44 East 28th St.
212.779.1100
www.taralluccievino.net

CHEF'S BOARDS

(FOR 4-6 PEOPLE)
DAILY SEASONAL SPECIALS

BRUSCHETTE
TOASTED FILONE BREAD, DAILY BRUSCHETTE TOPPINGS
34

SALUMI E FORMAGGI
IMPORTED CHEESE AND CURED MEATS
54

SALUMI E FORMAGGI

ONE 9, THREE 19, FIVE 30

SALUMI

BRESAOLA
COPPA DOLCE
MORTADELLA
PROSCIUTTO DI PARMA
PROSCIUTTO DI SAN DANIELE
SOPPRESSATA DOLCE
SOPPRESSATA PICCANTE
SPECK

FORMAGGI

ROBIOLA DI BOSCO
LOMBARDIA-COW

GORGONZOLA PICCANTE
PIEMONTE-BLUE-COW

VERDECAPRA
LOMBARDIA-BLUE-GOAT

CACIOTTA DEL LAZIO
LAZIO-SHEEP

PANTALEO
SARDEGNA-GOAT

SOTTOCENERE
VENETO-COW

UBRIACO AL PROSECCO
VENETO-COW

CASTELROSSO
PIEMONTE-COW

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

DINNER

ANTIPASTI

POLPETTINE 15
HOUSE-MADE VEAL AND BEEF MEATBALLS, SAN MARZANO TOMATOES, PARMIGIANO

BURRATA 18
BURRATA, FRISEÉ, OVEN DRIED TOMATOES, CAPER ANCHOVY VINAIGRETTE

KALE SALAD 14
BABY KALE, ROASTED CHICKPEAS, BLUEBERRIES, PARMIGIANO, LEMON VINAIGRETTE

SEGATO DI CARCIOFI 16
ARTICHOKE HEARTS, BABY ARUGULA, CHERRY TOMATOES, PARMIGIANO, LEMON VINAIGRETTE

POLIPO 20
CHARRED SPANISH OCTOPUS, POTATOES, CELERY, TOMATOES, LEMON OIL

INSALATA 15
BOSTON BIBB LETTUCE, HAZELNUTS, RADISH, PARMIGIANO, HOUSE VINAIGRETTE

PASTA

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

SPAGHETTI AL POMODORO 19
HAND CUT SPAGHETTI, GARLIC, BASIL, SAN MARZANO TOMATOES, TUSCAN OLIVE OIL

PACCHERI 22
PACCHERI PASTA, ARUGULA PESTO, SUN DRIED TOMATOES, PINE NUTS, PARMIGIANO

FREGNACCE 25
HOUSE-MADE PASTA, ABRUZZESE DUCK RAGÙ, PARMIGIANO

PICI CACIO E PEPE 19
PICI PASTA, PECORINO ROMANO, BLACK PEPPERCORN

RISOTTO 23
CARNAROLI RICE, ASPARAGUS, PARMIGIANO FONDUE

GNOCCHI 24
HOUSE-MADE GNOCCHI, OCTOPUS, CASTELVETRANO OLIVES, CHERRY TOMATOES, CALABRIAN CHILI

SECONDI

POLLO 27
LAVENDER AND FENNEL ROASTED MURRAY'S CHICKEN, FINGERLING POTATOES, CASTELVETRANO OLIVES, CALABRIAN CHILI

BRANZINO 32
MEDITERRANEAN SEA BASS, SHAVED FENNEL, ORANGE, SNOW PEAS, FRISÉE, CHARRED LEMON, FENNEL POLLEN

CAPESANTE 32
SEARED DIVER SEA SCALLOPS, RED PEPPER PESTO, ASPARAGUS

FILETTO 34
FILET MIGNON, BABY ARUGULA, PARMIGIANO, SALSA VERDE

CONTORNI

SHISHITOS 9
BLISTERED SHISHITO PEPPERS, MALDON SALT

PATATE 8
FINGERLING POTATOES, ROSEMARY

ASPARAGUS 9
PARMIGIANO, PISTACHIO

EXECUTIVE CHEF JERRY KATZENBERGER

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