

# Catherine & Mary

DINNER SEPTEMBER 2020

**ANTIPASTO**

<b>FOCACCIA</b> . . . . .	\$7
TUSCAN SAUSAGE, EGGPLANT, TOMATO	
<b>CORNBREAD</b> . . . . .	\$8
WHIPPED RICOTTA, CALBRESE, FERMENTED HONEY, CALABRIAN CHILI, ESPELETTE	
<b>SOUSDOUGH</b> . . . . .	\$7
EINKHORN, ROUGE DE BORDEAUX, PLUM PRESERVE	
<b>ANTIPASTO PLATTER</b> . . . . .	\$21 / \$32
SALUMI, CHEESES, HOUSE PICKLES, BROWN BUTTER ALMONDS, BENNE CRACKERS	

**PLATES**

<b>MOZZARELLA</b> . . . . .	\$15
CUCUMBER, GINGER, STRAWBERRY, CIABATTA	
<b>SUNDAY MEATBALLS</b> . . . . .	\$14
GARLIC CONFIT, TOMATO, PARMESAN	
<b>CHOPPED SALAD</b> . . . . .	\$14
ARTICHOKES, HAM, KALAMATA OLIVE, CELERY, TOMATO VINAIGRETTE	
<b>RADICCHIO</b> . . . . .	\$14
MIXED GREENS, CAESAR, PANNA GRATTA, PARMESAN, LEMON	
<b>SOUSDOUGH PANZANELLA</b> . . . . .	\$15
SILVER CUCUMBERS, SWEET PEPPERS, TOMATOES, MOZZARELLA, ARUGULA	
<b>CAPRESE</b> . . . . .	\$16
BUFFALO MOZZARELLA, RED ONION, BASIL	
<b>SHISHITOS</b> . . . . .	\$15
BLACK GARLIC, SQUID INK, PECORINO, CAPERS, BENNE, ESPELETTE	
<b>SCALLOPS</b> . . . . .	\$16
LAMB STRACOTTO, DATES, PICKLED CELERY, CARROT, FENNEL	
<b>RISOTTO</b> . . . . .	\$16
GOLD RICE MIDLINS, BRISKET, CURDS & WHEY, STRAWBERRY, PARSLEY	



**PASTAS**

<b>BUCATINI</b> . . . . .	\$16
AGLIO E OLIO, SPINACH, CALABRIAN CHILI, PARMESAN	
<b>FARFALLE</b> . . . . .	\$17
CRAB, CORN, ASPARAGUS, LEEK, CREAM, MINT	
<b>LUMACHE</b> . . . . .	\$15
CACIO E PEPE	
<b>CASONSEI</b> . . . . .	\$16
YUKON GOLD, SHIITAKES, SNAP PEAS, CULTURED BUTTER, LEMON	
<b>GARGANELLI</b> . . . . .	\$17
SQUID INK, SHELLFISH, 'NDUJA, TOMATO FERMENT, DILL, BOTTARGA	
<b>ORECCHIETTE</b> . . . . .	\$17
SEMOLINA, BIANCO RAGU, CABBAGE, CALABRIAN CHILI	
<b>RIGATONI</b> . . . . .	\$16
MAW MAW'S GRAVY, PARMESAN	
<b>CONCHIGLIE</b> . . . . .	\$16
LAMB STRACOTTO, KALAMATA OLIVES, PISTACHIO, TOMATO, PECORINO	
<b>FRANCOBOLLI</b> . . . . .	\$17
BLOOD NOODLES, CHICKEN THIGH, ALMOND, APPLE, HORSERADISH	

**ENTREES**

<b>POACHED HALIBUT</b> . . . . .	\$38
ACQUA PAZZA, SQUASH, LEEK, SPINACH, CREAM, BEET	
<b>HALF CHICKEN</b> . . . . .	\$34
FIELD PEAS, OKRA, RAMPS, PICKLED RED ONIONS, CORN COB CARAMEL	
<b>WRECKFISH PICCATA</b> . . . . .	\$38
BACON, MUSHROOMS, TURNIPS, CORN, TARRAGON	
<b>PORK</b> . . . . .	\$34
SPIN ROSSO POLENTA, PANCETTA, CHANTERELLE, DIJON, PEACH	
<b>BEEF HANGER</b> . . . . .	\$34
CARROT, ASPARAGUS, SALSA VERDE, BENNE, SHERRY	

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

COCKTAILS

<b>PALOMA</b> .....	\$12	<b>SUN'S COMING DOWN</b> .....	\$13
LUNAZUL BLANCO, EL DORADO 5YR RUM, GRAPEFRUIT, LIME, SORGHUM		CARDAMOM-INFUSED OLD DOMINICK VODKA, POMEGRANATE, LEMON, SPARKLING	
<b>DAQUIRI</b> .....	\$10	<b>IRON GALAXY</b> .....	\$15
CRUZAN AGED WHITE RUM, LIME, SIMPLE		LOS VECINOS MEZCAL, LUSTAU AMONTILLADO SHERRY, AQUAVIT, LIME, GINGER	
<b>CORPSE REVIVER #2</b> .....	\$14	<b>LAND &amp; SEA</b> .....	\$14
BOLS GENEVER, LILLET BLANC, PIERRE FERRANDE DRY CURACAO, LEMON, ABSINTHE		EZRA BROOKS BOURBON, TATTERSALL BOOTLEGGER, STRAWBERRY, MINT, LEMON	
<b>PERFECT BOULEVARDIER</b> .....	\$14	<b>MELDING WORLDS</b> .....	\$15
EZRA BROOKS BOURBON, CAMPARI, CARPANO ANTICA, DOLIN BLANC, SAGE TINCTURE		ALTOS AÑEJO, GLENLIVET 1824, CARPANO ANTICA, TOASTED FENNEL, ANGOSTURA, PEYCHAUD'S, SALT	

SPARKLING

<b>LABELLA, PROSECCO, GLERA, FRIULI</b> .....	\$10
<b>ZUCCOLO, BRUT ROSE, PINOT NERO-CHARDONNAY, FRIULI</b> .....	\$12
<b>FERRARI, BRUT, CHARDONNAY, TRENTO</b> .....	\$19

WHITE

<b>SCARPETTA, PINOT GRIGIO, FRIULI</b> .....	\$12
<b>VIGNA DEL LAURO, SAUVIGNON BLANC, FRIULI-VENEZIA GIULIA</b> .....	\$13
<b>PAUL ACHS, CHARDONNAY, BURGENLAND</b> .....	\$15
<b>PIEROPAN, SOAVE CLASSICO, GARGANEGA, VENETO</b> .....	\$14
<b>SCARPETTA, "FRICO," CHARDONNAY-FRIULANO, FRIULI-VENEZIA GIULIA</b> .....	\$10
<b>TORNATORE, ETNA BIANCO, CARRICANTE, SICILY</b> .....	\$14
<b>EMILIO BULFON, "BLANC DI SANZUAN," CIVIDIN BLEND, FRIULI-VENEZIE GIULIA</b> .....	\$13
<b>TIZIANO MAZZONI, "IRIS," ERBALUCE, PIEDMONT</b> .....	\$17
<b>ELIO PERRONE, "SOURGAL," MOSCATO D'ASTI, PIEDMONT</b> .....	\$14
<b>COOPER MOUNTAIN, "OLD VINES," CHARDONNAY, WILLAMETTE VALLEY</b> .....	\$15

ROSÉ

<b>IL BORRO, "ROSE DEL BORRO," SANGIOVESE, TUSCANY</b> .....	\$10
<b>MARGERUM, "RIVIERA ROSÉ," GRENACHE BLEND, SANTA BARBARA</b> .....	\$14

RED

<b>COOPER MOUNTAIN, PINOT NOIR, WILLAMETTE VALLEY</b> .....	\$15
<b>PALLADIO, CHIANTI, SANGIOVESE, TUSCANY</b> .....	\$10
<b>I CUSTODI, "PISTUS," ETNA ROSSO, NERELLO MASCALESE - NERELLO CAPPuccio, SICILY</b> .....	\$18
<b>VIETTI, "PERBACCO," NEBBIOLO, PIEDMONT</b> .....	\$17
<b>CARAVAGLIO, "NERO DU MUNTI", CORINTO NERO, SALINA-SICILY</b> .....	\$17
<b>EMILIO BULFON, PICULIT NERI, FRIULI-VENEZIE GIULIA</b> .....	\$16
<b>ROCCA DI MONTGROSSI, CHIANTI CLASSICO, SANGIOVESE BLEND, TUSCANY</b> .....	\$17
<b>BUGLIONI, "IL BUGIARDO," RIPASSA, CORVINA BLEND, VENETO</b> .....	\$18
<b>TUA RITA, "ROSSO DEI NOTRI," SANGIOVESE-MERLOT-CAB SAUV, TUSCANY</b> .....	\$15
<b>MASSERIA LI VELI, "ASKOS," SUSUMANIALLO, PUGLIA</b> .....	\$15
<b>ROTH ESTATE, CABERNET SAUVIGNON, ALEXANDER VALLEY</b> .....	\$18