

DA CLAUDIO

RISTORANTE NYC

DINNER

ANTIPASTI

PIATTO DEL SALUMIERE ASSORTED CURED MEATS
& CHEESES FOR 2 / FOR 4 **18/28**

PROSCIUTTO DI PARMA

SEASONAL FRUIT **18**

CARPACCIO DI BRESAOLA DRIED CURED BEEF,
MUSHROOM CONFIT, ARUGULA, SHAVED PARMIGIANO **16**

POLIPO OCTOPUS, POTATOES,
OLIVE TAPENADE, CAPERS **22**

FRITTO MISTO CALAMARI, SHRIMP,
PESCE, VEGETABLES, SPICY AIOLI **23**

CARCIOFINI

ROASTED BRUSSELS SPROUTS, PANCETTA **17**

INSALATA DI CESARE

ROMAINE, CAESAR DRESSING **15**

INSALATA DI BARBABIETOLE BEETS, FRISEE,
FENNEL, CANDIED WALNUTS, RICOTTA **16**

INSALATA DI RUCOLA ARUGULA,
CHERRY TOMATO, PARMIGIANO, LEMON **13**

GRILLED VEGETABLE SALAD

PUMPKIN SEEDS, SHERRY VINAIGRETTE **17**

ADD GRILLED CHICKEN 6 / ADD GRILLED SHRIMP 9

CONTORNI

GRILLED SEASONAL VEGETABLES 10

SAUTEED SPINACH 10

ROASTED BRUSSELS SPROUTS, PANCETTA 10

HERBED SAUTÉED POTATOES 10

SAUTÉED STRING BEANS 10

PRIMI

GNOCCHI RICOTTA & POTATO GNOCCHI, PESTO,
STRING BEANS, PINE NUTS **24**

BUCATINI ARRABBIATA SPICY TOMATO SAUCE **19**

PAPPARDELLE ROSEMARY PASTA, SUNDRIED
TOMATO PESTO, FENNEL CONFIT **25**

BLACK LINGUINE SQUID INK PASTA,
HEAD-ON PRAWNS, SPICY TOMATO SAUCE* **27**

CALAMARATA

SEAFOOD MEDLEY, LOBSTER SAUCE **28**

SPINACH FETTUCCINE

ITALIAN SWEET SAUSAGE, SHISHITO PEPPERS,
BRANDY SAUCE **26**

GARGANELLI WAGYU BOLOGNESE, PARMIGIANO **24**

SPAGHETTI CARBONARA SMOKED PANCETTA,
PECORINO, BLACK PEPPER **23**

FUSILLI AVELLINESI LAMB RAGU,
SAFFRON CREAM, MICRO GREENS **24**

LASAGNA WAGYU BOLOGNESE, BÉCHAMEL SAUCE **26**

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

SECONDI

PARMIGIANA DI MELANZANE

EGGPLANT, MOZZARELLA, TOMATO **22**

BRODETTO DI PESCE LOBSTER TOMATO BROTH,
CLAMS, MUSSELS, SHRIMP, CALAMARI **28**

PESCE DEL DI'* MP

POLLO ALLA MILANESE

ARUGULA & CHERRY TOMATO SALAD **25**

SCALOPPINE DI POLLO GRILLED VEGETABLES,
WHITE WINE, LEMON, CAPERS **25**

TAGLIATA* SLICED BLACK ANGUS
NY STRIP STEAK, HERBED SAUTÉED POTATOES,
BRANDY PEPPERCORN SAUCE **48**

WE ARE PROUD TO SOURCE OUR PRODUCE, MEAT, POULTRY, & SEAFOOD FROM:
GRANDAISY, DEBRAGGA, WILD EDIBLES, RIVIERA PRODUCE, WESTWIND ORCHARD

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BEVANDE

SOFT DRINKS

(NON-ALCOHOLIC)

CAMILLUCCIA 8

MANGO, HONEY,
FRESH LEMON JUICE, ICED TEA

DOLCE CHICCA 8

GRENADINE, FRESH LEMON JUICE,
OLDE BROOKLYN GINGER ALE

SEBASTIANO ROCKS 8

CINNAMON & SPICE, YUZU,
FRESH LIME JUICE, OLDE BROOKLYN
GINGER BEER

OLDE BROOKLYN BOTTLED SODAS 4

ROOT BEER, GINGER ALE, CREAM SODA

COCA-COLA & DIET COKE 4

SAN PELLEGRINO 4

ARANCIATA ROSSA, LIMONATA

WATER SERVICE 5

HOUSE FLAT OR SPARKLING 750ML

BIRRA

DRAFT

PERONI (ITALY) 8 | MONTAUK IPA (NY) 8

ITALIAN ARTISANAL BEER

NUOVA MATTINA 12

BIRRIFICIO DEL DUCATO, EMILIA ROMAGNA
CORIANDER, GINGER, GREEN PEPPER, CHAMOMILE,
LICORICE, SPICY, EARTHY

PINK IPA 16

ALMOND 22, ABRUZZO
PALE ALE, PEPPERCORNS, UNFILTERED, SWEET & BITTER

ISAAC 13

BIRRERIA LE BALADIN, PIEDMONT
LIGHT, UNFILTERED, PEACH, MELON, WHITE FLOWERS

SIDRO (CIDER) 12

BIRRERIA LE BALADIN, PIEDMONT
RENETTA APPLES FROM PIEDMONT, FLORAL, SPRING MEADOWS

CRAFT COCKTAILS

NEGRONI DA CLAUDIO 17

TANQUERAY GIN,
CARPANO ANTICA FORMULA, CAMPARI

NEGRONI DA LINDA 17

TITO'S VODKA, CINZANO BIANCO
VERMOUTH, CAPPELLETTI APERITIVO

DA CLAUDIO SPRITZ 16

APEROL, PROSECCO,
HOUSE-SPARKLING WATER

FUOCO 18

JALAPENO-INFUSED TEQUILA, LIME,
PINEAPPLE, AGAVE, SPICY SALT RIM

LA COSTIERA 17

MALFY GIN, LEMON JUICE,
DILL SYRUP, EGG WHITE

BRANDOLINO 18

ST. GEORGE PEAR BRANDY, LEMON JUICE,
FALERNUM, GRAPEFRUIT JUICE

AMARCORD 18

ST. GEORGE GREEN CHILE VODKA,
RED BEETS, LIME JUICE,
MARASCHINO LIQUEUR

IL CAPO 19

BULLEIT BOURBON, VECCHIO AMARO DEL
CAPO, CAMPARI, ORANGE BITTERS