

menu

Just Taste Celebrate

ZUPPA & INSALATE

SOUP OF THE DAY WITH FOCACCIA BREAD \$8

CAESAR SALAD \$9

SUBSTITUTE BLACK GARLIC CAESAR DRESSING FOR \$1

house-made croutons, house-made Caesar dressing, parmigiano

ANTIPASTO

GAMBERI FELICITÀ \$14

4 tiger prawns, shimeji mushroom, gorgonzola cream reduction, fried capers, focaccia bread

BUTTERNUT SQUASH ARANCINI \$10

3 pieces of bocconcini-stuffed risotto balls, and sun-dried tomato gremolata, pesto cream sauce

GARLIC BREAD KNOTS \$10

3 pieces, roasted garlic, black garlic aioli

HALAL CHICKEN SKEWERS \$13

spice-rubbed, mango sour cream dip, fresh tomato salsa

FELICITÀ PASTA

SUBSTITUTE GLUTEN-FREE PASTA FOR \$2.5

Each dish is accompanied by a serving of focaccia bread

Choose your pasta shape:

penne linguine fettuccine fusilli spaghetti capellini chef's choice pasta

MEDITERRANEAN \$19.89

chicken, sun-dried tomatoes, mushrooms, black beans, finished with fresh tomatoes, feta

PRIMAVERA \$19.09

seasonal vegetables, crushed San Marzano tomatoes, basil puree, finished with avocados, arugula, crumbled walnuts

PUTTANESCA \$21.89

crushed tomatoes, caper, anchovies, garlic, olives, chili peppers, finished with crispy calamari

POLLO CREMOSO \$19.89

chicken, garlic, artichokes or mushrooms, spinach, lemon alfredo sauce, parmigiano

STUFFED PASTA

Each dish is accompanied by a serving of focaccia bread

LASAGNA \$19.09

layers of mozzarella, meat sauce, ricotta cheese, baked with tomato pesto sauce

RAVIOLI

ricotta cheese & spinach stuffed, roasted pepper crème, split peas, arugula, crumbled pistachios, pecorino cheese **\$20.89**

roasted mushrooms & cheese stuffed, sage, cream, marsala wine, crumbled chestnuts, friulano **\$21.89**

FELICITÀ SALAD \$9

grape tomatoes, lettuce, chestnuts, figs, spiced almonds, bocconcini, red onion, balsamic red wine vinaigrette

BEET SALAD \$12

arugula, red onion, sweet peppers, goat cheese, walnuts, honey

CRISPY PRAWNS & CALAMARI \$13

zucchini fritti, lemon dill sour cream

TRIO OF VERDURE BRUSCHETTA \$12

tomatoes & parmigiano, mushrooms & goat cheese, roasted garlic & feta, balsamic reduction

DUO OF CARNE BRUSCHETTA \$14

Italian sausage, roasted pepper crème, baked beef meatballs with rosé sauce, focaccia bread

BAKED BRIE (FOR 2 PEOPLE SHARING) \$23

fig jam, red onion chutney, sun-dried tomato gremolata, honey drizzle, pistachios, hot soppressata, crostini

SUBSTITUTE HOUSE-MADE PAPPARDELLE FOR \$2.5

FRUTTI DI MARE \$23.89

prawns, clams, calamari, salmon, mussels, spinach, dill, tomato or white wine sauce

CARNE MISTO \$19.99

Italian sausages, brisket, prosciutto cotto, meatballs, garlic tomato cream sauce, goat cheese

CARBONARA \$19.89

guanciale, poached egg, mushrooms, leeks, pecorino

MARE E ZAFFERANO \$23.89

wild grouper fillets, shimeji mushrooms, asparagus, spinach in saffron, pernod, San Marzano tomato broth

GAMBERI CREMOSO \$21.89

5 tiger prawns, green onions, fresh tomatoes, zucchini, fried capers, lemon alfredo sauce

AGLIO E OLIO \$19.09

garlic, fresh herbs, chili, extra virgin olive oil, cherry tomatoes, black beans, finished with fontina, spiced almonds

ARRABBIATE \$19.89

Italian sausages, chili peppers, spicy rosemary tomato sauce, finished with ricotta cheese and crispy soppressata

MEATBALLS PEPERONATA \$19.89

baked, mozzarella, roasted peppers, tomato sauce

CANNELLONI \$19.09

house-made meat sauce, mozzarella stuffed, baked with rosé sauce, sun-dried tomato gremolata

TORTELLINI

four cheese stuffed, sun-dried tomatoes, asparagus, baked with pesto cream sauce, fontina, breadcrumbs **\$20.89**

Braised beef stuffed, roasted garlic, mushrooms, brown sage butter, brisket & gorgonzola melt **\$23.89**



Note: 18% service charge for parties of 8+

menu

Twist, Taste, Celebrate - Felicità awaits

AND MORE

Each dish is accompanied by a serving of focaccia bread

POTATO GNOCCHI

gorgonzola cream sauce, finished with caramelized figs, avocados, asparagus, crumbled walnuts **\$20.89**

prosciutto cotto, guanciale, leeks, black garlic cream sauce, ricotta cheese **\$22.89**

RISOTTO

mixed mushrooms, truffle oil, onions, parmigiano, poached egg **\$20.89**

saffron, green onions, roasted chicken with pesto cream sauce or roasted boneless lamb leg, red onion

chutney, crumbled pistachio **\$23.89**

saffron, prawns, clams, calamari, salmon, mussels, split peas, artichokes **\$24.89**

SECONDO

6oz braised beef brisket with mushroom demi-glace

\$17.99

6oz roasted boneless lamb leg with balsamic mint jus.

\$18.99

6oz pan seared salmon fillet with lemon beurre blanc

\$16.99

6oz pan fried wild grouper fillets with puttanesca sauce

\$18.99

chicken scallopini with chestnuts & marsala cream

reduction **\$14.99**

6oz roasted chicken breasts **\$10**

3oz roasted Halal chicken breast **\$6**

4 pieces pan fried tiger prawns **\$8**

KIDS MENU

Each pasta dish is accompanied by a serving of focaccia bread

any shape of pasta with 3 meatballs rosé sauce **\$12**

any shape of pasta with chicken alfredo sauce **\$11**

any shape of pasta with tomato or alfredo sauce **\$7.50**

chicken nuggets with fries **\$11**

baked mac & cheese **\$10**

fries **\$4**

DOLCE

house-made coconut panna cotta with mango coulis **\$9**

house-made brownie with sour cherry compote **\$10**

NY cheesecake with mixed cherries compote **\$11**

vegan carrot cake **\$11**

ice cream (one scoop vanilla or chocolate) **\$3**

CONTORNI

focaccia bread **\$1**

Caesar salad or Felicità salad **\$4**

fries **\$4**

sauteed mushrooms **\$5**

baked asparagus **\$6**

chef's choice mixed vegetables **\$5**

roasted potatoes **\$5**

cheese risotto **\$9**

saffron risotto **\$11**

side size any shape of pasta with tomato or alfredo

sauce **\$6**

regular size any shape of pasta with tomato or alfredo

sauce **\$12**

more
WE
OFFER

GIFT CARDS AVAILABLE

CATERING AVAILABLE

SET MENU FOR GROUPS (10+)