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DINNER
MENU
—

Le Farfalle

OSTERIA

—
15 BEAUFAIN
STREET
—

.....
WARM ROSEMARY FOCACCIA - 6

Whipped Ricotta, Tomato Sugo, Extra Virgin Olive Oil

JOHNSTON COUNTY COUNTRY HAM - 12

Cantaloupe Mostarda

POLPETTE ALLA SICILIANA - 3EA

Pork Meatballs, Currants, Pine Nuts, Tomato Sugo, Parmigiano

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SMALL PLATES

CHICKEN LIVER MOUSSE - 15

Fig Crostata, Aceto Balsamico

MARINATED ANCHOVIES - 13

Olive Oil Poached Tuna, Cannellini Beans, Salsa Verde, Parmigiano Butter, Baguette

BEEF TARTARE* - 18

Chopped Raw Beef, Celery Root Mousse, Mustard Seeds, Soft Herbs, Vegetable Chips

CECI IN UMIDO - 9

Umbrian Style Stewed Chickpeas, Preserved Lemon, Aleppo Pepper, Baguette

OCTOPUS CARPACCIO - 14

Roasted Tomatoes, Pickled Eggplant, Fett'unta

CAESAR - 12

Little Gem Lettuce, Peppercress, Garlic Bread Croutons, Boquerones, Parmigiano Vinaigrette

VEGETABLES

**BALSAMIC ROASTED
CIPOLLINE ONIONS - 12**

Red Beets, Pickled Okra, Hazelnuts, Gorgonzola

SHELL BEAN SALAD - 12

Cucumber, Cherry Tomatoes, Arugula, Tonnato Sauce

LUNCH BOX PEPPER

PANZANELLA - 12

Garden Oregano, Mozzarella di Bufala, Salami, Red Onion, Croutons

BRAISED BROCCOLI RABE - 8

Gigante Beans, Pepper Vinegar

CRISPY POTATO VINAIGRETTE - 8

Rosemary, Confit Garlic, Pecorino

3 GRAMS
\$55

ALBA WHITE
TRUFFLES

6 GRAMS
\$110

BURGER - 40

Short Rib Burger, Tosi Gorgonzola Dolce, Brioche Bun

PAPPARDELLE - 55/110

Butter, Parmigiano Reggiano

TAJARIN - 45

Brown Beech Mushrooms, Spinach, Polpetta, Pork Head Consommé

P A S T A	STRINGOZZI – Braised Octopus, Capers, Olives, Tomato.....	20
	RIGATONI VERDE – Ragu Bolognese	19
	FIDEOS – Toasted Angel Hair, Blue Crab, Porcini, Black Truffle.....	26
	AGNOLOTTI – Duck Confit, Funghi Misti, Parmigiano Reggiano	21
	FUSILLI LUNGHI – Cacio e Pepe, Black Pepper, Pecorino Romano	15
	LINGUINE ALLA MARCO POLO – Local White Shrimp, Le Farfalle XO Sauce, Lime, Crispy Onions.....	25
SCIALATIELLI – Littleneck Clams, Chili, Garlic Breadcrumbs	21	
RICOTTA GNUDI – Sweet Italian Sausage, Broccoli Rabe Pesto, Pickled Cherry Peppers.....	18	

MAINS

FRIED CHICKEN PICCATA - 24

Mustard Greens, Potato Puree, Lemon-Caper Sauce

GRILLED PORK CHOP - 28

Grilled Okra, Spin Rosso Polenta, Grain Mustard Sugo

CONFIT MAGRET DUCK LEG - 29

Seared Breast, Hominy, Chickpeas, Banana Peppers, Radicchio

WAGYU FLANK* - 43

Rosemary Roasted Yukon Gold Potatoes, Creamed Tuscan Kale, Porcini Aioli

BRANZINO - 31

Shishito Peppers, Soft Herbs, Broccoli Rabe, Citrus Emulsion

FRESH CATCH - MP

Local White Shrimp, Scafata, Honey Nut Squash Passato, Lemon Verbena Pesto