

Catherine & Mary

APRIL 2021

ANTIPASTI

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|---|-------------|
| FOCACCIA | \$10 |
| SPRING PEAS, WHIPPED RICOTTA, LEMON VINAIGRETTE | |
| CORNBREAD | \$10 |
| STRACCIATELLA, CALABRIAN HONEY | |
| ANTIPASTO PLATTER | \$21 / \$32 |
| SALUMI, CHEESES, HOUSE PICKLES, BENNE CRACKERS | |

PLATES

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| ASPARAGUS | \$13 |
| CACIO E PEPE, RAMP SALSA VERDE, PANNA GRATTA , BROWN BUTTER | |
| MOZZARELLA | \$15 |
| OLIVE OIL, CITRUS, CIABATTA | |
| ROMAINE | \$15 |
| GREEN GODDESS, RADISH, PANNA GRATTA, PECORINO | |
| RADICCHIO | \$14 |
| MIXED GREENS, CAESAR, PANNA GRATTA, PARMESAN, LEMON | |
| SPRING VEGETABLE SALAD | \$12 |
| TURNIP, GREEN GARLIC, SNAP PEAS, MINT, PARMESAN, SMOKED RICOTTA POPPY SEED VINAIGRETTE | |
| CANNELLINI BEANS | \$15 |
| BACON BROTH, BLACK PEPPER CONFIT, CABBAGE, SALSA VERDE | |
| SCALLOPS | \$16 |
| CELERY ROOT, LOBSTER BEARNAISE, PROSCIUTTO, DIJON | |
| MEATBALLS | \$14 |
| GUANCIALE, PANCETTA, TOMATO, GARLIC, CIABATTA | |



PASTAS

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|---|------|
| BUCATINI | \$15 |
| CACIO E PEPE | |
| GEMELLI | \$15 |
| SEMOLINA, GUANCIALE, TELlicherry, PARMESAN, CULTURED BUTTER | |
| CASONSEI | \$15 |
| STRACCIATELLE, SPRING VEGETABLES, CULTURED BUTTER, LEMON OIL, BASIL | |
| SPAGHETTI | \$16 |
| TUSCAN RAGU, GARLIC, PARMESAN, MUSHROOM | |
| RIGATONI | \$16 |
| MAW MAW'S GRAVY, PARMESAN | |
| LUMACHE | \$16 |
| DUCK LEG, PANCETTA, RED ONION, ROASTED GARLIC, BLACK PEPPER CONFIT | |
| RADIATORE | \$16 |
| BLACK LENTIL, MUSHROOM DUXELLE, RED ONION, SPINACH, PANNA GRATTA | |

ENTREES

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|---|------|
| HALIBUT | \$34 |
| CELERY ROOT SOUBISE, MOREL MUSHROOMS, PEAS, POTATOES, LEMON CONSERVA, LEEKS | |
| DUCK | \$34 |
| CAROLINA GOLD RICE, BROCCOLINI, SMOKED MUSHROOM, BLACK TRUFFLE | |
| PORK TENDERLOIN | \$28 |
| SPIN ROSSO POLENTA, OYSTER MUSHROOM, CABBAGE, SORGHUM, TARRAGON | |
| SKIRT STEAK | \$32 |
| ROMESCO, SUNCHOKES, BROCCOLINI, VIDELLIA ONIONS | |
| 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.

COCKTAILS

VENETIAN SUNSET\$13
GIN, APRICOT, STRAWBERRY SHRUB, LEMON, SPARKLING

GRAVITY OF JUPITER\$12
DILL VODKA, CHAREAU ALOE, LIME, CUCUMBER

BRAMBLE N' THORNS\$13
135 EAST HYOGO DRY GIN, RASPBERRY, SLOE BERRY, SERRANO, GINGER BEER

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

WINE AND DINE\$14
BOURBON, PINEAPPLE, RED WINE, ANGOSTURA

PUNCH LINE\$13
LUNAZUL BLANCO, CAMPARI, ANCHO REYES, CITRUS

PEYCHAUD'S PASSPORT\$14
PLANTATION PINEAPPLE RUM, BARBANCOURT 5 STAR, DEMERARA, PEYCHAUD'S BITTERS

THE SICILIANO\$13
BOURBON, AVERNA, LUXARDO MARASCHINO, RHUBARB

ANDREW MICHAEL OLD FASHIONED | \$15
OLD DOMINICK HULING STATION 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

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

CANTINA KURTATSCH, PINOT NOIR (BLAUBURGUNDER), TRENTO-ALTO ADIGE.....\$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

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

CARAVAGLIO, "NERO DU MUNTI," 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," CABERNET SAUVIGNON-MONTEPULCIANO BLEND, TUSCANY.....\$18

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

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