



15 East 18th St.
212.228.5400
www.taralluccievino.net

PREZZO FISSO

1 UOVA ETC. ITEM
1 PASTRY ITEM
1 MIMOSA OR BELLINI
COFFEE OR ESPRESSO

24

SALUMI E FORMAGGI

CHEF'S SELECTION OF 5
SALUMI & CHEESES

30

PASTICCERIA

*All our pastries are
baked in house*

CESTINO DI PASTICCERIA 12
BASKET OF FOUR PASTRIES

ALMOND CROISSANT 3.75

BRIOCHE 3

CHEESE DANISH 3.5

CINNAMON ROLL 3

FRENCH CROISSANT 3.25

RAISIN SWIRL 3

PAIN AU CHOCOLAT 3.25

WHOLE WHEAT CROISSANT 3.25
HONEY, RASPBERRY

BOMBOLONI 3.5

CREAM, CHOCOLATE,
PLAIN, RASPBERRY

FILLED CORNETTI 3.25
CREAM, APRICOT MARMELLATA

MUFFIN 3.5
CHOCOLATE CHIP, BLUEBERRY,
CARROT-WALNUT

TURNOVER 3.5
PEACH, PEAR, APPLE

EXECUTIVE CHEF
JERRY KATZENBERGER

Tarallucci e Vino is
proud to support local
farmers and the NYC
Greenmarkets

BRUNCH

BRUNCH PITCHERS

(SERVES 4)

APEROL SPRITZ OR NEGRONI SBAGLIATO

40

UOVA ETC.

UOVA AL TARTUFO 15

HOUSE-MADE BRIOCHE, SCRAMBLED EGGS,
ROSEMARY HAM, PROVOLONE,
BLACK TRUFFLE AIOLI, HOME FRIES

UOVA E ASPARAGI 14

POACHED EGGS, ASPARAGUS,
POTATOES, PARMIGIANO, HERBS

UOVA E POLENTA 14

POACHED EGGS, SPECK, HERBS,
PARMIGIANO, OTTO FILE POLENTA

UOVA E PANCETTA 12

SUNNY-SIDE UP EGGS, SMOKED BACON,
ARUGULA, TOMATOES, AIOLI, MULTIGRAIN TOAST

QUICHE 12

BACON OR VEGETARIAN QUICHE
SERVED WITH SIDE OF SALAD

OMELETTE 12

FILLED WITH CHOICE OF TWO: ZUCCHINI,
PEPPERS, MUSHROOMS, SPINACH, TOMATOES,
BACON, PROVOLONE, PARMIGIANO

UOVA E SALMONE 15

POACHED EGGS, SMOKED SALMON, SPINACH,
TOASTED FILONE, DILL, PECORINO

FRENCH TOAST 15

HOUSE-MADE BRIOCHE TOAST, MASCARPONE,
BERRY COMPOTE

YOGURT & CEREALI 10

HOUSE-MADE GRANOLA, YOGURT, FRESH
BERRIES

FRUTTA 10

SEASONAL FRUIT PLATE

ANTIPASTO

RUCOLA 13

BABY ARUGULA, SHAVED PARMIGIANO,
LEMON VINAIGRETTE

INSALATA DI POLLO 17

CHICKEN, RED OAK LETTUCE, ENDIVE,
WALNUTS, SABA VINAIGRETTE

POLIPO 20

CHARRED SPANISH OCTOPUS, POTATOES,
GREEN BEANS, HEIRLOOM TOMATOES, LEMON OIL

FARRO 14

BABY ARUGULA, CUCUMBER, TOMATOES,
CHICK PEAS, FETA CHEESE, LEMON VINAIGRETTE

BURRATA 18

SHAVED ASPARAGUS, GRAPES, FRISEÉ,
ALMONDS, MINT

CAPRESE DI BUFALA 18

BUFALA MOZZARELLA,
HEIRLOOM TOMATOES, BASIL

POLPETTINE 15

VEAL AND BEEF MEATBALLS, SAN MARZANO TOMATOES, PARMIGIANO

PRIMI

*All our pastas are made in house
Gluten free pastas available upon request \$4*

BUCATINI ALLA CARBONARA 22

BUCATINI PASTA, PANCETTA, EGG,
SHALLOTS, PARMIGIANO

GNOCCHI AL PESTO 22

ASPARAGUS, SUN DRIED TOMATOES,
BASIL PESTO, PINE-NUTS, PECORINO

SPAGHETTI AL POMODORO 19

HAND CUT CHITARRA, CHERRY TOMATOES, GARLIC,
BASIL, TUSCAN OLIVE OIL

RAVIOLI DI GAMBERI 24

HOUSE-MADE SHRIMP RAVIOLI, GREEN ZUCCHINI,
BASIL, WHITE WINE

BISTECCA E UOVA 19

HANGER STEAK, SUNNY-SIDE UP EGGS, FINGERLING POTATOES

PANINI

Served with a side of mixed greens

FINOCCHIONA 14

FINOCCHIONA SALAMI, ROASTED PEPPER, ARUGULA,
CALABRIAN PECORINO CREMA

POLLO 13

HERB MARINATED CHICKEN,
PORTOBELLO MUSHROOM, AGED PROVOLONE

VERDURE 13

SPINACH, PORTOBELLO MUSHROOM,
GRILLED ONIONS, TOMATOES, GARLIC AIOLI

PROSCIUTTO 14

PROSCIUTTO DI PARMA, MOZZARELLA,
ARUGULA, TOMATO

CONTORNI

PANE TOSTATO 4

CIABATTA OR MULTIGRAIN TOAST,
BUTTER & JAM

PATATE 5

HOME FRIES,
PARMIGIANO, PARSLEY

BACON 6

FOUR SLICES OF HARDWOOD
SMOKED BACON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness.