

ABOUT L'AMICO

Featuring an American menu with Italian influences, L'Amico honors the food of both Executive Chef Laurent Tourondel's past and present – inspired by both his upbringing in the European countryside, and a career spent reimagining and redefining “American” cooking and classics. The restaurant's menu harkens back to Tourondel's memories of long Sunday suppers with his maternal, Italian grandmother, filled with memories of freshly flowing produce from his family's garden that cultivated his own love for simply prepared dishes and precise techniques.

The kitchen, visible throughout the dining room, as well as to passersby on Sixth Avenue, brings to life the diverse menu that includes Tourondel's take on American favorites such as pizza, fired in twin copper-clad, wood-burning ovens, freshly extruded pastas, and selections of charcuterie.

HOURS & LOCATION

849 Avenue of the Americas
New York, NY 10001
212.201.4065
info@lamico.nyc

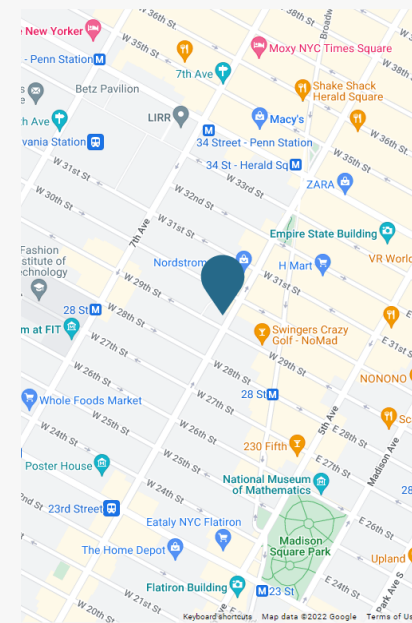
GET DIRECTIONS

All Fresco & Indoor Dining

Lunch
Tuesday – Friday: 11:30 AM to 2:30 PM

Dinner
Tuesday – Saturday: 5 PM to 10 PM

Brunch
Saturday & Sunday: 11:30 AM to 3 PM



DELIVERY

ORDER DELIVERY

ORDER PICK-UP

MENUS

DINNER

LUNCH

BRUNCH

DESSERT

DRINKS

BEER LIST

WINE LIST

Summer

C I C C H E T T I

PEEKYTOE CRAB smashed pea & avocado 19.00

ARANCINI fontina val d'aosta, arrabbiata 19.00

EGGPLANT CAPONATA BRUSCHETTA mozzarella
di bufala, pignoli 16.00

A N T I P A S T I

YELLOWTAIL grated lime, sea salt, orange confit 19.00

SPICED TUNA CRUDO meyer lemon yogurt, charred
broccoli sprouts 19.00

PROSCIUTTO SAN DANIELE cherry mostarda,
sheep's milk ricotta, truffled hazelnuts 22.00

BURRATA summer squash, basil pesto, zucchini blossom 21.00

VEAL & MORTADELLA MEATBALLS pomodoro
sauce, garlic-parsley focaccia 23.00

AVOCADO SALAD charred kale, mache, lemon
vinaigrette, parmesan 19.00

GRILLED OCTOPUS crushed fingerlings, cured olives,
espelette aioli 22.00

ESCAROLE SALAD trevisano, castelfranco, sicilian
oregano vinaigrette 17.00

ZUCCHINI SALAD pecorino, almonds, basil, mint,
lemon garlic vinaigrette 18.00

HEIRLOOM TOMATO & WATERMELON SALAD
ricotta salata, basil, rucola 19.00

P I Z Z A

MOZZARELLA DI BUFALA caciocavallo, san marzano
tomatoes 24.00

WHITE MUSHROOM truffle paste, fontina, taleggio,
sage 27.00

HEIRLOOM TOMATO cured black olives, fior di latte,
chili 25.00

SOPRESSATA PICCANTE tomato, mozzarella, sicilian
oregano 24.00

ZUCCHINI gorgonzola dolce, basil pesto, caciocavallo 25.00

***GLUTEN FREE PIZZA CRUST SUPPLEMENT**
(may contain gluten particles) 6.00

PRIMI

PIPE RIGATE veal shoulder bolognese, parmesan 30.00

8 HERB RAVIOLINI sheep's milk ricotta, fresh robiola,
marinated heirloom tomatoes 32.00

SPAGHETTI ALLA VONGOLE cockles, razor clams,
calabrian chili, lemon pangritata 36.00

TORTIGIONI spicy sausage, bitter greens, pignoli,
pecorino sardo 28.00

SEAFOOD AGNOLOTTI jumbo lump crab, rock
shrimp, bay scallops, maine lobster 42.00

SECONDI

BLACK SEA BASS roasted dandelion, avocado, sorrento
lemon, sicilian pistachio 38.00

7 PEPPERCORN CRUSTED FILET MIGNON
focaccia panzanella, gorgonzola piccante 45.00

BRANZINO braised fennel, summer beans, green olive
salsa verde, lemon broth 35.00

WOOD OVEN ROASTED CHICKEN charred broccoli
rabe, preserved lemon 32.00

BLACKENED SCALLOPS gallinacci, long island corn,
romano beans, smoked farro, pancetta 38.00

CONTORNI

CHARRED CAULIFLOWER capers, pecorino 16.00

ROASTED SUMMER SQUASH preserved lemon,
yogurt aioli 12.00

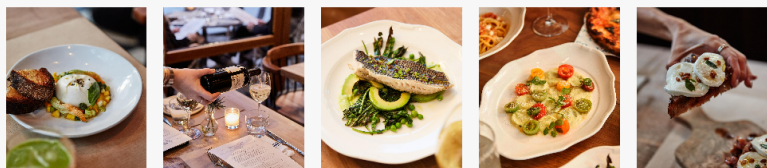
LONG ISLAND CORN ricotta salata, calabrian chili
aioli 14.00

RESERVATIONS

Book Now [RESY](#)

For restaurant reservations, please use [Resy](#), or email us at info@lamico.nyc.

PICTURES





GROUP DINING

L'Amico features a large market table, perfect for groups of up to fourteen guests. We offer several menu styles, allowing you to tailor your evening to match your needs.

[INQUIRE NOW](#)



FOR PRESS INQUIRIES:

[Contact Us](#)

849 AVENUE OF THE AMERICAS - NEW YORK, NY 10001 - 212-201-4065 - INFO@LAMICO.NYC

THE VINE

EVENTS
NEW YORK

SECOND.

SKIRT STEAK



POWERED BY BESTFOOD