

crispo

240 west 14th street NY NY 10011 — 212.229.1818

CRISP COAL FIRED GARLIC PARMIGIANA BREAD-8MIN. 9.95

ADD MELTED BUFALA MOZZARELLA ADD 11.95

OLIVES MISTI-\$6.95

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

HOT & SWEET SOPPRESSATA PLATE 8.95
PROSCIUTTO PLATTER 13.95
HOT & SWEET SOPPRESSATA, CAPONATA, PROVOLONE 13.95
PROSCIUTTO, MASCONI FIGS, PARMIGIANO 15.95
PROSCIUTTO, SOPPRESSATA, PARMIGIANO, PROVOLONE 16.95

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
and any time constraints !*

- Give a gift! Visit crisporestaurant.com for gift certificates

** consuming raw or undercooked foods may increase risk of food
borne illnesses 1/02/18*

INSALATA * add galloni prosciutto to any dish 9.50

ARUGULA, FRISSE SALAD, TOMATO, SHAVED PARMIGIANA citronette 11.95
ROMAINE, PARMIGIANO & CRISPY CHICKPEAS 11.95
BURRATA tomato, soffrito, basil, rocket, bruschetta 13.95
CAPRESE, BUFALA MOZZARELLA tomato, basil, soffrito, rocket 13.95
CAMELIZED CAULIFLOWER olive oil, currants, pine nuts 12.95
CAMELIZED BRUSSELS SPROUTS butter, almonds, maple 12.95
CALAMARI FRITTI fried parsley, lemon, marinara 14.95
CALAMARI "ALLA GRIGLIA" chickpeas, olives, tomato, evo 14.95
ROAST BONE MARROW "OREGANATO" (20 MIN) 3 BONES 17.95
ROAST BONE MARROW "ESCARGOT" (20 MIN) 3 BONES 20.95

PASTA * add galloni prosciutto to any dish 9.50

* Brown Rice Gluten-Free Pasta Available 2.75
MUSHROOM PAPPARDELLE, sage, shallots, tomato, parmigiana 21.95
JUMBO RIGATONI kale, tomato, ricotta, garlic, evo, parm, pecorino 21.95
BUTTERNUT TORTELLONI roast chestnut sage brown butter, parm 22.95
FETTUCINE "BOLOGNESE" beef ragu, parmigiana 21.95
RICOTTA RAVIOLI POMODORO, evo, basil, parm, pecorino 22.95
SPAGHETTI & SHRIMP tomato, garlic, oregano, chiles 23.95
SPINACH, BEEF SHORT RIB RAVIOLI red wine, mushroom, parm 22.95
SPAGHETTI CARBONARA (3-P) pork, poached egg, parm, romano 22.95
ORECCHIETTE broccoli rabe, sausage, parm & romano 21.95
BUCATINI AMATRICIANA guanciale pork, tomato, chiles, pecorino 21.95
TRUFFLED RICOTTA RAVIOLI truffles, truffle butter, parm 24.95
GEMELLI AL PROSCIUTTO prosciutto, truffle, peas & parm 22.95

**DAILY
MEAT & FISH
SPECIALS**

crispo

240 west 14th street NY NY 10011 — 212.229.1818

BEERS

DRAFT (PINT) 7.95

OMMEGANG NIRVANA IPA, Cooperstown, NY 6.5% abv

PERONI NASTRO AZZURO Italy, italian lager 5.1% abv

HEINEKEN LIGHT, Amsterdam 4.2% abv

BOTTLES & CANS

BUCKLER (Non-Alcoholic), Amsterdam 6.95

WOLFFER Rose Cider, New York 10.50

MENABREA Amber Lager, Italy 7.95

FLAGSHIP American Pale Ale, Staten Island 7.95

ESTRELLA Lager, Spain 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 12.00

NEW BELGIUM FAT TIRE Amber Ale, Colorado 7.95

CAPTAIN LAWRENCE HOP COMMANDER IPA, New York 7.95

MODELO ESPECIAL Lager, Mexico 6.95

REISSDORF KOLSCH Ale, Germany 10.50

FRIZZANTE

PROSECCO, VILLA JOLANDA, Veneto Italy 187ml bottle 10.50

COCKTAILS - \$11.75

POMEGRANATE MARGARITA Tequila, Triple Sec, Lime, Pomegranate

BLOOD ORANGE "CACCIAVITE" Vodka, Blood Orange Liqueur & Juice

GIN LEMON DROP Gin, Elderflower Liqueur, Lemon Juice

JALAPEÑO COCKTAIL Jalapeño Tequila, Cucumber, Lime

APEROL SPRITZER Aperol, Sparkling Wine, Soda, Orange

WINES BY THE GLASS - WHITE

SOAVE CLASSICO, Soavia, Veneto 11.50

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

WINES BY THE GLASS - RED

BARBERA D'ALBA, Patrizi, Piemonte 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 16.50

crispo

240 west 14th street NY NY 10011 — 212.229.1818

DOLCI

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 Dindarelo 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

WALNUT CHOCOLATE CHIP COOKIES 1/ \$2. 4/ \$7.

Pair it with a taste of Torcolato for \$7.50

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

crispo

240 west 14th street NY NY 10011 — 212.229.1818

COGNAC

.....

| | |
|----------------------------|-------|
| COURVOISIER VS | 14.50 |
| HENNESSY VS | 14.50 |
| REMY MARTIN VSOP | 16.50 |
| HENNESSY VSOP | 17.50 |
| DELAMAIN XO "pale and dry" | 27.00 |

SINGLE MALTS

.....

| | |
|-------------------|-------|
| MACALLAN 12 YR | 16.50 |
| GLENFIDDICH 12 YR | 15.50 |
| GLENLIVET 12 YR | 16.50 |
| LAPHROAIG 10 YR | 16.00 |
| OBAN 14 YR | 17.50 |
| MACALLAN 18 YR | 49.00 |

BOURBON/RYE WHISKY

.....

| | |
|-----------------------|-------|
| JIM BEAM BOURBON | 11.50 |
| 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 | 14.50 |
| MAKERS MARK | 13.50 |
| WOODFORD RYE | 14.50 |
| WOODFORD BOURBON | 14.50 |
| JACK DANIELS | 12.50 |
| JAMESON | 12.50 |
| JOHNNY WALKER RED | 12.50 |
| JOHNNY WALKER BLACK | 14.50 |
| HUDSON NY CORN WHISKY | 15.00 |
| HUDSON MANHATTAN RYE | 14.50 |
| HUDSON BABY BURBON | 14.50 |

TEQUILA

.....

| | |
|--------------------|-------|
| DON JULIO BLANCO | 16.00 |
| DON JULIO REPOSADO | 18.00 |
| DON JULIO ANEJO | 21.00 |
| PATRON ESPRESSO | 11.50 |
| 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 |
| BAILEYS ALMANDE | 12.00 |

PORTO

.....

| | |
|-----------------------|-------|
| FONSECA BIN 27 | 11.00 |
| FONSECA 10YR TAWNY | 12.00 |
| TAYLOR FLADGATE 20YR | 14.50 |
| 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 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 '12 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 |