



15 East 18th Street
www.taralluccievino.net

SALUMI E FORMAGGI

(Served with olives and crostini)
ONE 11 | THREE 26 | FIVE 36

SALUMI

PROSCIUTTO DI PARMA
SPECK
MORTADELLA
COPPA DOLCE
SALAME NOSTRANO

FORMAGGI

PECORINO ROMANO
LAZIO - SHEEP
ROBIOLA DI BOSCO
LOMBARDIA - COW
PARMIGIANO REGGIANO
EMILIA ROMAGNA - COW
BALSAMIC
SOTTOCENERE
VENETO - COW
HONEY
BARRICATO AL PEPE
VENETO - COW
STRAWBERRY BALSAMIC
COMPOTE
PANTALEO
SARDEGNA - GOAT
CRAB APPLE MOSTARDA
CAPRIOLINA
LOMBARDIA - GOAT
ORANGE-CHOCOLATE
MOSTARDA
BLU DI BUFALA
LOMBARDIA - BUFFALO
CHERRY BALSAMIC COMPOTE

DINNER

Taralucci e Vino is
proud to support local
farmers and NYC
Greenmarkets.

ANTIPASTI

RUCOLA E CARCIOFI 19
ARTICHOKES, ARUGULA, WALNUTS,
SHAVED PARMIGIANO, BALSAMIC DRESSING

CESARE 18
BABY GEM LETTUCE, CAESAR DRESSING,
CURED EGG YOLK

RADICCHIO 20
RED LEAF LETTUCE, ROASTED CARROTS, RADICCHIO,
POMEGRANATE, GOAT CHEESE, WALNUTS,
LEMON DRESSING

POLPETTINE 18
BEEF AND PORK MEATBALLS, SAN MARZANO TOMATOES,
PARMIGIANO

TARTARE DI TONNO 25
FRESH TUNA, SUNCHOKE TWO WAYS,
LEMON, SOY, CHIVES, BASIL

CAVOLFIORRE 19
ROASTED CAULIFLOWER, SWEET & SAVORY
SESAME GLAZE, SPICY HAZELNUTS, SPIRULINA

BURRATA 22
BABY BEETS, PROSCIUTTO, BLUEBERRIES,
AROMATIC BREAD CRUMBS

FRITTO MISTO 21
SHRIMP, CALAMARI, LEMON, ZUCCHINI,
ARRABBIATA SAUCE, GREEN HERB AIOLI

PINSA ROMANA

(Roman Style Pizza)

Add on: Mushrooms 3 | Prosciutto 4 | Burrata 6 | Sausage 3

FUNGHI 24
MOZZARELLA, MIXED MUSHROOMS

BURRATA 24
SAN MARZANO TOMATO SAUCE,
FRESH BURRATA, BASIL

PROSCIUTTO 23
PROSCIUTTO, MOZZARELLA,
ARUGULA

PASTA

Gluten-free pastas available upon request 4

SPAGHETTI 21
SAN MARZANO TOMATOES, GARLIC, BASIL, OLIVE OIL

GNOCCHI CON PESTO 25
BASIL PESTO, PINE NUTS (ADD BURRATA 6)

CARBONARA 27
CALAMARETTI PASTA, ORGANIC EGGS, GUANCIALE,
PECORINO, BLACK PEPPERCORN

CACIO E PEPE 24
HANDMADE TONNARELLI, PECORINO ROMANO,
BLACK PEPPERCORN

ORECCHIETTE 26
SWEET ITALIAN SAUSAGE, BROCCOLI RABE,
CALABRIAN CHILI, PECORINO ROMANO

MAFALDINE CON FUNGHI 27
SAUTÉED LOCAL MUSHROOMS, BLACK GARLIC,
PARMIGIANO

LINGUINE ALLE VONGOLE 36
MANILA CLAMS, GARLIC, PARSLEY, CALABRIAN CHILI

RIGATONI 29
SIX-HOUR SHORT RIB RAGÙ

NONNA MICHELINA'S CHITARRA CON PALLOTTINE 27
HANDMADE SPAGHETTI WITH NONNA MICHELINA'S ABRUZZESE POMODORO SAUCE
AND HER PORK & BEEF MINI MEATBALLS

SECONDI

MILANESE 29
ORGANIC BREADED FREE RANGE CHICKEN BREAST,
ARUGULA, SHAVED FENNEL, LEMON DRESSING

SALMONE 32
SEARED ATLANTIC SALMON, CHARRED LEMON, FARRO,
SPINACH, CHERRY TOMATOES

FILETTO DI BRANZINO 29
FILLET OF MEDITERRANEAN SEA BASS,
CAPERS, CHERRY TOMATOES, KALAMATA OLIVES,
FINOCCHIO GRATINATO

POLLO 29
ROASTED MURRAY'S CHICKEN, LAVENDER,
FENNEL, POTATOES, CASTELVETRANO OLIVES,
CALABRIAN CHILI

FILET MIGNON 48
SALMORIGLIO SAUCE, ROASTED SHISHITOS, LEMON

CONTORNI

RAPINI 12
SAUTÉED BROCCOLI RABE, CALABRIAN CHILI

SHISHITOS 11
BLISTERED SHISHITO PEPPERS, SEA SALT

CAVOLETTI DI BRUXELLES 12
ROASTED BRUSSELS SPROUTS, CHILI, COLATURA

PATATE 10
ROASTED FINGERLING POTATOES

If you have any food allergies or dietary restrictions, please notify us. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness. Automatic gratuity of 20% will be added for parties of 8 or more.