

  **PIZZA BREAD** 9
Rosemary, basil pesto, EVOO.

 **CRISPY POLENTA** 16
Sautéed mushrooms, stracciatella, gremolata.


CARPACCIO TONNATO* 24
Beef tenderloin, tuna sauce, caperberries, onion pearls, crispy focaccia.

  **ROASTED ARTICHOKEs** 16
Pine nuts, gremolata, lime alioli.

 **BURRATA** 23
Grilled peach, rosemary honey, Castelvetrano olives, basil, EVOO.
(add prosciutto di Parma 5)

FRITTO DI MARE 23
Shrimp, calamari, mussels, scallops, mahi mahi, preserved lemon emulsion, micro basil, burnt lemon.

CAESAR SALAD 17
Butter lettuce, fried capers, Parmigiano, focaccia toast.


 **OCTOPUS** 32
Potatoes, roasted red pepper pesto, gremolata, micro greens.

 **SPINACH ARANCINI** 17
Parmigiano, parsley, cheese fondata (3 pcs)

ITALIAN MEATBALLS 16
Beef meatballs, tomato sauce, crispy Parmigiano, basil.

COLD CUTS & CHEESE BOARD 26
Prosciutto di Parma, Parmigiano, mortadella al pistachio, gorgonzola dolce, marinated olives.

TUNA CRUDO* 22
Tuna, avocado, orange wedges, kalamata, shallots, pistachio, citric dressing, fried pasta dough.

 **CAMPAGNA SALAD** 18
Endives, radicchio rosso, gorgonzola dolce, orange, candied almonds, EVOO al limone, aceto balsamico I.G.P.



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ITALICA

Pasta

**TRUFFLE
GNOCCHI**
 32

Potato gnocchi stuffed with asiago cheese, truffle creamy mushrooms sauce, fior di latte, black truffle, Parmigiano, finished in Neapolitan oven

MEZZI PACCHERI RAGOUT 29

Slow cooked short ribs, tomato sauce, stracciatella, pangrattato, micro herbs.

CASARECCE ALLA VODKA 26

Crispy guanciale, creamy vodka sauce, Parmigiano, EVOO al peperoncino.

CRAB RAVIOLI 28

Lobster bisque, shrimp, toasted almonds, gremolata.

 **LASAGNA BOLOGNESE** 24

Homemade traditional Bolognese lasagna with bechamel sauce, Parmigiano.



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ITALICA

Entrées

FILET MIGNON SALTIMBOCCA

42

Sage, prosciutto di Parma, pinot grigio served with rustic mashed potatoes.

CHICKEN MILANESE 26

Breaded chicken breast with your choice of salad, French fries or pasta.
(add Parmigiana 4)



EGGPLANT PARMIGINA 25

Eggplant, tomato sauce, Parmigiano, fior di latte, micro basil

ITALIAN SEAFOOD STEW 36

Shrimp, calamari, mussels, scallops, mahi mahi in tomato sauce, lobster broth, vegetables.

BRANZINO 38

Mediterranean branzino, tomatoes, capers, kalamata olives, pinot grigio broth



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ITALICA

Pizza Classica

MARGHERITA

 19

Tomato sauce, fior di latte, EVOO, basil.

NOT JUST ANY PEPPERONI 21

Tomato sauce, mozzarella cheese,
Calabrian salami, spicy honey

TARTUFATA 28

Mushroom cream sauce, fior di latte,
wild mushrooms, black truffle, ricotta, micro basil.

DI CAMPAGNA 23

Fior di latte, mortadella al pistachio, stracciatella,
basil pesto, EVOO al limone.

COTTO E FUNGHI 23

Tomato sauce, fior di latte, old fashioned ham,
mushrooms, dry porcini.



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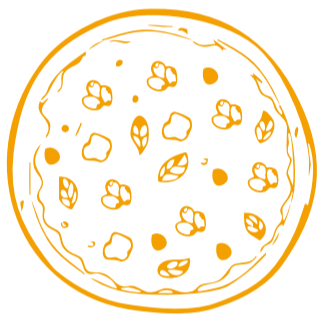
SPECIAL

Pizzas



STELLA 28

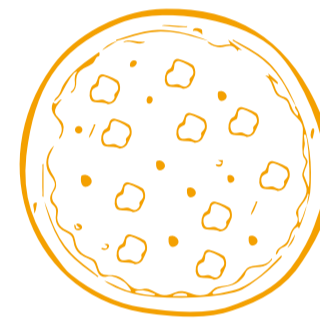
Our famous star pizza stuffed with ricotta, tomato sauce, burrata, prosciutto di Parma, arugula, EVOO.



FERRARA

Fior di latte, crema di zucca, gorgonzola, pecans, rosemary, spicy honey.

22



TRUFFLE QUATTRO FORMAGGI

Fior di latte, provolone, Parmigiano, gorgonzola, black truffle honey.

25



'O CALZONE

Tomato sauce, ricotta, old fashioned ham, mushrooms, basil.

23



HIGH LEVEL MEATLOVERS

Tomato sauce, mozzarella, Calabrian salami, Italian sausage, prosciutto cotto, kalamata olives.

24



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ITALICA

Spritz

IL CLASSICO

Aperol, Prosecco, soda, orange slice.
17

GIOVANNE MEET OAXACA

Aperol, Montelobos mezcal,
orange juice, Prosecco,
soda, torched orange.
17

CIDER TWIST

Cinzano dry vermouth, apple cider,
Prosecco, lemon peel
17

IL FLORALE

Sake, St Germain, Prosecco,
edible flowers.
17

FRUTTATO

Aperol, Santa Teresa 1796 rum,
Pinot Grigio, passion fruit syrup,
pineapple juice, dry orange.
17

RUBINO

Aperol, ruibharb liquor,
strawberry pure,
Prosecco, lemon peel.
17



**IT'S
SPRITZ TIME
SOMEWHERE**

#SPRITZLOVERS



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ITALICA

Midtown Cocktails

QUASI UNA COLOMBA 17

Maestro Dobel tequila blanco, Cocchi americano, grapefruit cordial, grapefruit soda, basil.



SUMMER AT THE CORNER 17

Maestro Dobel tequila blanco, 400 Conejos mezcal, lemon, watermelon shrub, tajin rim.

UN VINITO 17

Ellven vodka, pinot grigio, clarified tropical fruits.

PASSION LASSI 17

Flor de Caña white rum, passion fruit syrup, cucumber, jalapeño, yogurt, mint, nutmeg.

TEMPESTOSO 17

Flor de Caña 7 años rum, sherry, pineapple, orgeat, lime juice, mint.

COSTA AMALFITANA 17

Cocchi Americano bianco, pineapple juice, passion fruit syrup, soda, natural flowers, lemon peel.



FRAGOLE CON PANNA 17

Ellven vodka, strawberry, cream, vanilla, cacao powder.

STRIPPER MARTINI 17

Milk punch espolón tequila, Cocchi bianco, Prosecco, passion fruit pulp, lemon-lime juice, green tea, amarena cherry.



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ITALICA

Vermouth Bar

ASK FOR YOUR PERFECT SERVE

CINZANO 1727 12
Rosso di Torino

CINZANO 8
Rosso di Torino.

CINZANO 9
Extra dry di Torino.

BORDIGA 11
Bianco di Torino.

BORDIGA 11
Rosso di Torino.

BORDIGA 11
Extra dry di Torino.

COCCHI AMERICANO 10
Bianco di Torino.

COCCHI AMERICANO 10
Rosa di Torino.

DEL PROFESSORE 13
Rosso di Torino.



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ITALICA

Wines

Red

CATENA VISTA FLORES 50

Malbec from Mendoza, Argentina

ZENATO 54

Valpolicella superiore from Venice, Italy

FORNACELLE ZIZZOLO 62

Bolgheri from Tuscany, Italy

MARCELO PELLERITI SIGNATURE 62

Cabernet Franc from Mendoza, Argentina

TINPOT HUT 67

Pinot Noir from Marlborough, NZ.

ALTESINO 74

Rosso di Moltacino from Tuscany, Italy

MAZZEI PHILIP 78

Cabernet Sauvignon from Tuscany, Italy

CAMPO PIANO 89

Amarone della Valpolicella from Italy

BRUNO PORRO RIBOTE 90

Barolo from Piedmont, Italy

White

VILLA SPARINA 52

Gavi di Gavi from Piedmont, Italy

PAROLVINI 54

Moscato from Lombardia, Italy

FRATELLI URCIUOLO 56

Falanghina from Campania, Italy

TINPOT HUT 58

Sauvignon Blanc from Marlborough, NZ.

EL ENEMIGO 64

Chardonnay from Mendoza, Argentina

FANTINEL TENUTA SANT'HELENA 65

Pinot Grigio from Veneto, Italy



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ITALICA

Wines

Sparkling

**FAMIGLIA
STAITI** 56
Prosecco DOC
from Italy.

**PINK FLAMINGO
ROSE** 56
Rosé Sparkling wine
from France.

BOTTLE 187 ML
**POMMERY
POP SPLIT** 28
Extra Brut from
Champagne, France.

FERRARI 48
Brut sparkling from
Trentino, Italy.

**CHANDON
BRUT** 66
Sparkling wine
from California.

**POMMERY
BRUT
ROYALE** 105
From Champagne,
France.

Rose

**PINK
FLAMINGO** 52
Rose from Sable de
Camargue, France.

**LA CHAPELLE
GORDONNE
BY POMMERY** 58
Rose from Cotes de
Provence, France.



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ITALICA

Wines

Wine by the Glass

SPARKLING

FAMIGLIA STAITI 14
Prosecco DOC from Italy.

PINK FLAMINGO ROSE 14
Rosé Sparkling wine from France.

ROSE

OBRA PRIMA 14
Rose from Mendoza, Argentina.

WHITE

BEATI 14
Pinot Grigio from Venice, Italy.

SCAIA 14
Chardonnay from Venice, Italy.

PRODIGO 14
Sauvignon Blanc from Friuli-Venice, Italy.

RED

FLOR DEL INCA 14
Malbec from Mendoza, Argentina.

VILLA MARIN 15
Merlot from Venice, Italy.

PAROLVINI 15
Nero D'Avola from Sicilie, Italy.



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ITALICA

Brunch Buffet

SATURDAY & SUNDAY 10-4pm

Brunch special drinks

BOTTOMLESS



APEROL SPRITZ

29

PROSECCO OR MIMOSAS

25

(Price per person - 2 hours)



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ITALICA

Brunch Buffet

SATURDAY & SUNDAY 10-4pm

Cocktails 17

IL CLASSICO SPRITZ

Aperol, Prosecco, soda, orange slice.

GIOVANNE MEET OAXACA SPRITZ

Aperol, Montelobos mezcal, orange juice, Prosecco, soda, torched orange.

IL FLORALE SPRITZ

Sake, St Germain, Prosecco, edible flowers.

FRUTTATO SPRITZ

Aperol, Santa Teresa 1796 rum, Pinot Grigio, passion fruit syrup, pineapple juice, dry orange.

BLOODY MARY

Ellven Vodka, tomato juice, lemon & lime juice, tabasco.

QUASI UNA COLOMBA

Maestro Dobel tequila blanco, Cocchi americano, grapefruit cordial, grapefruit soda, basil.

SUMMER AT THE CORNER

Maestro Dobel tequila blanco, 400 Conejos mezcal, lemon, watermelon shrub, tajin rim.

UN VINITO

Ellven vodka, pinot grigio, clarified tropical fruits.



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ITALICA

Lunch

MONDAY TO FRIDAY, FROM 12 TO 4PM

Pizzas 16

 **MARGHERITA CLASSICA**

Tomato sauce, fior di latte, basil.

 **4 FORMAGGI**

Fior di latte, gorgonzola, provolone, Parmigiano

Pasta 19

MEZZI PACCHERI

Home made traditional Bolognese, Parmigiano, EVOO

 **CASARECCE**

Basil pesto sauce, stracciatella, pangrattato.

Salads 17

CHICKEN CAESAR

Butter lettuce, pangrattato, grilled chicken, Parmigiano, Caesar dressing.

SHRIMP SALAD

Shrimp, arugula, endives, red onions, cherry tomatoes, pecans, Castelvetrano olives, citrus dressing.

Entrées 24

SALMON

Crema di zucca, roasted vegetables.

CHICKEN PARMIGIANA

Served with rigatoni Alfredo, parsley.



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ITALICA

Lunch

MONDAY TO FRIDAY, FROM 12 TO 4PM

Upgrades

Antipasti 10

-  **SPINACH ARANCINI** Parmigiano, parsley, cheese fondata. (2 pcs)
- BRUSCHETTA** Stracciatella, mortadella al pistachio, micro herbs, EVOO. (2 pcs)
- CRISPY POLENTA** Tomato sauce, basil.
- ITALIAN MEATBALLS** Beef meatballs, tomato sauce, crispy Parmigiano, basil.

Desserts 7

- PISTACHIO GELATO** Two scoops.
- CANNOLI** Ricotta, Nutella sauce, candied orange. (3 pcs)

Beverages

- GLASS OF WINE** 6 Malbec, pinot grigio, rose or Prosecco.
- BOTTLE BEER** 6 Peroni, Corona or Lagunitas.
- COFFEE** 2 Espresso, Macchiato or Americano.



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ITALICA

Happy Hour

MONDAY TO FRIDAY FROM 4 TO 7PM

Food

  **PIZZA BREAD** 8
Rosemary, basil pesto, EVOO.

SHRIMP & CALABRIAN SALAMI 12
Shrimp, Calabrian salami, garlic, micro herbs,
pinot grigio, EVOO.

 **WHIPPED RICOTTA** 12
Focaccia toast, chili flakes, EVOO.

 **SPINACH ARANCINI** 10
Parmigiano, parsley, cheese fondata. (2 pcs)

ITALIAN MEATBALLS 10
Beef meatballs, tomato sauce,
crispy Parmigiano, basil.

PROSCIUTTO & PARMIGIANO 12
Prosciutto di Parma, Parmigiano.

BRUSCHETTA 9
Stracciatella, mortadella al pistachio,
micro herbs, EVOO. (2 pcs)

 **CRISPY POLENTA** 8
Tomato sauce, basil.

 **PISTACHIO CANNOLI** 8
Ricotta chocolate chips, pistachio powder. (3 pcs)



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ITALICA

Happy Hour

MONDAY TO FRIDAY FROM 4 TO 7PM

Midtown Cocktails 9

SUMMER AT THE CORNER

Maestro Dobel tequila blanco,
400 Conejos mezcal, lemon,
watermelon shrub, tajin rim.

COSTA AMALFITANA

Cocchi Americano bianco,
pineapple juice, passion fruit syrup,
soda, natural flowers, lemon peel.

IL CLASSICO

APEROL SPRITZ

Aperol, Prosecco, soda, orange slice.

PASSION LASSI

Flor de Caña white rum,
passion fruit syrup, cucumber,
jalapeño, yogurt, mint, nutmeg.

Beers 7

PERONI

Lager from Italy.

CORONA EXTRA

Pale Lager from Mexico.

HEINEKEN

Pale Lager from Holland.

LAGUNITAS

IPA from California.

PERONI 0.0

Non Alcoholic lager
from Italy.



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ITALICA

Happy Hour

MONDAY TO FRIDAY FROM 4 TO 7PM

Wine by Glass 7

CALGRANDA

Prosecco DOC from Italy.

BEATI

Pinot Grigio from Venice, Italy.

OBRA PRIMA

Rose from Mendoza, Argentina.

FLOR DEL INCA

Malbec from Mendoza, Argentina.



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ITALICA

MIDTOWN

EVERY SATURDAY & SUNDAY
from 10 am to 4 pm

BRUNCH BUFFET

\$34⁵⁰

ALL YOU CAN EAT

DRINKS NOT INCLUDED

ENJOY IT WITH
OUR BOTTOMLESS
COCKTAILS
PROMOTIONS



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ITALICA
— MIDTOWN —

MONDAY TO FRIDAY / 12 to 4pm

LUNCH
LOVERS

MENUS FROM \$16



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ITALICA

EVERY WEDNESDAY - ALL DAY

SPRITZ DAY

\$8
each*



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ITALICA
— MIDTOWN —

SATURDAY FEBRUARY 14th

VALENTINE'S

CELEBRATION

- CHEF'S SPECIALS •
- SURPRISE GIFT •



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ITALICA

CHEF'S SPECIALS

APPETIZERS

CRISPY EGGPLANT 13

Whipped ricotta, spicy honey, mint.

BURRATA 21

Basil pesto, calabrian salami, tomato, crispy focaccia, evoo.

ENTRÉES

LOBSTER HEART RAVIOLI 28

Creamy lemon sauce, pangrattato, basil oil.

CUORE PIZZA 26

Tomato sauce, grape tomatoes, arugula, prosciutto, stracciatella, evoo.

DESSERT

NUTELLA TIRAMISU 12

Biscotti savoiardi, coffee liquor syrup, nutella mascarpone cream, organic cocoa powder.



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