

Catherine & Mary

DINNER JUNE 2019

SNACKS

SALUMI BOARD\$25
LOCAL CHARCUTERIE, PICKLED VEGETABLES, HORSERADISH-DIJON, BREADSTICKS	
CHEESE PLATE (CHOICE OF 3 OR 5)\$17/\$21
BENNE CRACKERS, BROWN BUTTER ALMONDS	
PICKLE PLATE\$17
SELECTION OF HOUSE PICKLES	

PLATES

RADICCHIO\$12
CAESAR, PANNA GRATTA, PARMESAN, LEMON	
LITTLE GEM\$12
CALABRIAN CHILI, BENNE SEEDS, RADISH, PARMESAN FRICO, PANNA GRATTA	
ASPARAGUS\$14
ARTICHOKE, CREME FRAÎCHE, WHITE CHEDDAR, HORSERADISH, BROWN BUTTER	
SNAPPER\$14
SUGAR SNAP PEAS, CELERY, ASPARAGUS, RAMPS, SUMAC CREME FRAÎCHE	
SCALLOPS\$17
PORK CHEEK, GREEN TOMATO, CUCUMBER, STRAWBERRY, RAMPS, BENNE SEEDS	
CRISPY POLENTA\$12
PECORINO, FERMENTED HONEY, BLACK PEPPER	
SUNDAY MEATBALLS\$12
CONFIT GARLIC, PARMESAN, TOMATO	
MOZZARELLA\$15
CIABATTA, PISTOU, SUGAR SNAP PEA, RAMPS, ASPARAGUS	
CANNELLINI BEANS\$14
HAM HOCK, KALE, GREEN GARLIC, SPRING ONIONS	
SPIN ROSSO POLENTA\$15
RABBIT BOLOGNESE, TOMATO CONSERVA, RAMP, CALABRIAN CHILI, RICOTTA SALATA VECCHIO	



PASTAS

RADIATORE\$14
CACIO E PEPE	
GNUDI\$14
WATERCRESS, SUGAR SNAP PEAS, BASIL, PANNA GRATTA	
OCCHI\$15
ARTICHOKE, CELERY, WHEY BUTTER, GREEN GARLIC, FENNEL POLLEN	
TONARELLI\$15
PANCETTA, KALE, CALABRIAN CHILI, GREEN GARLIC, PANNA GRATTA	
MEZZE RIGATONI\$15
MAW MAW'S GRAVY	
SOPPRESSINI\$18
CRAB, MORELS, PEAS, PANNA GRATTA, GREEN GARLIC	
TORTELLINI\$16
VEAL, MORTADELLA, TOMATO, RICOTTA SALATA	
SPAGHETTI\$17
CLAMS, SQUID INK, GARLIC, KALE, PANNA GRATTA	

ENTREES

LAMB\$30
CELERY ROOT, OYSTER MUSHROOM, PEAS, GREEN GARLIC, SPRING ONION	
HALIBUT\$32
BROCCOLINI, FENNEL, HAZELNUT, BASIL	
WRECKFISH\$32
SHISHITOS, NEW POTATO, PANCETTA, VIDALIA ONION, GREEN GARLIC	
BREADED VEAL\$30
YELLOW RICE, GREEN ONION, LIME, PARMESAN	
N.Y. STRIP (SERVES TWO)\$75
BORDELAISE, ASPARAGUS, GREEN GARLIC, TOMATO, MUSTARD GREENS	

PLEASE LET YOUR SERVER KNOW OF ANY DIETARY RESTRICTIONS.
THE CONSUMPTION OF RAW OR UNDERCOOKED
MEATS, SEAFOOD, OR POULTRY CAN RESULT IN FOODBORNE ILLNESS.

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