

Evelina

Tuesday July 20th, 2021

TO START

- Fried Shishito Peppers, sea salt, lemon 9
- Flash fried zucchini blossom, mozzarella, anchovy 16
- Traditional tomato gazpacho, watermelon, goat cheese 14
- Pinsa Bianca, rosemary oil, whipped ricotta, roasted red pepper & olive salsa 7
- Imported Burrata, grilled spigarello, roasted figs, chili almond gremolata, lemon confit 18
- Italian Radicchio, endives, apple, tahini, pine nuts, Gorgonzola 17
- Lobster salad, heirloom tomato, Donut peach, stracciatella, basil 25
- Hamachi ceviche, charred avocado, heirloom radishes, peppers, jalapeños, lime, pane carasau 20
- Charred Spanish octopus, ajo blanco, grapes, cherry tomatoes vinaigrette 19

PASTA & GRAINS

- Pappardelle, oxtail ragú, Grana Padano 26
- Squid Ink Risotto, octopus, wild shrimp, lime zest 25
- Burrata Ravioli, mushroom ragú, Ricotta Salata 24
- Tonnarelli Umbrian truffle Cacio e Pepe 30
- Mafaldine, broccoli rabe pesto, pine nuts, Calabrian chili, mozzarella 23

MAINS

- Grilled Whole Branzino, heirloom tomato panzanella (suggested for two) MP
- Wild Striped Bass, baby gem, tomatoes, green beans, corn succotash, smoked tomato sauce 32
- Grass Fed NY strip steak, fingerling potatoes, hazelnut romesco, broccoli rabe, chimichurri 35
- Berkshire Pork chops, roasted baby carrots, sunchoke puree, grilled peaches, salsa verde 30
- Creekstone Farm 21 days dry-aged Ribeye (suggested for two) 3.25/ oz

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness