

felina Easter Menu

11am-8pm

MAKE A RESERVATION

ANTIPASTI

Beet & Shaved Fennel Salad
blood orange, hazelnuts, goat cheese
18

Baby Romaine Caesar Salad
pecorino, garlic breadcrumb, lemon
16

Baked Clams
oreganata butter, toasted crumbs
17

Tempura Fried Calamari
cherry pepper, lemon aioli, marinara
18

Fried Shrimp
fra diavolo, basil
21

Felina Meatballs
pomodoro, local ricotta, basil
19

PIZZA

Margherita 18
fresh mozzarella, san marzano, basil

Funghi 22
mushrooms, onion

Soppressata 22
local soppressata, provolone, hot honey

PASTA

Garganelli alla Vodka 26
guanciale, peas, parmigiano reggiano

Mafalde Cacio e Pepe 25
aged pecorino, black pepper

Spaghetti al Pomodoro 24
tomato, basil *add stracciatella + \$5*

Hearth Baked Lasagna 32
an italian american classic, felina style

EASTER SPECIALS

French Toast Foster 23
bourbon, nutella, banana, whipped cream

Mushroom Hash & Eggs 24
roasted tomatoes, herbs, mozzarella

Potato & Fontina Frittata 24
prosciutto, arugula, lemon

Eggs Benedict 27
poached egg, hollandaise, english muffin,
choice of smoked salmon or canadian bacon

ENTREES

Swordfish 42
capers, olives, tomatoes

Crispy Skin Salmon 37
caponata, basil, whipped potatoes

Chicken al Limone 35
broccolini, roasted potato, lemon butter

Chicken Milanese 35
arugula, cherry tomatoes, parmigiano reggiano

Lamb T-Bone 49
asparagus, mint, orzo, scalloped potatoes

Tournedos of Beef 55
gorgonzola crust, broccoli rabe, potato puree

SIDES | 12

Black Truffle French Fries | Grilled Asparagus | Shishito Peppers | Potato Puree

Executive Chef Francesco Palmieri