

carlotta

\$60 THREE-COURSE PRIX FIXE DINNER MENU
select one antipasto; select one secondo; and select one dolce
- please note, that during restaurant week, we will only be offering this menu -

ANTIPASTI

- burrata pugliese** cruschi peppers, garlic oil
- heirloom tomato panzanella** stracciatella, cucumbers, fine herbs
- tuna crudo** graffiti eggplant, roasted red peppers, sicilian capers (\$10 supplement)
- crispy baby artichokes** lemon bagna cauda, mint, shaved pecorino
- zucchini fritters** fiori di zucca, shaved summer squash, mint, feta
- grilled octopus** corona beans, spicy 'nduja sausage, basil oil (\$10 supplement)
- slow roasted lamb rib "presse"** salsa verde, pickled chanterelles, walnuts
- polenta al forno** braised pork belly sugo, crema di parmigiano

SECONDI

- spaghetti pomodoro** san marzano DOP tomatoes, basil, olive oil
- risotto ai funghi porcini** porcini ragù, truffle butter, arugula, parmigiano
- sweet corn agnolotti** crispy prosciutto, piave vecchio, chili oil
- mafaldine neri** maryland blue crab, garlic, tomato, pangrattato (\$10 supplement)
- rigatoni calabrese** spicy 'nduja sausage, datterini tomatoes, basil, stracciatella
- pappardelle al ragù di cinghiale** slow cooked wild boar, parmigiano
- brodetto** branzino, shrimp, scallop, mussels, clams, tomato, fennel (\$15 supplement)
- stracotto di manzo al montepulciano** short rib, crushed potatoes, asparagus
- bone-in veal chop parmesan 16oz** tomato, fresh mozzarella (\$35 supplement)

DOLCI

- affogato** vanilla gelato, almond biscotti, candied hazelnuts
- zabaglione tart** summer berries, marsala crema, amaretti
- vanilla panna cotta** white peach gelee, peach compote
- strawberry pavlova** baked meringue, sicilian pistachio cream, candied cherry

PANE

- house made foccacia**
marinated olives 8
- pinsa romana**
pecorino, garlic, oregano 11
- cantabrian anchovies & butter**
garlic toast 14

SALUMI & FORMAGGI

- mortadella & stracciatella**
sicilian pistachio pesto 23
- prosciutto & parmigiano**
24-month prosciutto di parma,
"white gold" parmigiano 26
- antipasto misto**
cured italian meats & cheeses, taralli,
preserved fruit & vegetables 35

VERDURE DEL MERCATO

- crispy potatoes "millefoglie"**
burgundy truffle, parmigiano 21
- roasted cauliflower**
jalapeno-brown butter, pine nuts 16
- grilled broccolini**
garlic, red pepper flakes 16