

crispo

240 west 14th street NY NY 10011 — 212.229.1818

OLIVES - \$5.95

MIXED or SPICED GREEN SICILIAN

ANTIPASTI/ CURED MEATS CHOOSE 1 - \$8.95, 3 - FOR \$21.95

RISOTTO MOZZARELLA BALLS "ARANCINI"
EGGPLANT CAPONATA • TRUFFLED FRESH RICOTTA •
STUFFED HOT CHERRY PEPPERS •
HOT SOPPRESSATA • SWEET SOPPRESSATA •

GALLONI PROSCIUTTO DI PARMA

PROSCIUTTO PLATE 13.95
HOT & SWEET SOPPRESSATA, CAPONATA, PROVOLONE 12.95
PROSCIUTTO, FRESH FIGS, PARMIGIANO 16.95
PROSCIUTTO, SOPPRESSATA, PARMIGIANO, PROVOLONE 17.95

CONTORNI - \$8.95

SAUTÉED KALE WITH GARLIC & OLIVE OIL • FRENCH FRIES •
BROCCOLI RABE WITH GARLIC & OLIVE OIL • SAUTEED SPINACH
WITH GARLIC & OLIVE OIL • CHIVE POTATO CROQUETTES
TRUFFLE FRIES WITH SHAVED PARMIGIANO | 11.95
MARINARA SAUCE | 4.00

Please advise your server of food restrictions

- Give a gift! Visit crisporestaurant.com for gift certificates
* consuming raw or undercooked foods may increase risk of food borne illnesses 6/17/17

DAILY FISH AND MEAT SPECIALS

CRISP COAL FIRED GARLIC PARMIGIANA BREAD(8MIN) 9.95

ADD MELTED BURRATA or BUFALA MOZZARELLA additional 11.95

INSALATA

ARUGULA, TOMATO, SHAVED PARMIGIANO citronette 12.95
ROMAINE, PARMIGIANO & CRISPY CHICKPEAS 12.95
ROAST KALE & BUTTERNUT pumpkin seeds, cider vinegar 12.95
CRISPO "CHOP" SALAD soppressata, provolone, veggies 13.95
BURRATA & FRESH FIGS frisse citronette, vin cotto 14.95
BURRATA tomato, soffrito, basil, rocket, bruschetta 14.95
CAPRESE, BUFALA MOZZARELLA tomato, basil, soffrito, rocket 14.95
PROSCIUTTO, BUFALA MOZZARELLA rocket arugula, tomato 16.95
CAMELIZED CAULIFLOWER olive oil, currants, pine nuts 12.95
CAMELIZED BRUSSELS SPROUTS butter, almonds, maple 12.95
CALAMARI & ZUCCHINI FRITTI fried parsley, lemon, marinara 14.95
GRILLED OCTOPUS garbanzo, tomato, sunchoke lemon, garlic 15.95
ROAST BONE MARROW "OREGANATO" (20 MIN) 3 BONES 17.95
ROAST BONE MARROW "ESCARGOT" (20 MIN) 3 BONES 20.95

* add galloni prosciutto to any dish 8.95

PASTA

* Brown Rice Gluten-Free Pasta Available 2.75
JUMBO RIGATONI arugula, tomato, ricotta, garlic, evo, parm 22.95
FETTUCINE "BOLOGNESE" beef ragu, parmigiana 22.95
RICOTTA RAVIOLI POMODORO, evo, basil, parm, pecorino 22.95
SPAGHETTI & SHRIMP tomato, garlic, oregano, chiles 24.95
SPINACH, BEEF SHORT RIB RAVIOLI red wine, mushroom, parm 23.95
SPAGHETTI CARBONARA (3-P) pork, poached egg, parm, romano 22.95
BUCATINI AMATRICIANA guanciale pork, tomato, chiles, pecorino 22.95
TRUFFLED RICOTTA RAVIOLI truffles, truffle butter, parm 25.95
TROFIE AL PROSCIUTTO prosciutto, truffle, peas & parm 22.95
ORECCHIETTE broccoli rabe, sausage, parm & romano 22.95
ANGEL HAIR "ALLA VODKA" prosciutto, peas, tomato, cream, parm 22.95

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DRAFT BEERS

LION'S HEAD Pennsylvania, crisp pilsner	5.95
SORACHI ACE Brooklyn, farmhouse ale	8.95
PERONI NASTRO AZZURO Italy, italian lager	7.95
LAGUNITAS IPA California, indian pale ale	7.95

BOTTLE BEERS

BUCKLER (Non-Alcoholic), Amsterdam	6.95
MENABREA Amber Lager, Italy	7.95
ESTRELLA Lager, Spain	7.95
HEINEKEN LIGHT, Amsterdam	7.95
SIX POINT "CRISP" Lager (12oz Can), Brooklyn	7.95
LEFT HAND "NITRO" Milk Stout, Colorado	7.95
ORIGINAL SIN Hard Cider, Colorado	7.95
DUVEL Belgian Golden Ale, Belgium	11.50
NEW BELGIUM FAT TIRE Amber Ale, Colorado	7.95
CAPTAIN LAWRENCE HOP COMMANDER IPA, New York	7.95

FEATURING SAMUEL SMITH'S BREWS UK - 8.95

ORGANIC CHOCOLATE STOUT, *ADD GELATO 3.50
ORGANIC LAGER, pure barley malt lager, crisp hops
OATMEAL STOUT oats, roast barley, bittersweet finish
ORGANIC CIDER gluten-free, clean apple blossom

COCKTAILS - \$11.75

POMEGRANATE MARGARITA Tequila, Triple Sec, Lime, Pomegranate
BLOOD ORANGE "CACCIAVITE" Vodka, Blood Orange Liqueur & Juice
JALAPEÑO COCKTAIL Jalapeño Tequila, Cucumber, Lime
KENTUCKY KISS "BACIO" Bourbon Whiskey, Passion, Lemon & Maple
APPLEJACK BRANDY SIDECAR Brandy, Triple Sec, Lime Juice
VILLAGE ICED TEA Tito's Vodka, White Peach, Basil

WINES BY THE GLASS - WHITE

CHARDONNAY, Cardiff, California	11.00
PINOT GRIGIO, Zenato, Veneto	11.50
FALANGHINA, Del Sannio, Campania	11.50
RIESLING, Clean Slate, Mosel, Germany	12.00
SAUVIGNON BLANC, Rutherford Ranch, California	12.50

ROSE

ROSÉ, Le Petit Rouviere Provence	11.50
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WINES BY THE GLASS - RED

BARBERA D'ALBA, Patrizi, Piedmonte	12.00
NERO D'AVOLA, Baglio del Sole, Sicily	12.50
ORGANIC SUPER TUSCAN, Ziobaffa, Toscana	12.50
PINOT NOIR, Castle Rock, Mendocino, CA	12.50
MALBEC, Domaine Bousquet, Argentina	13.50
CABERNET SAUVIGNON, Chasing Lions, Napa CA	13.50
CHIANTI CLASSICO RISERVA, Tenuta di Capraia, Italy	16.00

FRIZZANTE

PROSECCO, la Marca Brut NV, 187 ml btl citrus, honey, floral	13.00
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DOLCI

GELATI 3-scoop 7.50
vanilla, milk chocolate, hazelnut

STRAWBERRY SUNDAE 9.00
vanilla gelato, strawberries, chocolate sauce, pistachios
whipped cream, wafers

ZEPPOLE chocolate sauce 8.50
Pair it with a taste of Nocello for \$5.50

CLASSIC ITALIAN CHEESECAKE ricotta, mascarpone, strawberries 8.50
Pair it with a taste of Moscato Dindarello for \$6.50

CHOCOLATE TORTA raspberry & vanilla sauce, whipped cream 8.50
Pair it with a taste of Taylor Fladgate for \$6.50

TIRAMISU ladyfingers, mascarpone, chocolate, espresso 8.50
Pair it with a taste of Fonseca 10yr Tawny for \$5.50

CREME BRULEE & CHOCOLATE POT DE CREME 9.50
Pair it with a taste of Torcolato for \$7.50

FRESH STRAWBERRIES vanilla whipped cream 8.50
Pair it with a taste of J. Roget Champagne for \$5.50

TEA \$3.75

ENGLISH BREAKFAST

EARL GREY

PEPPERMINT

CHAMOMILE

GREEN

CAFFE

COFFEE 3.75

ESPRESSO 3.95

MACCHIATO 3.95

DOUBLE ESPRESSO 5.95

CAFFE AMERICANO 3.95

CAPPUCCINO 4.25

LATTE 4.25

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COGNAC

COURVOISIER VS	14.00
HENNESSY VS	14.00
REMY MARTIN VSOP	16.50
HENNESSY VSOPS	16.50
DELAMAIN XO "pale and dry"	27.00

SINGLE MALTS

MACALLAN 12 YR	15.00
GLENFIDDICH 12 YR	15.50
GLENLIVET 12 YR	16.00
LAPHROAIG 10 YR	16.50
OBAN 14 YR	18.50
MACALLAN 18 YR	46.00

BOURBON/RYE WHISKY

JIM BEAM BOURBON	12.50
JIM BEAM RYE	12.50
GEORGE DICKLE 8 YR	12.50
BULLEIT RYE	13.00
BULLEIT 6 YR BOURBON	13.50
MICHTER'S BOURBON	14.00
KNOB CREEK 9 YR	14.00
MAKERS MARK	13.50
WOODFORD RYE	14.00
WOODFORD BOURBON	14.00
JACK DANIELS	12.50
JAMESON	12.50
JOHNNY WALKER RED	12.50
JOHNNY WALKER BLACK	14.50

TEQUILA

DON JULIO BLANCO	16.00
DON JULIO REPOSADO	18.00
DON JULIO ANEJO	22.00
PATRON ESPRESSO	13.00
HERRADURA SILVER	13.00
HERRADURA REPOSADO	14.50
HERRADURA ANEJO	16.00

LIQUORE

LILLET BLANC	11.75
NOCELLO	11.75
FRANGELICO	11.75
GALLIANO L'AUTENTICO	12.00
GALLIANO RISTRETTO (CAFE)	11.75
GRAND MARNIER	13.50
SOLERNO	11.75
DRAMBUIE	13.00
MOLINARI SAMBUCA	12.00
ROMANA SAMBUCA	12.00
ROMANA SAMBUCA NERO	12.00
LIMONCELLO	11.00
BAILEYS IRISH CREAM	12.00
BALEYS ALMANDE	12.00

PORTO

FONSECA BIN 27	11.00
FONSECA 10YR TAWNY	11.50
TAYLOR FLADGATE 20YR	13.50
COCKBURN 2005 VINTAGE	14.50

ARMAGNAC/CALVADOS

BOULARD VSOP CALVADOS	14.00
LARRESINGLE VSOP ARMAGNAC	14.00

AMARO

RAMAZZOTTI dark berries, licorice, full and sweet	11.00
TOSOLINI 15 types of alpine maritime herbs, spices	11.00
MONTENEGRO bright cloves, orange peel	11.00
NONINO rosemary, lemon peel, vanilla	14.00
LUXARDO cardamom, cinnamon, dried fig	11.00
NARDINI AMARO peppermint, orange	11.00
NARDINI "TAGLIATELLA" apricot, butterscotch	12.50
BRANCA MENTA bitter, refreshing	11.00
FERNET BRANCA richly herbal, bittersweet	11.00
TREMONTIS "MIRTO" juniper, blackberry, caramel	11.00
CAMPARI herbaceous, bittersweet	11.50
BORSCHI S. MARZANO bittersweet, coffee, tobacco	11.00

VINO DOLCE

MOSCATO "DINDARELLO" '14 honey, flowers	13.00
TORCOLATO '11 apricots, creme brulee, spicy	18.00
TOKAJI ASZU '07 honey, wild flower, almond, vanilla	16.50

GRAPPA

JACOPO POLI MERLOT raisins, molasses	13.50
JACOPO POLI PINOT NOIR hazelnut, floral	12.75
JACOPO POLI PERE pear, fragrant, summery	15.95
JACOPO POLI MOSCATO sweet, delicate	14.25
NONINO AGED CHARDONNAY vanilla, almonds	16.95
NONINO MOSCATO elegant, refined, floral	16.95