

FORSYTHIA

SPRING 2026

alla carta

SPUNTINI

HOUSE-MADE FOCACCIA + house-made ricotta &
new harvest olive oil *gratuita* spring onion butter 10
+ sicilian anchovies 14

ANTIPASTI

MISTICANZA market greens, pistachio, gran cacio etrusco, balsamela 24
CARCIOFI ALLA GIUDIA fried artichoke, ricotta, robiolina, mint, honey 23
CACIO e PEPE SUPPLI fried risotto, bufala mozzarella, pecorino 23
POLPETTE pork, veal, saba, pine nuts, cipollini 18

PRIMI

PIZZOCCHERI buckwheat, potatoes, cabbage, montasio 30
AGNOLOTTI braised short rib, duck jus, chives 39
PACCHERI lamb genovese, sweet onions, pecorino 29
TONARELLI alla gricia | cacio e pepe 30|29
RIGATONI all'amatriciana | alla carbonara 31|32

TAGLIATELLE AL MATTARELLO
bone marrow, saffron, burro 39

SECONDI

COTOLETTA fried veal chop, prosciutto, crema di parmigiano, radicchios 68
BRANZINO lentils, parsley, butter 53

BISTECCA Highland Hollow Farm ribeye, truffle jus,
charred broccolini, bottarga MP

Pasta Tasting Menu



5 courses 98
wine pairing 65



GELATO DI PARMIGIANO
balsamico, crostini

ANTIPASTI A SCELTA
choice of antipasti

FAGOTTINI
confit duck, robiolina, fungi, vino
Frank Cornelissen, 'Munjebel' Bianco, Sicilia 2023

PRIMI A SCELTA #1
choice of primi, tasting portion

PRIMI A SCELTA #2
choice of primi, tasting portion

POSSET
Sorrento lemon
limoncello

Please note that we have a required 22% service charge on all transactions. This is kept fully by the staff and is utilized to pay everyone employed a livable New York City wage. We are proud that the minimum wage at Forsythia is over \$22/hour.