



## Inside Felice, The New Source For Tuscan Flavor On Gold Street



The Italian restaurant and wine bar Felice, which has two [establishments on the Upper East Side](#), has just branched out in Lower Manhattan with an inviting new location on Gold Street, in the Thompson Hotel Gild Hall. Specializing in food and wine Tuscany, [Felice 15 Gold](#) is comprised of two parts: an intimate 50-seat ground floor restaurant and a stylish upstairs wine lounge (dubbed La Soffitta), where the walls are lined with striking black & white photos of Rome in the 1960s.

Open for breakfast, lunch, and dinner, Felice will offer a 45-minute Prix Fixe Lunch option for FiDi workers in a rush. The chef is Simone Parisotto, formerly of Emporio Armani Café in Italy. His signature dishes include Broccoletti pasta with sweet sausage, broccoli, Arancini, rolled and breaded saffron risotto; and Cacciucco alla Livornese, prepared in a spicy stewed tomato broth with mussels, clams, octopus, orata, and Tuscan bread. To wash it down, the restaurant has over 100 labels of Italian wine to choose from, not counting owner Jacopo Giustiniani's signature label, Felice, which features bianchi, rossi and rosé varietals, many of which are Organic or Biodynamic.

*15 Gold Street // (212) 785-5950 // Serving food from 7:30 a.m. to 10:30 p.m., with the wine lounge open until 11:30pm.*