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DINNER
MENU
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Le Farfalle

OSTERIA

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

PROSCIUTTO DI PARMA - 12
Cantelope Mostarda

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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,
English Peas, Pine Nut Vinaigrette*

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

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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,
Summer Scafata, Sun Gold Tomato Passato,
Lemon Verbena Pesto*