

DINNER
MENU

Le Farfalle

15 BEAUFAIN
STREET

OSTERIA

WARM ROSEMARY FOCACCIA - 6

Whipped Ricotta, Tomato Sugo, Extra Virgin Olive Oil

SALAME TOSCANO PICCANTE - 12

*Castelvetro Olives, Marcona Almonds,
Poached Apricots*

POLPETTE ALLA SICILIANA - 3EA

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

WHIPPED RICOTTA - 10

Honey, Black Pepper, Extra Virgin Olive Oil, Baguette

CECI IN UMIDO - 9

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

SMALL PLATES

CAESAR - 12

*Romaine Hearts, Peppercress, Garlic Bread Croutons,
Boquerones, Parmigiano Vinaigrette*

OCTOPUS CARPACCIO - 14

Roasted Tomatoes, Pickled Eggplant, Fett'unta

TESTA ALLA DIAVOLA - 14

*Spicy Head Cheese, Bocconcini, Heirloom Tomato,
Basil, Garden Oregano*

INSALATA MISTICANZA - 10

*Mixed Greens, Champagne Vinaigrette, Golden Beets,
Ricotta Salata, Almonds*

TUNA CRUDO - 15

Lunchbox Peppers, Asparagus, Sicilian Oregano

CRISPY SWEETBREADS - 15

*Grilled Asparagus, Maitake Mushrooms,
Hazelnut Agrodolce, Brown Butter Zabaglione*

PASTA

SQUID INK LINGUINE – Blue Crab, Jalapeño Pesto, Garlic Crema.....	28
GNOCCHI – Guanciale, Guajillo Chili, Tomato Sauce, Ricotta.....	20
AGNOLOTTI – Duck Confit, Funghi Misti, Parmigiano Reggiano	21
SORGHUM SPAGHETTI – Cacio e Pepe, Black Pepper, Pecorino Romano	15
RIGATONI VERDE – Ragu Bolognese	19
FIDEOS – Toasted Angel Hair, Local White Shrimp, Saffron, Cherry Tomatoes, Basil	26
SCIALATIELLI – Littleneck Clams, Chili, Garlic Breadcrumbs	21
CORN HUSK ASH FETTUCCINE – Benton's Ham, Corn, Scallion, Fermented Benne Seed	18
RICOTTA GNUDI – Sweet Italian Sausage, Broccoli Rabe Pesto, Pickled Cherry Peppers.....	20

MAINS

LAMB SHOULDER STEAK* - 38

*Peperonata, Chickpeas, Salsa Verde,
Lemon Yogurt*

QUAIL* - 25

*Balsamic Marinated Quail, Summer Scafata,
Sweet Pea Gnocchi alla Romana*

FLANKEN SHORT RIB* - 40

*Charred Okra, Heirloom Tomatoes,
Lacryma Christi*

HOLY CITY HOGS

PORK CHOP PARMIGIANA - 28

Mozzarella di Bufala, Pomodorini, Basil

BRANZINO ALLA LIVORNESE - 31

*Escarole, Capers, Castelvetro Olives,
Squash, Romano Beans, Sungold Tomato Sauce*

VEGETABLES

8

BRAISED BROCCOLI RABE

Gigante Beans, Pepper Vinegar

CRISPY POTATO VINAIGRETTE

Rosemary, Pecorino

COOL FARRO SALAD

Roasted Corn, Parmigiano Aioli

BLISTERED SHISHITO PEPPERS

Lemon, Sea Salt

*CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, EGGS OR SEAFOOD MAY CAUSE SERIOUS ILLNESS.