

# ITALICA

## Menu



Cucina



Pizzas



Dolci



Cocktails



Wines



Beers



Lunch



Brunch



Happy Hour



Promos

# ITALICA

**Cucina**

**Appetizers**

**Pasta**

**Entrées**



Back

# ITALICA

## Pizza

**Classic Pizzas**

**Special Pizzas**



Back

# 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.

### **PANNA COTTA** 10

Vanilla and citrus panna cotta with red berry sauce.

## Ammazzacaffè

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



Back

# ITALICA

## Cocktails

**Spritz**

**Midtown Cocktails**

**Vermouth Bar**



Back

# ITALICA

## Beers

### DRAFT BEERS

**PERONI** 8  
Lager from Italy.

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

**UNSEEN  
CREATURES** 9  
IPA from Miami,

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### 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



Back

# ITALICA

## Wines

Red

White

Sparkling

Rose

Wine by the Glass



Back

# ITALICA

## Brunch Buffet

SATURDAY & SUNDAY 10-4pm

**\$34<sup>50</sup>**

**ALL YOU  
CAN EAT**

DRINKS NOT INCLUDED

ENJOY IT WITH OUR BOTTOMLESS  
COCKTAILS PROMOTIONS

**Brunch Specials Drink**

**Cocktails**



Back

# ITALICA

## Happy Hour

MONDAY TO FRIDAY 3 TO 7PM  
SATURDAY AND SUNDAY 4 TO 7 PM

**Food**

**Cocktails**

**Beers**

**Wine by Glass**



Back

# ITALICA

## Lunch

MONDAY TO FRIDAY, FROM 12 TO 3PM

**Pizzas**

**Salads**

**Pastas**

**Entrées**

**Upgrades**



Back

# 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 ARTICHOKE** 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.



### **CRISPY EGGPLANT** 15

Fried eggplant served with tomato sauce.



### **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.



Back

Home



# ITALICA

## Pasta

### **GNOCCHI RAGOUT** 29

Potato gnocchi stuffed with asiago cheese, slow cooked short ribs, tomato sauce, ricotta, EVOO.

### **CACIO E PEPPE** 26

Fettucine, black pepper, Pecorino Romano, butter.  
(add fresh black truffle & truffle oil 9.)

### **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.



Back

Home



# ITALICA

## Entrées

**RIB EYE**  
48

14 oz Rib eye steak, demi glace sauce, crispy 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.

**OCTOPUS** 32

Potatoes, roasted red pepper pesto, gremolata, micro greens

**BRANZINO** 38

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



Back

Home



# ITALICA

## Pizza Classica

### **MARGHERITA**

 17

Tomato sauce, mozzarella fior di latte, EVOO, basil.

### **NOT JUST ANY PEPPERONI 18**

Tomato sauce, mozzarella cheese, Calabrian salami, spicy honey.

### **'O CALZONE 19**

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

### **COTTO E FUNGHI 19**

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

### **QUATTRO FORMAGGI 19**

Fior di latte, provolone, Parmigiano, gorgonzola. (add truffle 4.)



Back

Home



# ITALICA

## SPECIAL

### Pizzas



#### **STELLA** 28

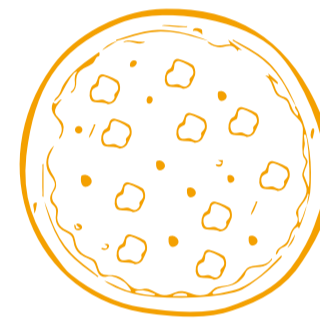
Our famous star pizza stuffed with ricotta, tomato sauce, burrata, prosciutto di Parma, arugula, EVOO.



#### **CARBONARA**

Parmigiano fondue, egg yolk emulsion, crispy guanciale, black pepper.

22



#### **TARTUFATA**

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

28



#### **DI CAMPAGNA**

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

24



#### **HIGH LEVEL MEATLOVERS**

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

24



Back

Home



# 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



Back

Home



# 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.



Back

Home



# 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.



Back

Home



# ITALICA

## Wines

### Red

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**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

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**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



Back

Home



# 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.



Back

Home



# ITALICA

## Wines

### Wine by the Glass

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#### 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.



Back

Home



# ITALICA

## Brunch Buffet

SATURDAY & SUNDAY 10-4pm

## Brunch special drinks

### BOTTOMLESS



#### APEROL SPRITZ

29

#### PROSECCO OR MIMOSAS

25

(Price per person - 2 hours)



Back

Home



# 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.



Back

Home



# ITALICA

## Lunch

MONDAY TO FRIDAY, FROM 12 TO 3PM

### Pizzas 16

 **MARGHERITA CLASSICA**

Tomato sauce, mozzarella fior di latte, basil, EVOO.

**PEPPERONI**

Tomato sauce, mozzarella cheese, pepperoni.

### 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.

### Pasta 19

**MEZZI PACCHERI**

Home made traditional Bolognese, Parmigiano, EVOO

 **CASARECCE**

Basil pesto sauce, stracciatella, pangrattato.

### Entrées 24

**SALMON**

Crema di zucca, roasted vegetables.

**CHICKEN PARMIGIANA**

Served with rigatoni Alfredo, parsley.



Back

Home



# ITALICA

## Lunch

MONDAY TO FRIDAY, FROM 12 TO 3PM

## Upgrades

### Antipasti

 **PIZZA BREAD** 4 Rosemary, basil pesto, EVOO.

**PROSCIUTTO & PARMIGIANO** 9 Prosciutto di Parma, Parmigiano.

 **CRISPY EGGPLANT** 6 Fried eggplant served with tomato sauce.

**ITALIAN MEATBALLS** 7 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.



Back

Home



# ITALICA

## Happy Hour

MONDAY TO FRIDAY 3 TO 7PM  
SATURDAY AND SUNDAY 4 TO 7 PM

### Food

  **PIZZA BREAD** 4  
Rosemary, basil pesto, EVOO.

 **WHIPPED RICOTTA** 5  
Focaccia toast, chili flakes, EVOO.

**PROSCIUTTO & PARMIGIANO** 9  
Prosciutto di Parma, Parmigiano.

**MUSSELS & SHRIMP** 9  
Pinot grigio, cherry tomatoes, parsley, focaccia toast.

**ITALIAN MEATBALLS** 7  
Beef meatballs, tomato sauce,  
crispy Parmigiano, basil.

 **CRISPY EGGPLANT** 6  
Fried eggplant served with tomato sauce.

 **HAPPY HOUR MARGHERITA** 7  
Tomato sauce, mozzarella fior di latte, EVOO, basil.

**HAPPY HOUR PEPPERONI** 9  
Tomato sauce, mozzarella cheese, pepperoni.

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



Back

Home



# ITALICA

## Happy Hour

MONDAY TO FRIDAY 3 TO 7PM  
SATURDAY AND SUNDAY 4 TO 7 PM

### First Pour Drink 10

(options of neat, on the rocks, or add mixers)

#### **WHISKEY**

Buchanan's 12

#### **VODKA**

Et1even

#### **BOURBON**

Wild Turkey

#### **RUM**

Flor de Caña

#### **TEQUILA**

Casa Azul

#### **MEZCAL**

Los Javis Espadin

### Cocktails 10

#### **SUMMER AT THE CORNER**

Casa Azul tequila, Los Javis mezcal, lemon, watermelon shrub, tajin rim.

#### **COSTA AMALFITANA**

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

#### **IL CLASSICO APEROL SPRITZ**

Aperol, Prosecco, soda water, orange slice.

#### **PASSION LASSI**

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



Back

Home



# ITALICA

## Happy Hour

MONDAY TO FRIDAY 3 TO 7PM  
SATURDAY AND SUNDAY 4 TO 7 PM

### Beers 5

#### **PERONI**

Lager from Italy.

#### **CORONA EXTRA**

Pale Lager from Mexico.

#### **GROLSCH**

Lager from Holland.

#### **LAGUNITAS**

IPA from California.

#### **HEINEKEN**

Pale Lager from Holland.

#### **PERONI 0.0**

IPA from California.

### Wine by Glass 7

#### **TORRESELLA**

Prosecco DOC from Italy.

#### **BEATI**

Pinot Grigio from Venice, Italy.

#### **OBRA PRIMA**

Rosé from Mendoza, Argentina.

#### **FLOR DEL INCA**

Malbec from Mendoza, Argentina.



Back

Home



# ITALICA

MIDTOWN

EVERY SATURDAY & SUNDAY  
from 10 am to 4 pm

# BRUNCH BUFFET

**\$34<sup>50</sup>**

## ALL YOU CAN EAT

DRINKS NOT INCLUDED

ENJOY IT WITH  
OUR BOTTOMLESS  
COCKTAILS  
PROMOTIONS



Back

Home





ITALICA  
— MIDTOWN —

MONDAY TO FRIDAY / 12 to 4pm

# LUNCH LOVERS

MENUS FROM \$16



Back

Home



ITALICA

EVERY WEDNESDAY - ALL DAY

# SPRITZ DAY

**\$8**  
each\*



Back

Home



# ITALICA

— MIDTOWN —

STARTING THIS FEBRUARY 19th,  
EVERY THURSDAY, ALL DAY LONG

# PASTA DAY

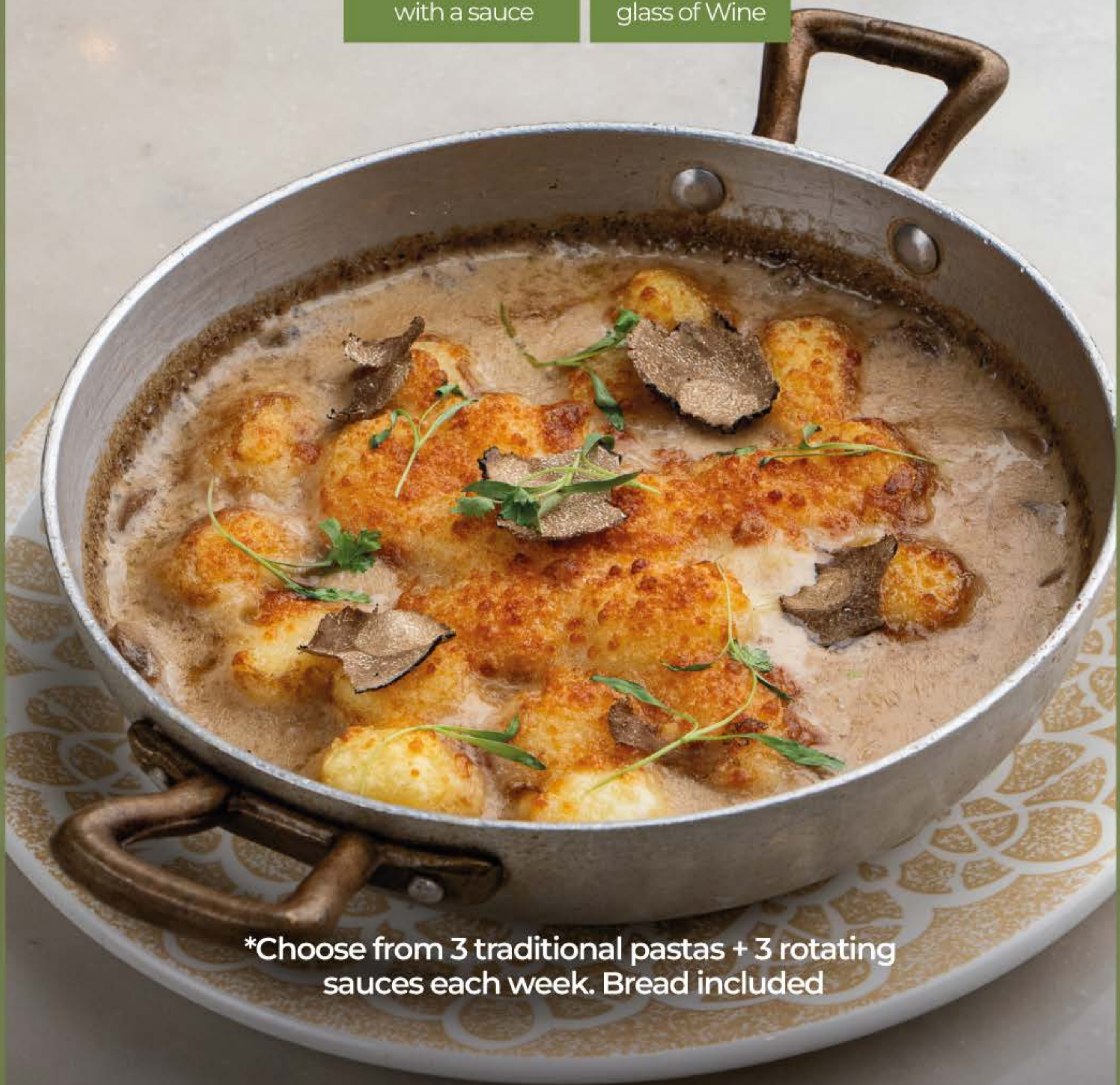
ALL YOU CAN EAT

**\$25\***

with a sauce

**\$5**

glass of Wine



\*Choose from 3 traditional pastas + 3 rotating  
sauces each week. Bread included



Back

Home

