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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

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

PROSCIUTTO DI PARMA - 12
Cantaloupe Mostarda

SMALL PLATES

CORN FRITTELLE - 10
Tallegio-Chili Butter

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

GRILLED CORN - 9
*Walnuts, Banana Peppers,
Parmigiano Aioli, Calabrian Chili*

SUMMER BEAN SALAD - 12
*Cucumber, Cherry Tomatoes,
Arugula, Tonnato Sauce*

BRAISED BROCCOLI RABE - 8
Gigante Beans, Pepper Vinegar

PICKLED WHITE TURNIPS - 11
*Tarragon, Carrot Vinaigrette
Local Yogurt Dressing*

HEIRLOOM TOMATOES - 14
*Local Peaches, Pistachio, Torn Mint,
Sweet Corn Ricotta*

**LUNCH BOX PEPPER
PANZANELLA - 12**
*Wild Oregano, Mozzarella di Bufala,
Salami, Red Onion, Croutons*

P A S T A	RICOTTA GNUDI ALL' AMATRICIANA – Guanciale, Chili, Tomato, Pecorino17
	RIGATONI VERDE – Ragu Bolognese19
	SORGHUM PAPPARDELLE ALLA NORMA – Fennel Sausage, Eggplant, Chili, Mint, Ricotta Salata.....18
	AGNOLOTTI – Duck Confit, Funghi Misti, Parmigiano Reggiano21
	FUSILLI LUNGHI – Cacio e Pepe, Black Pepper, Pecorino Romano15
	LINGUINE POMODORO FRESCO – Cherry Tomatoes, Confit Garlic, Basil.....17
	SCIALATIELLI – Littleneck Clams, Chili, Garlic Breadcrumbs21
GOAT CHEESE TORTELLI – Summer Squash Pesto, Corn, Hazelnuts.....20	

MAINS

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

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