

—
DINNER
MENU
—

Le Farfalle

OSTERIA

—
15 BEAUFAIN
STREET
—

WARM ROSEMARY FOCACCIA - 6
Whipped Ricotta, Tomato Sugo, Extra Virgin Olive Oil

PROSCIUTTO DI PARMA - 12
Cantelope Mostarda

SMALL PLATES

POLPETTE ALLA SICILIANA - 3EA
Pork Meatballs, Currants, Pine Nuts, Tomato Sugo, Parmigiano

BEEF TARTARE* ROSSINI - 18
Chopped Raw Beef, Shaved Mushrooms, Foie Gras Aioli, Black Truffle-Madiera Vinaigrette

CHICKEN LIVER MOUSSE - 11
Golden Raisin Marmelatta, Shallot Agrodolce, Baguette

OCTOPUS CARPACCIO - 14
Roasted Tomatoes, Pickled Eggplant, Fett'unta

CECI IN UMIDO - 9
Umbrian Style Stewed Chickpeas, Preserved Lemon, Aleppo Pepper, Baguette

CAESAR - 12
Little Gem Lettuce, Peppercress, Garlic Bread Croutons, Boquerones, Parmigiano Vinaigrette

VEGETABLES

ROASTED CABBAGE - 7
Spicy Okra, Pickled Banana Peppers

CRISPY SUNCHOKES - 8
Salsa Verde, Pecorino Sardo, Confit Garlic

BRAISED BROCCOLI RABE - 8
Gigante Beans, Pepper Vinegar

FUNGHI FRITTI - 10
Crispy Shiitakes, Sesame Crema, Black Garlic Vinegar

PICKLED STRAWBERRIES - 12
House Made Stracciatella, Cucumbers, Sugar Snap Peas, Pine Nut Vinaigrette

EGGPLANT PARMIGIANA - 12
Roasted Tomatoes, Mozzarella, Garlic Breadcrumbs, Basil

P
A
S
T
A

RICOTTA GNUDI ALL' AMATRICIANA – Guanciale, Chili, Tomato, Pecorino 17

RIGATONI VERDE – Ragu Bolognese 18

SORGHUM PAPPARDELLE – Fennel Sausage, Escarole, Caciocavallo 18

AGNOLOTTI – Duck Confit, Funghi Misti, Parmigiano Reggiano 21

BUCKWHEAT SPAGHETTI – Cacio e Pepe, Black Pepper, Pecorino Romano 15

LINGUINE – Trumpet Royale Mushrooms, Zucchini, Roasted Corn, Sherry 20

SCIALATIELLI – Littleneck Clams, Chili, Garlic Breadcrumbs 21

FUSILLI ALLA SORRENTINA – Local White Shrimp, Tomato, Sweet Peppers, Capers 22

MAINS

FRIED CHICKEN PICCATA - 24
Mustard Greens, Potato Puree, Lemon-Caper Sauce

GRILLED PORK CHOP - 28
Charred Scallions, Peperonata, Pickled Cherry Pepper Glassato

HAZELNUT CRUSTED DUCK BREAST - 29
Roasted Corn, Radicchio, Black Truffle Sugo

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, Napa Cabbage & Spring Vegetable Salad, Pickled Rhubarb, Pistachio Vinaigrette