

**OPTION 1: 1 appetizer + 1 salad or pizza + 1 dessert and espresso**

**OPTION 2: 1 pasta + 1 entree + 1 dessert and espresso**

## ❁ RAFELE ❁

**NYC Restaurant Week Summer 2017**

**LUNCH MENU \$29**

### APPETIZERS

**FRITTATA DI SPINACI** - Spinach, grana Padano, mozzarella omelette.

**CARCIOFI** - Crispy fried artichokes, grana Padano, parsley.

**CALAMARI** - Fried calamari, zucchini, fennel, sage.

**CAPRESE** - Buffalo mozzarella, oregano, basil, extra virgin olive oil and summer tomatoes.

**POLPETTINE** - Pan seared veal & beef meatballs in light tomato sauce.

**MELANZANA** - Layers of eggplant with grana Padano, basil, buffalo mozzarella, house tomato sauce.

**BURRATA** - Burrata with mixed roasted vegetables.

**PIZZA FRITTA** - Fried Pizza, tomato, grana Padano, basil

**ARANCINI** - Lightly fried four cheese rice balls.

**GNOCOCO FRITTO** - Prosciutto di parma thinly sliced, fried dough.

**OCTOPUS** - Grilled octopus, with tomatoes, cucumbers and spicy radish.

### INSALATE

❁ **CAVOLFIORE** - Roasted cauliflower, black currants, caramelized onion, pine nuts, breadcrumbs.

❁ **INSALATA DEL MERCATO** - Market greens, cherry tomato, red onions with lemon and extra virgin olive oil.

❁ **INSALATA DI TONNO** - Endive, arugula, capers, olives, hard boiled eggs, Italian oil cured tuna.

❁ **INSALATA DI GAMBERONI** - Grilled Prawns, arugula, lemon dressing.

❁ **STRACCETTI DI MANZO** - Grilled pounded beef, arugula, grana Padano, aged balsamic.

### PIZZE E FOCACCE

❁ **MARGHERITA** - Fior di latte, house tomato, basil.

❁ **PIZZA RAFELE** - Parma prosciutto, buffalo mozzarella, arugula, grana Padano.

❁ **PIZZA FUNGHI** - Market mushrooms, gorgonzola cheese, truffle oil.

❁ **PIZZA SALSICCIA** - Homemade sausage, broccoli rabe.

❁ **ITALIAN STYLE HAMBURGER** - Homemade bread with mushrooms and melted fontina cheese, roasted potato.

❁ **FOCACCIA CON VEGETALES** - Mixed grilled market vegetables and buffalo mozzarella

❁ **PANINO** - Focaccia bread with light fried chicken Milanese, tomato and arugula

### HOUSE-MADE PASTA

❁ **CHITARRA POMODORO** - Spaghetti, house tomato sauce, ricotta cheese.

❁ **FETTUCCHINE BOLOGNESE** - Slowly roasted Bolognese pork and beef.

❁ **TAGLIOLINI** - with pancetta, mix mushrooms and a touch of crème.

❁ **SPAGHETTI CACIO E PEPE** - Spaghetti, Pecorino cheese, black pepper, extra virgin olive oil, roman style.

❁ **BUCATINI ALL' AMATRICIANA** - Pasta, pork cheek, pecorino cheese on a San Marzano tomato sauce.

❁ **SPAGHETTI ALLA CARBONARA** - Pasta, egg, Italian pork belly, pecorino cheese.

❁ **SPAGHETTI VONGOLE** - Spaghetti, clams, parsley, extra virgin olive oil.

❁ **RAVIOLI** - Filled with spinach, buffalo ricotta, house tomato sauce, basil.

### ENTRÉE

❁ **POLLO ALLA FIORENTINA** - Chicken with spinach, melted mozzarella.

❁ **POLLO ALLA PARMIGIANA** - Chicken breast, mozzarella, house tomato sauce.

❁ **TAGLIATA DI MANZO** - Grilled grass fed New York strip loin, salsa Verde, arugula, shaved grana Padano.

❁ **BRANZINO** - Grilled Mediterranean Sea Bass (filet), spinach, potatoes.

❁ **POLLO ALLA MILANESE** - Lightly breaded pan roasted chicken breast, arugula, endive, fennel.

❁ **FRUTTI DI MARE INZIMINO** - Seafood stew in light tomato broth, spinach.