

CASA APICII

Antipasti

PANE E OLIO	3
<i>pain d'avignon, arbequina olive oil</i>	
* with 30yr balsamic	10
FIELD CHICORIES	15
<i>frisee, radicchio, roast pancetta</i>	
<i>10 yr. balsamic, walnuts</i>	
RADICCHIO	13
<i>fennel, almond, fiore sardo, apple</i>	

*BURRATA	20
<i>carrot, brown butter, farro</i>	
*BEEF TARTARE	21
<i>prime sirloin, parmigiano, chives</i>	
ROASTED BEETS	13
<i>goat cheese, pistachio, dill, cumin</i>	

GRILLED OCTOPUS	23
<i>peppers, fennel, soppressata, oregano</i>	
GRILLED ROMAINE	13
<i>herb dressing, sunflower seeds</i>	
TUNA CRUDO	16
<i>winter citrus, castelvetrano olives, radish</i>	

Pasta

*TAGLIATELLE	24
<i>mushroom bolognese</i>	
POMODORO	19
<i>tomato, basil, parmigiano</i>	
PASTA AL TARTUFO	38
<i>burgundy truffles</i>	
*with white truffle	80

BUCATINI	
ALL'AMATRICIANA	23
<i>'nduja, sicilian oregano, pecorino</i>	
PASTA ALLA	
CARBONARA	19
<i>pancetta, black pepper</i>	
PAPPARDELLE	26
<i>boar, apple, espelette</i>	

LINGUINE	24
<i>littleneck clam, chili, garlic, breadcrumbs</i>	
TAGLIERINI	26
<i>shrimp, serrano chillies, breadcrumbs</i>	
*MALTAGLIATI	24
<i>braised duck, orange, apician spice</i>	

Secondo

BRANZINO	
ALLA PIASTRA	49
<i>charred lemon, fennel, marcona almond</i>	
BLACK BASS	30
<i>mussels, potato, fennel, tomato brodo</i>	
ROASTED CHICKEN	29
<i>bread salad, pine nuts</i>	

*LONG ISLAND DUCK	32
<i>farro, balsamic, pears</i>	
HANGER STEAK	30
<i>salsify, king trumpet mushrooms, salsa verde</i>	
VENISON	32
<i>turnip and bean ragu, watercress</i>	

Contorni

FINGERLING POTATOES	12
<i>parmesan, rosemary</i>	
CAULIFLOWER	13
<i>sicilian pesto, 'nduja</i>	
MUSHROOMS	15
<i>foie, shallots, breadcrumbs</i>	
*POLENTA	12
<i>heritage corn, truffle, mascarpone</i>	
BROCCOLINI	13
<i>saffron aioli, pickled fresno</i>	

Let us cook for you 85

*White Truffle Supplement \$75

THANK YOU • GRAZIE MILLE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Chef & Owner Casey Lane

CASA APICII

House Cocktails

\$15

CASA APICII

vodka, ginger, lemon, mint

ITALIAN MULE

gratit grappa, barrows ginger, lime

VIVA VIDA

tequila, jalapeno-infused green chartreuse, mezcal, agave, cucumber

SES SALINES G&T

gin, tonic water, citrus, juniper

VILLA D'ESTE

gin, aperol, rhubarb, lemon, prosecco

DICTATOR

rhum, dark chocolate & sea salt liqueur, tikki bitters

GOLDEN AGE

bourbon, kas krupnikas, lemon

BROOKLYN COCKTAIL

rye whiskey, chai infused vermouth, chamomile

SHE SAID SO

vodka, lemon, pumpkin winter spices

EL CARTEL

mezcal, matcha lassi

IN MY GARDEN

absinthe, orange bitters, benedictine, cognac rye whiskey

Vino

FRIZZANTE

3oz/5oz

Angelo Rocca, Prosecco 8 NV

15

Lancelot-Pienne, Blanc de Blancs Brut Champagne NV

24

Piper Heidsieck, Rare Series Champagne 1999

35/60

ORANGE

Tenuta la Ghiaia, Vermentino, Ithaa 2010

17

BIANCO

Masseria Setteporte, Carricante, Etna Bianco N'Ettaro 2013

15

Il Torchio, Vermentino, Il Torchio 2014

16

J. Hofstätter, Pinot Bianco, Weissburgunder 2013

16

Cantina Bambinuto, Greco di Tufo 2013

14

Poggio dei Gorleri, Pipato, Cycnus 2016

17

ROSSO

Dorigo, Schioppettino 2015

15

Donnafugata, Nero d'Avola, Sherazade 2015

16

Monte di Grazia, Tintore & Piediroso, Rosso 2009

19

Ruffino, Cab. Sauvignon, Merlot & Sangiovese, Modus 2014

18

Antolini, Corvina & Rondinella, Valpolicella Ripasso 2015

16

Casa Apicii's recent collaboration with HG Contemporary Gallery combines both culinary and artistic experiences under one roof.

To celebrate, we are featuring two cocktails: the "She Said So," to celebrate the works of John Lennon featured in Fortuna, and the "In My Garden" to celebrate the 20 piece series of Andy Warhol paintings circling the main dining room.

The complete collection of artwork in the dining room consists of the previously mentioned "In the bottom of My Garden" collection, Franz Klainsek's "True to Self," painting over the fireplace, and Nicolas Costello's two "Cube Paintings" on the balcony.

Birre

Forst Premium, "Lager" 11.2oz

9

Menabrea, "Ambrata" 11.2oz

9

Follina, "Belgian Saison" 11.2oz

11

Birra Di Meni, Grava "IPA" 11.2oz

13

La Birra Di Meni, Pitruc "Doppio Malto" 11.2oz (chestnut)

12