

Catherine & Mary

OCTOBER 2021

ANTIPASTI

FOCACCIA	\$10
FIGS, WHIPPED RICOTTA, BALSAMIC VINEGAR, MINT	
CORNBREAD	\$10
STRACCIATELLA, CALABRIAN HONEY	
ANTIPASTI PLATTER	\$21 / \$32
SALUMI, CHEESES, HOUSE PICKLES, BENNE CRACKERS	

PLATES

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



PASTAS

LUMACHE	\$15
CACIO E PEPE	
CASONSEI	\$16
CORN, GUANCIALE, SUNGOLD TOMATO, PARMESAN, CORNBREAD PANNA GRATTA	
MAFALDI	\$16
SMOKED WHITE FISH, ARRABBIATA, KALE, ALMOND	
SPAGHETTI	\$16
EGGPLANT, GARLIC, OREGANO, TOMATO, RICOTTA SALATA	
TORTELLONI	\$17
ROBIOLA, LA TUR, SMOKED DUCK LEG, JUS	
GEMELLI	\$16
NDUJA, PORK SHOULDER, CORN, RICOTTA SALATA VECCHIO, KALAMATA OLIVE	
RIGATONI	\$16
MAW MAW'S GRAVY, PARMESAN	
CANNELLONI	\$17
LAMB, VINEGAR FONDUTA, GARLIC, CALABRIAN CHILI, KALAMATA OLIVE	
LASAGNA	\$21
CHICKEN THIGHS, EGGPLANT, PEPPER GREENS, GOAT CHEESE, PARMESAN	

ENTREES

SCALLOP	\$38
KOHLRABI, CARAMELIZED FENNEL, PURPLE HULL PEAS, CORN, LUNCHBOX PEPPERS	
HALIBUT	\$36
CALABRESE SOFRITO, MAITAKE, TURNIP, NDUJA, TOMATO	
CHICKEN	\$29
CHANTERELLE MUSHROOMS, FRESH POLENTA, BROWN BUTTER, LEEK, SMOKED PLUM	
BONE IN PORK	\$34
HAM FARROTTO, FUTSU SQUASH, APPLE, MUSCADINE, FRISÉE	
BEEF CHEEK	\$34
SPIN ROSSO POLENTA, ROOT VEGETABLES, BONE MARROW, JUS	

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, SLOE GIN, 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
RIVERSSET RYE, AVERNA, CHOCOLATE BITTERS,
COFFEE TINCTURE

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

ANDREW MICHAEL OLD FASHIONED | \$25
ENJOY AM CRAFTED MAKER'S MARK, DEMERARA,
AM ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL

SPARKLING

LABELLA, PROSECCO, GLERA, FRIULI..... \$11

LE VIGNE DI ALICE, "OSE," ROSE BRUT NATURE, MARZEMINO-GLERA, VENETO.....\$16

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

WHITE

SCARPETTA, PINOT GRIGIO, FRIULI.....\$13

VIGNA DEL LAURO, SAUVIGNON BLANC, FRIULI-VENEZIA GIULIA.....\$14

TERRE NERE, ETNA BIANCO, CARRICANTE BLEND, SICILY.....\$16

SCARPETTA, "FRICO," CHARDONNAY-FRIULANO, FRIULI-VENEZIA GIULIA.....\$11

LA MIRAJA, "CUORE DI LUNA," CHARDONNAY, PIEDMONT.....\$15

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

BENITO FERRARA, "TERRE D'UVA," GRECO DI TUFO, CAMPANIA.....\$15

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

ELIO PERRONE, "SOURGAL," MOSCATO D'ASTI, PIEDMONT.....\$15

ROSÉ

IL BORRO, "ROSE DEL BORRO," SANGIOVESE, TUSCANY.....\$11

RED

NOAH RIVER, PINOT NOIR, TRENTO-ALTO ADIGE.....\$13

PALLADIO, CHIANTI, SANGIOVESE, TUSCANY.....\$11

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