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SUNDAY
SUPPER
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Le Farfalle

OSTERIA

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15 BEAUFAIN
STREET
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FOCACCIA ALLA NONNA - 8

Tomato Sugo, Mozzarella, Garlic Butter

ANTIPASTO - 14

*Salame Toscano, Bocconcini, Castelvetrano Olives,
Marcona Almonds, Roasted Peppers*

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 - 10

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

SMALL PLATES

CAESAR - 12

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

ITALIAN WEDDING SOUP - 9

Pork Meatballs, Escarole, Cannellini Beans, Parmigiano Brodo

INSALATA MISTICANZA - 10

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

GRILLED OCTOPUS - 14

Roasted Tomatoes, Pickled Eggplant, Fett'unta

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| P A S T A | SQUID INK SPAGHETTI – <i>White Shrimp, Jalapeño Pesto, Calabrese Salame</i>28 |
| | SPAGHETTI CARBONARA – <i>Guanciale, Egg, Black Pepper, Pecorino</i>21 |
| | AGNOLOTTI – <i>Duck Confit, Funghi Misti, Parmigiano Reggiano</i>21 |
| | GIRASOLI – <i>Poached Lobster, Tomato Butter, Chili, Fennel Pollen</i>30 |
| | FUSILLI LUNGHI – <i>Cacio e Pepe, Black Pepper, Pecorino Romano</i>15 |
| | RIGATONI VERDE – <i>Ragu Bolognese</i>19 |
| | LINGUINE – <i>Littleneck Clams, White Wine, Garlic, Parsley</i>21 |
| RICOTTA GNUDI – <i>Sweet Italian Sausage, Broccoli Rabe Pesto, Pickled Cherry Peppers</i>20 | |

MAINS

Served Family Style

HOLY CITY HOGS

GRILLED PORK

16 Per Person

Rainbow Chard, Celery Root, Mustard Jus

GRILLED BRANZINO

16 Per Person

Fagioli Misti, Broccoli Rabe, Spicy Tomato Butter

LE FARFALLE MUFFULETTA

8 Per Person

*Prosciutto Cotto, Mortadella, Soppressata, Mozzarella,
Green Olive Vinaigrette, Ciabatta*

NEW YORK STRIP*

22 Per Person

*Trumpet Royale Mushrooms,
Leeks, Potato Puree, Cippoline Agrodolce*

FRIED CHICKEN PICCATA

14 Per Person

Spinach, Polenta, Lemon-Caper Sauce

LAMB CHOP SCOTTADITO*

12 Each

*CousCous, Grilled Escarole,
Cherry Pepper Glassato*

VEGETABLES

8

**BRAISED
BROCCOLI RABE**
Gigante Beans, Pepper Vinegar

**CRISPY POTATO
VINAIGRETTE**
Rosemary, Pecorino

**EGGPLANT
PARMIGIANA**
*Mozzarella, Tomato Sauce,
Basil, Parmigiano*

**BLISTERED
SHISHITO PEPPERS**
Lemon, Sea Salt