



# MENU

DINING

GROUP DINING

DESSERT

WINE LIST



# MENU

**BIRICCHINO RESTAURANT**

260 W 29 ST  
(corner of 8th Ave)

(212) 695-6690

www.biricchino.com

## FRESH SAUSAGE

Every day we make fresh sausages for some of the top food establishments in the country. Before they get sent out, they arrive here for you to sample. This selection varies from day to day but may include: Wild Boar and Red Wine, Chicken and Apricot, Rabbit and Mushroom, or Duck and Grand Marnier.

### Assorted Homemade Sausages of the Day

- 5 Links ..... **\$10**
- 7 Links..... **\$14**
- 10 Links..... **\$18**

## CHARCUTERIE

### Salumeria Biellese Salumi Plate

An Antipasto of Cured Meats,  
Family Produced Since 1925 ..... **\$15**

### Cooked Salumi Plate

Prosciutto Cotto, Capicola,  
Mortadella, & Duck Rilette ..... **\$16**

All of our products are handcrafted at our new facility in NJ. They are available to take home from our retail counter on 8th Ave. The above items come with a seasonal selection of accompaniments.

## APPETIZER

**Marinated Olives** ..... **\$8**

### Housemade Mozzarella

NJ Summer Tomatoes, Basil, Olives..... **\$10**

### Traditional Caesar Salad

Anchovies, Croutons, Hard-Boiled Eggs..... **\$9**

### Biricchino Salad

Pine Nuts, Crispy Parmigiano,  
Homemade Vinaigrette..... **\$10**

### Fall Local tomato Salad

Red Onions, Herbed Croutons, Parsley ..... **\$14**

**Grilled Jumbo Shrimp with Mixed Salad** ..... **\$16**

### Classic Vitello Tonnato

Poached & Chilled Veal Loin, Tuna Mayonnaise,  
Caper Berries..... **\$15**

### Buffalo Milk Burrata

Ligurian Olive Oil, Heirloom Tomatoes, Basil ..... **\$18**

## PASTA

### Rigatoni

Sweet Sausage, Sun-Dried Tomatoes, Basil..... **\$15**

### Malfatti

Homemade Veal Ravioli, Tomato Mushroom Sauce,  
Grana Padana ..... **\$17**

### Orecchiette

Grilled Sausage, Broccoli Rabe, Garlic & Oil..... **\$18**

### Puttanesca

Spaghetti, Anchovies, Black Olive, Capers ..... **\$14**

### Penne

Vodka, Cream, Scottish Smoked Salmon..... **\$19**

### Gamberi

Spaghetti, Shrimp, Tomato, Chillies ..... **\$20**

**Daily Fresh Pasta** ..... **M/P**

## ENTREES

### Chicken Piemontese

Breaded Chicken Breast, Baby Spinach,  
Shaved Grana Padana ..... **\$22**

### Veal Osso Buco

Cipollini Onions, Confit Potatoes, Tomato &  
White Wine Sauce ..... **\$28**

### Braised Chicken Leg

Mushrooms, Tomato & White Wine Sauce,  
Sautéed Greens..... **\$24**

### Berkshire Pork Chop

Balsamic Mushrooms, Herbed Potatoes, Sage ..... **\$29**

### Slow Cooked Short Ribs

Cheesy Polenta, Thyme Infused Tomato Barolo Sauce **\$28**

**Daily Fish Selection**..... **M/P**

## SIDES

**Roasted Mushrooms, Herb Roasted Potatoes** ..... **\$6**

**NJ Swiss Chard w/Guanciale, NJ Summer Squash w/Pancetta** ..... **\$8**

**Broccoli Rabe**..... **\$8**

## CHEESE

**Local Cheese Selection** ..... 1 for **\$6**  
3 for **\$15**

## FARMERS WE SUPPORT

**Eden Natural, IA** - Berkshire Pork

**Acadia Farms, PA** - Angus Beef

**Goffle Road Poultry Farm, NJ** - Chicken

**Lioni Specialties, NY** - Mozzarella Curd

**Paffenroth Gardens, NY** - Cipollinis, Potatoes

**Phillips Farm, NJ** - Berries

**Terhune Orchards, NJ** - Melons, Squash

**Muth Family Farm, NJ** -

Heirloom Tomatoes, Squash

**Flaim Farm, NJ** - Eggplant, Herbs

**Marolda Farm, NJ** - Swiss Chard

**Savoie Farms, NJ** - Potatoes

**Graiff Farms, NJ** - Spinach

**Lima Family Farm, NJ** - Free Range Eggs



# GROUP MENU

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## GROUP DINING MENU (1) \$40/PERSON

### Appetizer (Family style)

- House Made Mozzarella - Tomatoes, Basil, Olives
- Assorted Homemade Sausages
- Mixed Green Salad

### Pasta (Family style)

- Rigatoni - Sweet Sausage, Sun-Dried Tomatoes, Basil

### Entrée (choice)

- Baked Salmon - Lemon Butter Sauce
- Sautéed Chicken - Mushrooms, Sun-Dried Tomatoes, White Wine

### Coffee (choice)

- American Coffee
- Espresso
- Cappuccino

\* *Entrées served over Cheesy Polenta*

## GROUP DINING MENU (2) \$50/PERSON

### Appetizer (Family style)

- House Made Mozzarella - Tomatoes, Basil, Olives
- Assorted Homemade Sausages
- Mixed Green Salad
- Salumeria Biellese Antipasto Board of Cured Meats

### Pasta (Family Style)

- Rigatoni - Sweet Sausage, Sun-Dried Tomatoes, Basil

### Entrée (choice)

- Baked Salmon - Lemon Butter Sauce
- Sautéed Chicken - Mushrooms, Sun dried Tomatoes, White Wine

### Dessert (choice)

- Homemade Cheesecake
- Vanilla Bean Panna Cotta

### Coffee (choice)

- American Coffee
- Espresso
- Cappuccino

\* *Entrees served over Cheesy Polenta*

- Beverage, Tax, Gratuity not included
- A 25% deposit is required upon confirmation
- Prix Fixe is available by reservation only

**Please call to arrange  
your order**

**212-695-6690**



# DESSERT MENU

## DOLCI

### Cannoli

Traditional Italian Dessert

### Torta di ricotta

Homemade ricotta & mascarpone cheesecake

### Profiterole

Puff pastry, stuffed with Vanilla Gelato, topped with Belgian chocolate

### Tiramisu

Espresso laced champagne biscuits layered in mascarpone mouss

### Sotto bosco con sorbetto

Seasonal berries served with fruit sorbet

### Tiramisu

Espresso laced champagne biscuits layered in mascarpone mousse

### Gelati

Vanilla

### Tartufo

Italian chocolate and vanilla gelato with a black cherry & almond center

### Biscotti

Seasonal fruit & chocolate dipping sauce

### Risotto Rice Pudding

Creamy Arborio rice with honey chopped hazelnut & seasonal berries

**\*Above desserts are \$8.00**

## CHEESE

1 selection..... \$6

3 selections..... \$15

**Toma Primavera** - Piemontese style raw cow's milk, rich, creamy & tangy (Princeton, NJ)

**Tewksbury** - Comte style sheep and cow's milk, 9 months aged, full body (Long Valley, NJ)

**Valley Thunder** - Farmstead creamy cheddar style, sheep and cow's milk, aged 10 months (Long Valley, NJ)

## DESSERT WINES & LIQUEURS

Camomile Grappa ..... \$17

Martel VS ..... \$12

Grappa Nardini ..... \$13

Grand Marnier ..... \$10

Remy Martin VSOP ..... \$15

Courvoisier VS ..... \$11

Moscato Di Asti ..... \$9

Limoncello ..... \$6

Taylor Fladgate 10 Year Tawny Port ..... \$11

Taylor Fladgate 20 Year Tawny Port ..... \$15

Sandeman 10 Year Tawny Port ..... \$14

Specialty Coffee - Topped with Whipped Cream..... \$8

### Chocolate Coffee Kiss

Godiva, Cream de Cacao & Grand Marnier

### Italian Coffee

Cream De Cacao & Brandy

### Baileys Coffee

Irish Crea

### Mocha Berry

Coffee & Chambord

### Toasted Almond Coffee

Kahlua & Amaretto

### Godiva Hazelnut Coffee

Frangelico & Godiva

### Sambucca Coffee

### Espresso

### Cappuccino

### Macchiato

### Selection of Herbal Teas



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## SPARKLING WINE

Prosecco Caposaldo, Veneto,  
NV (187mL) ..... **11**

Franciacorta Ca' del Bosco,  
Cuvée Prestige, Lombardy - NV ..... **14/50**

Lambrusco, Cleto Chiarli, Emilia-Romagna - NV ..... **30**

## WHITE WINE

### Piedmont

Arneis, Marco Porello -10..... **32**

Cortese, Picollo Ernesto, "Gavi" -10 ..... **34**

Chardonnay, San Marco -10..... **36**

### Alto-Adige

Pinot Grigio, Tiefenbrunner, -08..... **32**

Pinot Grigio, Santa Margherita -08 ..... **45**

Gewürztraminer, St. Michael-Eppan -09 ..... **30**

### Friuli

Pinot Grigio, Tenuta Ca' Bolani -10 ..... **9/36**

### Verona

Garganega, Buglioni il Clandestino - 08 ..... **32**

### Campania

Aglianico, Mastroberardino "La Crimarosa" -07..... **8/32**

### Veneto

Garganega, Allegrini "Soave" -09..... **9/36**

### Marche

Verdicchio, La Monacesca -07 ..... **33**

### New World

Sauvignon Blanc, Palo Alto,  
Maule Valley, Chile -09 ..... **9/36**

Chardonnay, De Loach,  
"Heritage," Russian River, CA -09 ..... **8.5/34**

## DESSERT WINE

Moscato d'Asti, Marchesi Di Gresy  
"La Serra" Piedmont -08 (375mL) ..... **23**

## RED WINE

### Piedmont

Barbera, La Nunsio "d'Asti" -08 ..... **9/36**

Dolcetto, Cariel "d'Alba" -09 ..... **42**

Barbera, San Marco, "d'Asti, Superiore" - 08 ..... **52**

Nebbiolo, Terre Del Barolo, "Barolo" -06 ..... **69**

### Veneto

Corvina, Allegrini, "Valpolicella Classico,"  
Veneto, IT -10 ..... **39**

Corvina, Zeni, "Amarone Della Valpolicella,"  
Veneto, IT -07 ..... **79**

### Tuscany

Chianti, Fattoria di Faltognano -08 ..... **8/32**

Chianti Classico, Ruffino,  
"Riserva Ducale" -07 ..... **47**

Chianti Classico, Ruffino,  
"Riserva Ducale Oro" -05 ..... **65**

Brunello, Tenuta Maselli,  
"di Montalcino" -05 ..... **54**

Brunello, Terravino,  
"di Montalcino" -05 ..... **60**

### Friuli

Merlot, di Leonardo -09..... **9/36**

### Abruzzo

Montepulciano, Masciarelli -08 ..... **8/32**

### Sicily

Pinot Noir, Arancio -09 ..... **9/36**

### Molise

Cabernet, di Majo Norante -09 ..... **8/32**

***\*All Wines Subject to Availability***