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DINNER
MENU
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Le Farfalle

OSTERIA

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

JOHNSTON COUNTY COUNTRY HAM - 12
Cantaloupe Mostarda

SMALL PLATES

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

HOUSEMADE CHARCUTERIE - 15
Mortadella, Pâté Campagnola, Whipped Guanciale, Grilled Bread

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

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

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

VEGETABLES

**CRISPY POTATO
VINAIGRETTE - 8**
Rosemary, Confit Garlic, Pecorino Romano

**BALSAMIC ROASTED
CIPOLLINE ONIONS - 12**
Red Beets, Pickled Okra, Hazelnuts, Gorgonzola

CORN FRITELLE - 10
Taleggio-Chili Butter

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

BRAISED BROCCOLI RABE - 8
Gigante Beans, Pepper Vinegar

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

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STRINGOZZI – Sweet Italian Sausage, Broccoli Rabe Pesto, Pecorino Romano18

RIGATONI VERDE – Ragu Bolognese19

BURNT WHEAT ORECCHIETTE – Pasta e Fagioli, Fermented Benne Seeds, Cranberry Beans16

AGNOLOTTI – Duck Confit, Funghi Misti, Parmigiano Reggiano21

FUSILLI LUNGHI – Cacio e Pepe, Black Pepper, Pecorino Romano15

LINGUINE ALLA MARCO POLO – Local White Shrimp, Le Farfalle XO Sauce, Lime, Crispy Onions26

SCIALATIELLI – Littleneck Clams, Chili, Garlic Breadcrumbs21

ZITONI – Pork Shank, Tripe, Garden Oregano, Hominy, Guajillo Chile20

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