

# Catherine & Mary

SEPTEMBER 2021

## ANTIPASTI

<b>FOCACCIA</b> . . . . .	\$10
PEACHES, WHIPPED RICOTTA, BROWN BUTTER, LEMON VINAIGRETTE	
<b>CORNBREAD</b> . . . . .	\$10
STRACCIATELLA, CALABRIAN HONEY	
<b>ANTIPASTI PLATTER</b> . . . . .	\$21 / \$32
SALUMI, CHEESES, HOUSE PICKLES, BENNE CRACKERS	

## PLATES

<b>GREEN BEANS</b> . . . . .	\$11
HOLLANDAISE, APPLE VINAIGRETTE, BROWN BUTTER ALMOND, TARRAGON	
<b>SHISHITOS</b> . . . . .	\$15
LUNCHBOX PEPPER, GREEN GODDESS, ALMOND, GREEN GARLIC, CORIANDER	
<b>MOZZARELLA</b> . . . . .	\$15
CORN, SWEET PEPPER, FERMENTED GREEN TOMATOES, CIABATTA	
<b>SNAPPER CRUDO</b> . . . . .	\$14
ZEPHYR SQUASH, CARMEN PEPPER, CUCUMBER, FENNEL, SERRANO PEPPER	
<b>ROMAINE</b> . . . . .	\$14
DELICATA SQUASH, GREEN APPLE, SUNDRIED TOMATO, BALSAMIC, PANNA GRATTA	
<b>RADICCHIO</b> . . . . .	\$13
MIXED GREENS, CAESAR, PANNA GRATTA, PARMESAN, LEMON	
<b>CAPRESE</b> . . . . .	\$14
HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, RED WINE VINAIGRETTE, BASIL	
<b>MEATBALLS</b> . . . . .	\$14
GUANCIALE, PANCETTA, TOMATO, GARLIC, CIABATTA	



## PASTAS

<b>LUMACHE</b> . . . . .	\$15
CACIO E PEPE	
<b>CASONSEI</b> . . . . .	\$15
STRACCIATELLA, CARROT, RADISH, CULTURED BUTTER, LEMON OIL, BASIL	
<b>SACCHETTI</b> . . . . .	\$16
CORN, GUANCIALE, SUNGOLD TOMATO, PARMESAN, CORNBREAD PANNA GRATTA	
<b>MAFALDI</b> . . . . .	\$16
SMOKED WHITE FISH, ARRABBIATA, KALE, ALMOND	
<b>SPAGHETTI</b> . . . . .	\$16
EGGPLANT, GARLIC, OREGANO, TOMATO, RICOTTA SALATA	
<b>GEMELLI</b> . . . . .	\$16
NDUJA, PORK SHOULDER, CORN, RICOTTA SALATA VECCHIO, KALAMATA OLIVE	
<b>RIGATONI</b> . . . . .	\$16
MAW MAW'S GRAVY, PARMESAN	
<b>LASAGNA</b> . . . . .	\$21
CHICKEN THIGHS, EGGPLANT, PEPPER GREENS, GOAT CHEESE, PARMESAN	

## ENTREES

<b>SCALLOP</b> . . . . .	\$38
KOHLRABI, CARAMELIZED FENNEL, PURPLE HULL PEAS, CORN, LUNCHBOX PEPPERS	
<b>HALIBUT</b> . . . . .	\$34
CELERY ROOT SOUBISE, MUSHROOMS, PEAS, POTATOES, LEMON CONSERVA, LEEKS	
<b>CHICKEN</b> . . . . .	\$29
KING TRUMPET MUSHROOMS, FRESH POLENTA, BROWN BUTTER, SMOKED PLUM	
<b>PORK LOIN</b> . . . . .	\$29
SPIN ROSSO POLENTA, OYSTER MUSHROOM, CABBAGE, SORGHUM, TARRAGON	
<b>HANGER STEAK</b> . . . . .	\$32
ROMESCO, SUNCHOKES, BROCCOLINI, VIDALIA 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  
**VALLANA, ROSATO, NEBBIOLO,** COLLINE NOVARESI, PIEDMONT . . . . . \$13

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),** COLLINE NOVARESI-PIEDMONT . . . . . \$16  
**OCCHIPINTI, "SP68,"** ROSSO, FRAPPATO-NERO D'AVOLA, SICILY . . . . . \$19  
**CARAVAGLIO, "NERO DU MONTI,"** CORINTO NERO, SALINA-SICILY . . . . . \$17  
**ROCCA DI MONTEGROSSI**, 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