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SUNDAY
SUPPER
±

Le Farfalle

±
15 BEAUFAIN
STREET
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OSTERIA

BRUNCH SERVED 12-3

AVOCADO TOAST - 8

*Crushed Chili, Benne Seed, Extra Virgin Olive Oil
(Add Soft Boiled Egg) - 2*

CRAB CAKE BENEDICT - 21

*Poached Eggs, Jumbo Lump Crab Cakes,
Spinach, Crab Boil Hollandaise*

GEECHIE BOY GRITS BOWL - 14

*Scrambled Eggs, Crispy Bacon,
Conecuh Sausage, Tomato Gravy*

GREEK YOGURT - 7

Fresh Blueberry, Granola, Honey

CIABATTA FRENCH TOAST - 13

Whipped Cheesecake, Strawberry Jam

SMALL PLATES

EAST COAST OYSTERS* - MKT.

*Cocktail Sauce, Mignonette, House Made Hot Sauce
1/2 DOZEN/DOZEN*

OCTOPUS CARPACCIO - 14

Roasted Tomatoes, Pickled Eggplant, Fett'unta

CAESAR - 12

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

CECI IN UMIDO - 10

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

POLPETTE ALLA SICILIANA - 3EA

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

WHIPPED RICOTTA - 10

Honey, Black Pepper, Extra Virgin Olive Oil, Baguette

INSALATA PRIMAVERA - 12

*Spring Vegetables, Mixed Greens, Roasted Almonds,
Soft Herb Vinaigrette, Smoked Ricotta Salata*

ITALIAN WEDDING SOUP - 9

*Pork Meatballs, Escarole,
Cannellini Beans, Parmigiano Brodo*

P A S T A

SQUID INK SPAGHETTI – White Shrimp, Salami Calabrese, Roasted Cauliflower, Capers.....	25
SPAGHETTI CARBONARA – Guanciale, Egg, Black Pepper, Pecorino.....	21
AGNOLOTTI – Duck Confit, Funghi Misti, Parmigiano Reggiano	21
FUSILLI LUNGHI – Fava Beans, Charred Spring Onion, Black Pepper, Pecorino Romano	19
RIGATONI VERDE – Ragu Bolognese	20
LINGUINE – Littleneck Clams, White Wine, Garlic, Parsley	21
RICOTTA GNUDI – Sweet Italian Sausage, Spring Pea Butter, Artichoke & Cherry Pepper Condimento.....	20
FIDEOS – Toasted Angel Hair, Blue Crab, Habanero, Ramps, Preserved Lemon.....	28

MAINS

CHICKEN PARMIGIANA

14 Per Person

Chicken Cutlet, Tomato, Mozzarella, Basil

GRILLED BRANZINO

16 Per Person

*Vinegared Zucchini, Mint, Chili,
Cherry Tomato Passato*

LAMB SCARPARELLO

14 Per Person

*Slow Roasted Ribs, Broccoli Rabe Sausage,
Grilled Polenta, Pickled Peppers, Sage*

LE FARFALLE BURGER*

*Provolone, Romaine Hearts,
Plum Tomato, Porcini Aioli,
Soft Roll, Curly Fries*

16

MILK BRAISED HOLY CITY HOGS

SNOUT-TO-TAIL

16 Per Person

*Caramelized Fennel, Roasted Carrots,
Fennel Pollen, Milk Sauce*

PORCINI RUBBED NEW YORK STRIP*

42 (12 oz.)

*Olive Oil Marinated Gorgonzola,
Spring Onion, Crispy Rosemary Potatoes,
Aged Balsamic Vinegar*

VEGETABLES

8

CRISPY POTATO VINAIGRETTE

Rosemary, Pecorino

GRILLED KENTUCKY WONDER BEANS

Charred Shallots, Lemon

SNOW PEAS

*Dried Shrimp, Fermented Chili,
Saffron, Breadcrumbs*

BRAISED BROCCOLI RABE

Gigante Beans, Pepper Vinegar

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