

Catherine & Mary

JANUARY 2021

ANTIPASTO

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| SOURDOUGH | \$10 |
| PORK RILLETTE, STRAWBERRY PERSERVE, HAZELNUT, CORIANDER | |
| FOCACCIA | \$9 |
| LARDO, CAPICOLA, ARTICHOKE VINAIGRETTE | |
| CORNBREAD | \$10 |
| STRACCIATELLA, CALABRIAN HONEY | |
| ANTIPASTO PLATTER | \$21 / \$32 |
| SALUMI, CHEESES, HOUSE PICKLES, BENNE CRACKERS | |

PLATES

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| MOZZARELLA | \$15 |
| OLIVE OIL, ARUGULA PESTO, ALMOND | |
| RIBOLLITA | \$9 |
| CHICKEN BROTH, KALE, FARRO, PARSNIPS, PECORINO, MUSHROOM, CANNELLINI BEANS | |
| ANTIPASTA SALAD | \$14 |
| ARTICHOKES, SALUMI, KALAMATA OLIVES, PROVOLONE, CELERY, TOMATO VINAIGRETTE | |
| RADICCHIO | \$14 |
| MIXED GREENS, CAESAR, PANNA GRATTA, PARMESAN, LEMON | |
| ROMAN GNOCCHI | \$14 |
| SEMOLINA, GORGONZOLA, KING TRUMPET MUSHROOMS, PEAR, WALNUT | |
| CANNELLINI BEANS | \$15 |
| BACON BROTH. BLACK PEPPER CONFIT, SALSA VERDE | |
| RISOTTO | \$15 |
| CAROLINA GOLD RICE MIDLINS, OYSTER MUSHROOMS, CLAMS, SHELLFISH CREAM, TARRAGON | |
| SCALLOPS | \$16 |
| DELICATA SQUASH, LENTILS, SHALLOTS, GOLDEN RASINS | |
| MEATBALLS | \$14 |
| GUANCIALE, PANCETTA, TOMATO, GARLIC, CIABATTA | |



PASTAS

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|---------------------------------------------------------------|------|
| AGNOLOTTI | \$16 |
| VEAL, MORTADELLA, RAGU MODENESE | |
| BUCATINI | \$16 |
| RABBIT CACCIATORE, PARMESAN, TOMATO, LEMON, CELERY | |
| TROFIE | \$15 |
| SEMOLINA, GUANCIALE, TELLICHERRY, PARMESAN, CULTURED BUTTER | |
| FRANCOBOLLI | \$16 |
| SWEETBREADS, MUSHROOM DUXELLES, CHOPPED HAZELNUTS, MINT | |
| TONNARELLI | \$16 |
| TUSCAN RAGU, GARLIC, PARMESAN, MUSHROOM | |
| LUMACHE | \$15 |
| CACIO E PEPE | |
| RIGATONI | \$16 |
| MAW MAW'S GRAVY, PARMESAN | |
| CASONSEI | \$16 |
| LAMB STRACOTTO, PARSNIP, FERMENTED CARROT, GOAT CHEESE | |
| CANNELLONI | \$17 |
| PORK SHANK, RICOTTA, ROASTED GARLIC, CALABRIAN CHILI POMODORO | |

ENTREES

| | |
|--------------------------------------------------------------------------|------|
| POACHED BLACK GROUPE | \$38 |
| ACQUA PAZZA, SQUASH, LEEK, SPINACH, CREAM, BEET | |
| HALF CHICKEN | \$32 |
| FIELD PEAS, RAMPS, PICKLED RED ONIONS, CORN COB CARMEL | |
| SWORDFISH PICCATA | \$38 |
| BACON, MUSHROOMS, TURNIPS, PARSNIPS, KALE, TARRAGON | |
| PORK | \$29 |
| SPIN ROSSO POLENTA, PANCETTA, CHANTERELLE, APPLES, RAMP VINEGAR | |
| NY STRIP | \$52 |
| FINGERLING POTATO, ARUGULA, ROSEMARY, BEEF FAT VINAIGRETTE, STEAK BUTTER | |

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

272 S. MAIN ST. / MEMPHIS, TN / 38103
901.254.8600

COCKTAILS

ODE TO SUMMER\$14
COCONUT WASHED FINO SHERRY, EL DORADO 12YR
RUM, CINNAMON, LIME, SIMPLE SYRUP

DAQUIRI\$10
CRUZAN AGED WHITE RUM, LIME, SIMPLE

BROOKLYN BELLS\$14
ENJOYAM PRIVATE LABEL BELLE MEADE BOURBON, ST.
AGRESTIS, BLUEBERRY SHRUB, LIME

THE GREAT DIVIDE \$15
LUNAZUL BLANCO, LOS VECINOS MEZCAL, SOLERNO,
PALLADIO CHIANTI

AS THE FIRE DIES \$15
RIVERSET RYE, AMARO NONINO, CREME DE BANANA

SUN'S COMING DOWN \$13
CARDAMOM-INFUSED OLD DOMINICK VODKA,
POMEGRANATE, LEMON, SPARKLING

VIRIDIOS \$14
EZRA BROOKS BOURBON, LOS VECINOS MEZCAL, YELLOW
CHARTREUSE, SWEET PEPPER, URFA BIEBER, LEMON

THE QUEEN'S PANTRY \$14
HAYMAN'S ROYAL DOCK GIN, PEAR WINE, ANGOSTURA, LEMON,
SPARKLING

MELDING WORLDS \$15
ALTOS AÑEJO, GLENLIVET 1824, CARPANO ANTICA, TOASTED
FENNEL, ANGOSTURA, PEYCHAUD'S, SALT

ANDREW MICHAEL OLD FASHIONED | \$17
ENJOYAM PRIVATE LABEL MAKER'S MARK BOURBON, DEMERARA, AM
ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL

SPARKLING

LABELLA, PROSECCO, GLERA, FRIULI..... \$10

LE VIGNE DI ALICE, "OSE," ROSE BRUT NATURE, MARZEMINO-GLERA, VENETO.....\$15

FERRARI, BRUT, CHARDONNAY, TRENTO.....\$19

WHITE

SCARPETTA, PINOT GRIGIO, FRIULI.....\$12

VIGNA DEL LAURO, SAUVIGNON BLANC, FRIULI-VENEZIA GIULIA.....\$13

TERRE NERE, ETNA BIANCO, CARRICANTE-CATARRATTO BLEND, SICILY.....\$17

PIEROPAN, SOAVE CLASSICO, GARGANEGA, VENETO.....\$14

SCARPETTA, "FRICO," CHARDONNAY-FRIULANO, FRIULI-VENEZIA GIULIA.....\$10

NINO NEGRI, "CA'BRIONE," SAUVIGNON-CHARDONNAY BLEND, LOMBARDY.....\$15

TIZIANO MAZZONI, "IRIS," ERBALUCE, PIEDMONT.....\$17

BENITO FERRARA, "TERRE D'UVA," GRECO DI TUFO, CAMPANIA.....\$14

CARAVAGLIO, "INFATATA," MALVASIA, SALINA-SICILY.....\$16

ELIO PERRONE, "SOURGAL," MOSCATO D'ASTI, PIEDMONT.....\$14

ROSÉ

IL BORRO, "ROSE DEL BORRO," SANGIOVESE, TUSCANY.....\$10

RED

COOPER MOUNTAIN, PINOT NOIR, WILLAMETTE VALLEY..... \$15

PALLADIO, CHIANTI, SANGIOVESE, TUSCANY.....\$10

LE CASEMATTE, "PELORO," NERELLO MASCALESE-PELORO, SICILY.....\$14

I CUSTODI, "PISTUS," ETNA ROSSO, NERELLO MASCALESE - NERELLO CAPPuccio, SICILY.....\$18

VIETTI, "PERBACCO," NEBBIOLO, PIEDMONT.....\$17

MARCARINI, "FONTANAZZA," DOLCETTO D'ALBA, PIEDMONT.....\$13

CARAVAGLIO, "NERO DU MONTI," CORINTO NERO, SALINA-SICILY.....\$17

ROCCA DI MONTGROSSI, CHIANTI CLASSICO, SANGIOVESE BLEND, TUSCANY..... \$17

BUGLIONI, "IL BUGIARDO," RIPASSA, CORVINA BLEND, VENETO.....\$18

MONTEPELOSO, "A QUO," MONTEPULCIANO-CABERNET SAUVIGNON BLEND, TUSCANY.....\$17

MASSERIA LI VELI, "ASKOS," SUSUMANIELLO, PUGLIA.....\$15

TENUTA DI ARCENO, "IL FAUNO DI ARCANUM," MERLOT-CAB SAUV BLEND, TUSCANY.....\$17