



44 East 28th Street
www.taralluccievino.net

SALUMI E FORMAGGI

(Served with olives and crostini)
ONE 11 | THREE 26 | FIVE 36

SALUMI

PROSCIUTTO DI PARMA
SPECK
MORTADELLA
COPPA DOLCE
SALAME NOSTRANO

FORMAGGI

PECORINO ROMANO
LAZIO - SHEEP
ROBIOLA DI BOSCO
LOMBARDIA - COW
PARMIGIANO REGGIANO
EMILIA ROMAGNA - COW
BALSAMIC
SOTTOCENERE
VENETO - COW
HONEY
BARRICATO AL PEPE
VENETO - COW
STRAWBERRY BALSAMIC
COMPOTE
PANTALEO
SARDEGNA - GOAT
CRAB APPLE MOSTARDA
CAPRIOLINA
LOMBARDIA - GOAT
ORANGE-CHOCOLATE
MOSTARDA
BLU DI BUFALA
LOMBARDIA - BUFFALO
CHERRY BALSAMIC COMPOTE

DINNER

Taralucci e Vino is
proud to support local
farmers and NYC
Greenmarkets.

ANTIPASTI

RUCOLA E CARCIOFI 19
ARTICHOKES, ARUGULA, WALNUTS,
SHAVED PARMIGIANO, BALSAMIC DRESSING

CAVOLFIORE 19
ROASTED CAULIFLOWER, SWEET & SAVORY
SESAME GLAZE, SPICY HAZELNUTS, SPIRULINA

TARTARE DI TONNO 25
FRESH TUNA, SUNCHOKE TWO WAYS,
LEMON, SOY, CHIVES, BASIL

BURRATA 22
BABY BEETS, PROSCIUTTO, BLUEBERRIES,
AROMATIC BREAD CRUMBS

CESARE 18
BABY GEM LETTUCE, CAESAR DRESSING,
CURED EGG YOLK

POLPETTINE 18
BEEF MEATBALLS, SAN MARZANO TOMATOES,
PARMIGIANO

ZUCCHINE ALLA SCAPECE 16
MARINATED ZUCCHINI, HERBS, TOASTED PINE NUTS,
HOMEMADE ALTAMURA BREAD

FRITTO MISTO 21
SHRIMP, CALAMARI, LEMON, ZUCCHINI,
ARRABBIATA SAUCE, GREEN HERB AIOLI

PINSA ROMANA

(Roman Style Pizza)

Add on: Mushrooms 3 | Prosciutto 4 | Burrata 6 | Sausage 3

BURRATA 24
SAN MARZANO TOMATO SAUCE, FRESH BURRATA, BASIL

PROSCIUTTO 23
PROSCIUTTO, MOZZARELLA, ARUGULA

PASTA

Gluten-free pastas available upon request 4

POMODORO 24
SPAGHETTI, FRESH TOMATOES, ONION, BASIL, E.V.O.O.

CARBONARA 27
CALAMARETTI PASTA, ORGANIC EGGS, GUANCIALE,
PECORINO, BLACK PEPPERCORN

ORECCHIETTE 26
SWEET ITALIAN SAUSAGE, BROCCOLI RABE,
CALABRIAN CHILI, PECORINO ROMANO

LINGUINE ALLE VONGOLE 36
MANILA CLAMS, GARLIC, PARSLEY, CALABRIAN CHILI

NONNA MICHELINA'S CHITARRA CON PALLOTTINE 27
HANDMADE SPAGHETTI WITH NONNA MICHELINA'S ABRUZZESE POMODORO SAUCE
AND HER PORK & BEEF MINI MEATBALLS

RIGATONI 29
SIX-HOUR SHORT RIB RAGÙ

CACIO E PEPE 24
HANDMADE TONNARELLI, PECORINO ROMANO,
BLACK PEPPERCORN

LA NOSTRA NERANO 26
SPAGHETTONI, CHERRY TOMATOES, ZUCCHINI,
GRANA PADANO, PECORINO, BRAISED PROVOLA

PAPPARDELLE ALL'ANATRA 36
DUCK CONFIT, CHERRY TOMATOES, GRANA PADANO

SECONDI

MILANESE 29
ORGANIC BREADED FREE RANGE CHICKEN BREAST,
ARUGULA, SHAVED FENNEL, LEMON DRESSING

FILETTO DI BRANZINO 29
FILLET OF MEDITERRANEAN SEA BASS,
BULGUR, CAPERS, OLIVES, TOMATO, DILL

FILET MIGNON 48
SALMORIGLIO SAUCE, ROASTED SHISHITOS, LEMON

SALMONE 32
SEARED ATLANTIC SALMON, CHARRED LEMON, FARRO,
SPINACH, CHERRY TOMATOES

POLLO AL MATTONE 29
PAN-ROASTED HALF CHICKEN, FIVE-CHILI OIL,
BROCCOLI RABE, LEMON

AGNELLO 75
HERB-CRUSTED RACK OF LAMB, PARSNIPS,
BABY CARROTS, SPANISH ONION

CONTORNI

RAPINI 12
SAUTÉED BROCCOLI RABE, CALABRIAN CHILI

CAVOLETTI DI BRUXELLES 12
ROASTED BRUSSELS SPROUTS, CHILI, COLATURA

SHISHITOS 11
BLISTERED SHISHITO PEPPERS, SEA SALT

PATATE 10
ROASTED FINGERLING POTATOES

If you have any food allergies or dietary restrictions, please notify us. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness. Automatic gratuity of 20% will be added for parties of 8 or more.