

FEROCE

Feroce, which means ferocious in Italian, was inspired by the elegance and tradition of Italy, plus the energy and sophistication of Manhattan.

The philosophy behind Feroce is to share the authentic experience of Italian dining, where food is not only an essential part of the rhythm of daily life, but familiar and filled with rich traditions. In Italy, the style of cuisine for almost every meal follows two simple principles - everything eaten is grown locally and most importantly at the height of its season. Our menu reflects these principles, when each dish becomes a symphony of finely tuned technique, memory, and tradition, inspired by recipes from various regions across Italy. This menu evolves with each changing season and spotlights flavors with simple recipes that highlight their terroir: the air, soil, and water from which they grew, and is elevated by a combination of fresh local ingredients from America and the highest quality ingredients from Italy.

Every element of Feroce, from the dining to the beverage program was created to spotlight the best of Italy. The beverage program honors the philosophy of Italian mixology, from aperitivo to digestifs, by using historic brands and small producers from various regions of Italy, with a selection of cocktail recipes that are centuries old to embody the authentic and rich Italian history of mixology. Our wine list highlights the quality and diversity of grape varietals, from one of the oldest and finest wine producing country in the world, Italy, making every sip a reminder of Italian tradition.

Feroce transports you to Italy, through taste, sight, sound, smells, and feeling.

Antipasti

INSALATA DI CARCIOFI 16

Grilled artichokes, arugula, pecorino romano and crispy herbs breadcrumbs
Contains: Wheat, Dairy

PROSCIUTTO E MOZZARELLA 18

Prosciutto di Parma aged 24 months served with buffalo mozzarella, 40 years aged balsamic and basil emulsion
Contains: Wheat, Dairy

MILLEFOGLIE DI MELANZANA 17

Fried eggplant, imported Fiordilatte mozzarella, organic tomatoes and fresh basil
Contains: Dairy, Wheat

BATTUTA DI CARNE ALLA BISMARCK 20

Hand-cut USDA prime beef fillet tartare served with honey mustard, crispy bread and an organic poached quail egg crusted with porcini powder
Contains: Wheat, Eggs

GNOCCO FRITTO 18

Traditional fried dough from the Emilia Romagna region served with pistachio mortadella IGP and cloud of Parmigiano Reggiano DOP aged 24 months
Contains: Wheat, Dairy, Nuts

INSALATA FEROCCE 16

White and red endive, poached pears, spicy walnuts and DOP gorgonzola served with a rosemary and honey dressing
Contains: Dairy, Tree Nuts

INSALATA DI POLPO 22

Warm octopus salad from the Mediterranean Sea region served with celery, tomato confit, baby potatoes, heirloom carrots, Castelvetro olives and crispy coral
Contains: Fish

PASTA E FAGIOLI 14

Soup made of organic borlotti beans from Alberti Farm in Italy served with homemade maltagliati pasta
Contains: Wheat, Eggs

Per la Tavola

VIAGGIO AI CASTELLI 32

Our selection of dry-cured market Italian meats and cheese served with Cerignola olives, sun-dried tomatoes, baby artichokes and focaccia
Contains: Wheat, Dairy

FRITTO DI PARANZA 32

Assorted market seafood and vegetables including prawns, calamari, eggplant and zucchini, fried with rice flour and served with saffron mayonnaise
Contains: Fish, Shellfish, Eggs

DOP and IGP are grades that guarantee products are made locally (in Italy) using traditional methods.
Guests with allergies and intolerances should make a member of the team aware before placing an order.

Pasta

PAPPARDELLA AL CINGHIALE 26

Homemade fresh pasta served with hand-cut wild boar shoulder and sausage ragù
Contains: Wheat, Eggs, Dairy

BUCATINO ALL'AMATRICIANA 24

Faella Italian imported pasta served with a DOP Italian plum tomato sauce, crispy guanciale and pecorino Romano cheese
Contains: Wheat, Dairy

PACCHERO AL POMODORO 22

Mancini Italian imported pasta served with DOP red Piennolo tomato sauce and organic fresh basil
Contains: Wheat

Mancini farm location: 43° 10' 22.5" N 13° 34' 13.1" E

FETTUCCINE ALL'ASTICE 34

Homemade pasta served with fresh lobster meat, Martini Bianco and cherry tomatoes
Contains: Wheat, Eggs, Shellfish

CASARECCE ALLA LUCIANA 28

Homemade pasta served with octopus, cherry tomatoes, Nocellara olives, popcorn capers and caper leaves
Contains: Wheat, Fish, Shellfish

RISOTTO ZUCCA E TALEGGIO 26

Carnaroli aged rice from Gazzani Farm in Italy, organic butternut squash and DOP taleggio cheese
Contains: Dairy

Faella: pasta crafted according to tradition in the legendary birthplace of Italian dried pasta, Gragnano. When cooked, this pasta fills the room with the intense aroma of freshly baked bread and toasted grains.

Mancini: pasta produced from durum wheat cultivated directly by the Mancini company. Semolina and water are the only ingredients.

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Secondi

COTOLETTA MILANESE 60

18oz milk-fed veal chop crusted in chamomile seasoned breadcrumbs and cooked in clarified butter
Contains: Dairy, Wheat, Eggs

PESCE SPADA GRIGLIATO 30

Grilled swordfish with roasted organic cherry tomatoes, eggplant, and fresh basil
Contains: Fish

BRASATO DI GUANCIA 28

Slow cooked USDA beef cheek and polenta foam served with a Barolo wine sauce
Contains: Dairy

CAPELANTE E GUANCIALE 32

Seared scallops, potato leeks and DOP saffron topped with crispy guanciale
Contains: Shellfish

BLACK BASS ALLA GRIGLIA 28

Wild-caught black bass, roasted sunchoke, king oyster mushrooms, rainbow chard and salsa verde
Contains: Fish

GALLETTO IN PORCHETTA 28

Corn-fed roasted baby chicken served with celeriac puree and rosemary potatoes
Contains: Dairy

Per la Tavola

FIorentINA 130

Grilled dry-aged 32oz USDA prime T-bone seasoned with Trapani sea salt and organic rosemary, served with charred rapini and red wine sauce
Contains: Dairy

Contorni

INSALATA VERDE 8/14

Leafy green lettuce and sherry vinaigrette

SICILIAN CAPONATA 10

Eggplant, tomato, celery and roasted pine nuts

CIME DI RAPA 10

Charred Rapini, Chili & Garlic

CACIO E PEPE CHIPS 8

Potato chips, pecorino cheese and pepper

SHARE ALL CONTORNI 40

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Potato