

Catherine & Mary

JANUARY 2022

ANTIPASTI

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

PLATES

CARROTS	\$14
BRAVO RADISH, GRAPEFRUIT ZABAIONE, SALSA VERDE, CRISPY QUINOA	
MOZZARELLA	\$15
BUTTER BEAN, PORCINI, CHOW CHOW, CIABATTA	
SNAPPER CRUDO	\$14
ZEPHYR SQUASH, CARMEN PEPPER, CUCUMBER, FENNEL, SERRANO VINAIGRETTE	
ROMAINE	\$14
BUTTERNUT SQUASH, GREEN APPLE, SUNDRIED TOMATO, BALSAMIC, PANNA GRATTA	
RADICCHIO	\$13
MIXED GREENS, CAESAR, PANNA GRATTA, PARMESAN, LEMON	
ROULADE	\$12
PORK SHANK, HAM HOCK, COLLARD GREENS, CALABRIAN VINAIGRETTE, BENNE	
MEATBALLS	\$14
GUANCIALE, PANCETTA, TOMATO, GARLIC, CIABATTA	



PASTAS

LUMACHE	\$15
CACIO E PEPE	
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	
CORNBREAD GNOCCHI	\$16
GUANCIALE, MUSHROOM, GARLIC, HAZELNUT, TARRAGON	
RIGATONI	\$16
MAW MAW'S GRAVY, PARMESAN	
ANOLINI	\$16
SUNCHOKE, BEET, CABBAGE, BEEF JUS, PARMESAN, COCOA	
LASAGNA	\$21
CHICKEN THIGHS, EGGPLANT, PEPPER GREENS, GOAT CHEESE	

ENTREES

SCALLOP	\$38
KOHLRABI, CARAMELIZED FENNEL, LIMA BEANS, CORN, POBLANO	
BLACK GROUPER	\$38
CALABRESE SOFRITO, MUSHROOMS, TURNIP, NDUJA, TOMATO	
CHICKEN	\$29
FRESH POLENTA, MUSHROOMS, BROWN BUTTER, LEEK, SMOKED PLUM	
BONE IN PORK	\$34
HAM FARROTTO, BUTTERNUT SQUASH, MUSCADINE, FRISEE	
BEEF CHEEK	\$36
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.

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B E V E R A G E S

TWO TICKETS TO PEAR-ADISE \$14
 PEAR VODKA, GINGER-ROSEMARY TEA, LICOR 43,
 RHUBARB LIQUEUR, BITTERS

ALICE FAYE'S PICKINS \$14
 PEAR, TEQUILA, GINGER, LIME, CHAMPAGNE, SAGE

COLD STUNNER \$15
 APPLE-INFUSED BOURBON, BRANDY, CIDER, LEMON

SHAKE THE FROST \$14
 TEQUILA, LIME, SOLERNO, ESPRESSO, COCOA BITTERS

RYE BY NIGHT \$15
 SWEET POTATO RYE, RHUBARB, AMARO MILETTI, LEMON

FOXY CLEOPATRA \$14
 HIBISCUS-CHAMOMILLE INFUSED OLD DOMINICK VODKA,
 EMPRESS GIN, COCCHI AMERICANO, ORANGE BITTERS

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

STEFANO MASSONE, "MASERA," GAVI, CORTESE, PIEDMONT \$12

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

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, CALIFORNIA \$13

PALLADIO, CHIANTI, SANGIOVESE, TUSCANY \$11

VALLANA, SPANNA (NEBBIOLO), PIEDMONT \$16

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

DIEGO CONTERNO, DOLCETTO D'ALBA, PIEDMONT \$16

ROCCA DI MONTEGROSSI, 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

ROTH CELLARS, CABERNET SAUVIGNON, ALEXANDER VALLEY-CALIFORNIA \$16