

# DA CLAUDIO

RISTORANTE NYC

# DINNER

V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FREE | IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US  
20% GRATUITY AUTOMATICALLY CHARGED TO PARTIES OF 6 OR MORE GUESTS

## ANTIPASTI

**PIATTO DEL SALUMIERE** ASSORTED CURED MEATS & CHEESES FOR 2 / FOR 4 **18/32**

**PROSCIUTTO DI PARMA (GF)** SEASONAL FRUIT **18**

**CARPACCIO DI BRESAOLA (GF)** DRIED CURED BEEF, MUSHROOM CONFIT, ARUGULA, SHAVED PARMIGIANO **17**

**FINOCCHIO** FENNEL SALAD, CITRUS FRUIT **18**

**FRITTO MISTO** CALAMARI, SHRIMP, PESCE, VEGETABLES, SPICY AIOLI **26**

**POLPETTINE** BEEF MEATBALLS, ARRABBIATA SPICY TOMATO SAUCE, RICOTTA **18**

**CARCIOFINI (V)** FRIED BABY ARTICHOKE HEARTS, SPICED BREAD CRUMBS **17**

**INSALATA DI CESARE (V)** ROMAINE, CAESAR DRESSING **16**

**INSALATA DI RUCOLA (V, GF)** ARUGULA, CHERRY TOMATO, PARMIGIANO, LEMON **15**  
ADD GRILLED CHICKEN **9** / ADD GRILLED SHRIMP **12**

## PRIMI

**TROFIE (V)** PESTO, STRING BEANS, PINE NUTS **27**

**BUCATINI ARRABBIATA (V)** SPICY TOMATO SAUCE **25**

**BLACK LINGUINE** SQUID INK PASTA, HEAD-ON PRAWNS, SPICY TOMATO SAUCE\* **30**

**CALAMARATA** SEAFOOD MEDLEY, LOBSTER SAUCE **32**

**ORECCHIETTE** SAUSAGES, BROCCOLI RABE **28**

**GARGANELLI** WAGYU BOLOGNESE, PARMIGIANO **28**

**SPAGHETTI CARBONARA** SMOKED PANCETTA (PORK), PECORINO, BLACK PEPPER **27**

**PAPPARDELLE ALLA FIESOLANA**

TOMATO, PANCETTA (PORK), CREAM **28**

**LASAGNA** WAGYU BOLOGNESE, TOMATO & BÉCHAMEL SAUCE **30**

**TAGLIOLINI ALLE VONGOLE** CLAMS **27**

\*GLUTEN FREE OR WHOLE WHEAT PASTA AVAILABLE  
\$2 SUPPLEMENT (EXCLUDING LASAGNA & GNOCCHI).

## SECONDI

**BRAISED LAMB SHANK** PUTTANESCA SAUCE, POTATOES **46**

**PARMIGIANA DI MELANZANE (V)** EGGPLANT, MOZZARELLA, TOMATO **28**

**BRODETTO DI PESCE (GF)** LOBSTER TOMATO BROTH, CLAMS, MUSSELS, SHRIMP, CALAMARI **32**

**POLLO ALLA MILANESE** ARUGULA & CHERRY TOMATO SALAD **30**

**PESCE DEL DI'** FISH OF THE DAY\* **MP**

**SCALOPPINE DI POLLO** GRILLED VEGETABLES, WHITE WINE, LEMON, CAPERS **30**

**TAGLIATA\* (GF)** SLICED BLACK ANGUS NY STRIP STEAK, HERBED SAUTÉED POTATOES, BRANDY PEPPERCORN SAUCE **60**

**GRILLED SEASONAL VEGETABLE PLATE (V, VG, GF)** **23**

## CONTORNI

**SAUTEED SPINACH (V, VG, GF)** **11**

**ROASTED BRUSSELS SPROUTS, PANCETTA (PORK) (GF)** **13**

**HERBED SAUTÉED POTATOES (V, VG, GF)** **10**

**SAUTÉED STRING BEANS (V, VG, GF)** **11**

## NEGRONI

**NEGRONI DA CLAUDIO** TANQUERAY GIN, CAMPARI, CARPANO ANTICA FORMULA **20**

**NEGRONI SBAGLIATO** CAMPARI, CARPANO ANTICA FORMULA, PROSECCO **20**

**NEGRONI VERDE** TANQUERAY GIN, GRINTA AMARO DI ERBE, BIANCO VERMOUTH **20**

**MEZCAL NEGRONI** VIDA MEZCAL, CAMPARI, CARPANO ANTICA FORMULA **22**

**BOULEVARDIER** TEMPLETON RYE WHISKEY, CAMPARI, CARPANO ANTICA FORMULA **22**

**NEGRONI DA LINDA** TITO'S VODKA, CAPPELLETTI, CINZANO BIANCO VERMOUTH **20**

**AGED NEGRONI** TANQUERAY GIN, CAMPARI, CARPANO ANTICA FORMULA, LOVE + TIME  
**3 MONTHS 24**  
**12 MONTHS 30**

## CRAFT COCKTAILS

**DA CLAUDIO SPRITZ** APEROL, PROSECCO, HOUSE-SPARKLING WATER **18**

**FUOCO** JALAPEÑO-INFUSED TEQUILA, LIME, PINEAPPLE, AGAVE, SPICY SALT RIM **20**

**NOCINO OLD FASHIONED** BULLEIT BOURBON, NOCINO, CINNAMON, CHOCOLATE BITTERS **22**

**AUTUNNO** PLANTERAY RUM, ALL SPICE DRAM, CINNAMON, LIME, EGG WHITE **21**

**LA PERA** PORTOFINO GIN, COINTREAU, LEMON, PEAR **21**

**IL MULO** LA GRITONA TEQUILA REPOSADO, ORGEAT, LIME, GINGER BEER **21**

## SOFT DRINKS (NON-ALCOHOLIC)

**CAMILLUCCIA** MANGO, HONEY, FRESH LEMON JUICE, ICED TEA **10**

**DOLCE CHICCA** GRENADINE, FRESH LEMON JUICE, GINGER ALE **10**

**SEBASTIANO ROCKS** CINNAMON & SPICE, YUZU, FRESH LIME JUICE, GINGER BEER **10**

**COKE, DIET COKE, GINGER ALE 5**

**SAN PELLEGRINO** ARANCIATA ROSSA, LIMONATA **5**

## BIRRA

**DRAFT | PERONI (ITALY) 9, MONTAUK IPA (NY) 9**  
**ITALIAN ARTISANAL BEER**

**BIRRA DOLOMITI** FABBRICA DI PEDAVENA, VENETO LAGER BEER, LIGHT & GOLDEN, FULL & BALANCED **8**

**BIRRA DOLOMITI ROSSA** FABBRICA DI PEDAVENA, VENETO AMBER, CARAMEL & ROASTED MALT, CREAMY **9**

**ISAAC** BIRRERIA LE BALADIN, PIEDMONT LIGHT, UNFILTERED, PEACH, MELON, WHITE FLOWERS **13**

**PINK IPA** ALMOND **22**, ABRUZZO PALE ALE, PEPPERCORNS, UNFILTERED, SWEET & BITTER **16**