

# crispo

240 west 14th street NY NY 10011 — 212.229.1818

## CRISP COAL FIRED GARLIC PARMIGIANA BREAD-8MIN. 9.95

ADD GALLONI PROSCIUTTO FOR AN ADDITIONAL 9.50

ADD MELTED BUFALA MOZZARELLA FOR AN ADDITIONAL 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](http://crisporestaurant.com) for gift certificates*

*\* consuming raw or undercooked foods may increase risk of food  
borne illnesses 3/23/18*

## INSALATA \* add galloni prosciutto to any dish 9.50

ARUGULA, FRISSE SALAD, TOMATO, SHAVED PARMIGIANA citronette 11.95  
ROMAINE, PARMIGIANO & CRISPY CHICKPEAS 11.95  
SWEET ROASTED RED PEPPERS & ANCHOVIES capers, basil, evo 11.95  
CRISPO CHOPPED SALAD too many ingredients to list 13.95  
BURRATA tomato, soffrito, basil, rocket, bruschetta 14.95  
BURRATA warm eggplant, tomato basil, bruschetta 14.95  
CAPRESE, BUFALA MOZZARELLA tomato, basil, soffrito, rocket 14.95  
CAMELIZED CAULIFLOWER olive oil, currants, pine nuts 12.95  
CAMELIZED BRUSSELS SPROUTS butter, almonds, maple 12.95  
CALAMARI FRITTI fried parsley, lemon, marinara 15.95  
ROAST BONE MARROW "OREGANATO" (20 MIN) 3 BONES 18.95  
ROAST BONE MARROW "ESCARGOT" (20 MIN) 3 BONES 21.95

## 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  
BUTTERNUT TORTELLONI pumpkin seeds, 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**

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## BEERS

### DRAFT 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

PORK SLAP PALE ALE, Garrattsville NY 4.3%

### 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 12.50

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 10.75

### FRIZZANTE

PROSECCO, VILLA JOLANDA, Veneto Italy 187ml bottle 11.75

## COCKTAILS - \$11.75

POMEGRANATE MARGARITA Tequila, Triple Sec, Lime, Pomegranate

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

GIN & GREY Earl Grey Infused Gin, Juniper Berry, Honey, Lemon

JALAPEÑO COCKTAIL Jalapeño Tequila, Cucumber, Lime

APEROL SPRITZER Aperol, Sparkling Wine, Soda, Orange

CRISPO OLD FASHIONED Bourbon, Amaro, Orange

## WINES BY THE GLASS - WHITE

SOAVE CLASSICO, Sauvia, 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, 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 16.50

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## DOLCI

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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/ \$2.25 4/ \$8.

*Pair it with a taste of Torcolato for \$7.50*

## TEA \$3.75

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ENGLISH BREAKFAST

EARL GREY

PEPPERMINT

CHAMOMILE

GREEN

## CAFFE

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CAFFE AMERICANO 3.95

ESPRESSO 3.95

MACCHIATO 3.95

DOUBLE ESPRESSO 5.95

CAPPUCCINO 4.25

LATTE 4.25

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## COGNAC

COURVOISIER VS	15.00
HENNESSY VS	15.00
REMY MARTIN VSOP	17.00
HENNESSY VSOP	18.00
DELAMAIN XO "pale and dry"	27.00

## SINGLE MALTS

MACALLAN 12 YR	17.00
GLENFIDDICH 12 YR	16.00
GLENLIVET 12 YR	17.00
LAPHROAIG 10 YR	16.50
OBAN 14 YR	18.00
MACALLAN 18 YR	49.00

## BOURBON/RYE WHISKY

JIM BEAM BOURBON	12.00
JIM BEAM RYE	13.00
GEORGE DICKLE 8 YR	13.00
BULLEIT RYE	13.50
BULLEIT 6 YR BOURBON	14.00
MICHTER'S BOURBON	14.50
MICHTER'S 10 YR BOURBON	25.00
KNOB CREEK 9 YR	15.00
MAKERS MARK	14.00
WOODFORD RYE	15.00
WOODFORD BOURBON	15.00
JACK DANIELS	13.00
JAMESON	13.00
JOHNNY WALKER RED	13.00
JOHNNY WALKER BLACK	15.00
HUDSON NY CORN WHISKEY	15.50
HUDSON MANHATTAN RYE	15.00
HUDSON BABY BOURBON	15.00

## TEQUILA

DON JULIO BLANCO	16.50
DON JULIO REPOSADO	18.50
DON JULIO ANEJO	21.50
PATRON ESPRESSO	12.00
HERRADURA SILVER	13.50
HERRADURA REPOSADO	15.00
HERRADURA ANEJO	16.50

## LIQUORE

LILLET BLANC	12.00
NOCELLO	12.00
FRANGELICO	12.00
GALLIANO L'AUTENTICO	12.00
GALLIANO RISTRETTO (CAFE)	12.00
GRAND MARNIER	14.00
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	11.50
FONSECA 10YR TAWNY	12.50
TAYLOR FLADGATE 20YR	15.00
COCKBURN 2005 VINTAGE	15.00

## ARMAGNAC/CALVADOS

BOULARD VSOP CALVADOS	14.50
LARRESINGLE VSOP ARMAGNAC	14.50

## 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	13.00
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	11.50

## 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