

Catherine & Mary

JULY 2021

ANTIPASTI

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

PLATES

ASPARAGUS	\$13
CACIO E PEPE, RAMP SALSA VERDE, PANNA GRATTA , BROWN BUTTER	
MOZZARELLA	\$15
OLIVE OIL, CITRUS, CIABATTA	
SNAPPER CRUDO	\$14
ZEPHYR SQUASH, CARMEN PEPPER, CUCUMBER, FENNEL, SERRANO PEPPER	
ROMAINE	\$13
GREEN GODDESS, RADISH, PANNA GRATTA, PECORINO	
RADICCHIO	\$13
MIXED GREENS, CAESAR, PANNA GRATTA, PARMESAN FRICO, LEMON	
SUMMER SALAD	\$15
HEIRLOOM TOMATO, PEACH, RED ONION, STRACCIATELLA, WALNUTS	
CANNELLINI BEANS	\$15
BACON BROTH, BLACK PEPPER CONFIT, CABBAGE, SALSA VERDE	
OKRA STUFATO	\$14
EGGPLANT, PEPPERONATA, CAROLINA GOLD RICE, PEANUT, BENNE	
SCALLOPS	\$16
CELERY ROOT, LOBSTER BEARNAISE, PROSCIUTTO, DIJON	
MEATBALLS	\$14
GUANCIALE, PANCETTA, TOMATO, GARLIC, CIABATTA	



PASTAS

BUCATINI	\$15
CACIO E PEPE	
GEMELLI	\$15
SEMOLINA, GUANCIALE, TELlicherry, PARMESAN, CULTURED BUTTER	
CASONSEI	\$15
STRACCIATELLA, CARROT, RADISH, CULTURED BUTTER, LEMON OIL, BASIL	
MAFALDI	\$16
SMOKED WHITE FISH, ARRABBIATA, KALE, ALMOND	
SPAGHETTI	\$16
TUSCAN RAGU, GARLIC, PARMESAN, MUSHROOM	
RIGATONI	\$16
MAW MAW'S GRAVY, PARMESAN	
LUMACHE	\$16
SAUCE ESPAGNOLE, HAZELNUT, PECAN, BROWN BUTTER	
TORTELLONI	\$16
PORK BELLY & LOIN, SWISS CHARD, ARUGALA, PARMESAN	

ENTREES

HALIBUT	\$34
CELERY ROOT SOUBISE, 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	
STEAK	\$32
ROMESCO, SUNCHOKES, BROCCOLINI, VIDELLIA ONIONS	

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
APRICOT, GIN, STRAWBERRY SHRUB, LEMON, SPARKLING
BRAMBLE N' THORNS \$14
DRY GIN, RASPBERRY SHRUB, SLOE BERRIES, GINGER BEER
THE GREAT DIVIDE \$15
LUNAZUL BLANCO, LOS VECINOS MEZCAL, SOLERNO,
CHIANTI

PUNCH LINE \$13
LUNAZUL BLANCO, CAMPARI, ANCHO REYES, CITRUS
BLACK MANHATTAN \$14
RIVERSET RYE, AVERNA, CHOCOLATE BITTERS,
COFFEE TINCTURE
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
LA MIRAJA, "CUORE DI LUNA," CHARDONNAY, PIEDMONT \$14
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
I CUSTODI, "PISTUS," ETNA ROSSO, NERELLO MASCALESE - NERELLO CAPPUCCIO, SICILY \$18
VALLANA, SPANNA (NEBBIOLO), PIEDMONT \$16
OCCHIPINTI, "SP68," ROSSO, FRAPPATO-NERO D'AVOLA, SICILY \$19
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
MONTPELOSO, "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