

Le Farfalle

JANUARY
2019

DINNER 3 COURSES FOR \$40 [PER PERSON]

ANTIPASTI

INSALATA MISTICANZA

Mixed Greens, Grilled Persimmon, Almonds, Ricotta Salata & Champagne Vinaigrette

POLPETTE ALLA SICILIANA

Pork Meatballs, Currants, Pine Nuts, Tomato Sugo, Pecorino

CECI IN UMIDO TOAST

Umbrian-Style Stewed Chickpeas, Preserved Lemon, Aleppo Pepper, Sesame Bread

PRIMI

RIGATONI VERDE

Ragu Bolognese

FUSILLI LINGHI

*Cacio e Pepe, Black Pepper,
Pecorino Romano*

SECONDI

FRIED CHICKEN PICCATA

Spinach, Polenta, Lemon - Caper Sauce

HOLY CITY HOGS SNOUT-TO-TAIL CONFIT

Sweet Potato Puree, Napa Cabbage, Pickled Mustard Seeds, Benton's Ham Jus

FRESH CATCH

Shishito Peppers, Soft Herbs, Broccoli Rabe, Citrus Emulsion

RICOTTA GNUDI

Funghi Misti, Broccoli Rabe, Pecorino

*Consuming raw or undercooked foods such as meat, poultry, eggs or seafood may cause serious illness.