

Evelina

Monday August 2nd, 2021

TO START

- Fried Shishito Peppers, sea salt, lemon 9
- Vermont creamery La Tur, figs cogná, hazelnut, pane carasau 10
- Traditional tomato gazpacho, watermelon, goat cheese 14
- Flash fried zucchini blossom, mozzarella, anchovy 16
- Pinsa Bianca, rosemary oil, whipped ricotta, roasted red pepper & olive salsa 7
- Baby Gem, heirloom cucumber, radish, pickled pluot, dill buttermilk vinaigrette 16
- Peach salad, summer squash, mint, pine nuts, ricotta 17
- Heirloom tomato salad, buffalo mozzarella, hazelnut romesco, basil 18
- Imported Burrata, roasted Hen of the Woods, charred figs, almond gremolata 18
- Charred Spanish octopus, almond ajo blanco, grapes, cherry tomatoes vinaigrette 19
- Italian ceviche salad, frutti di mare, scallops, tomato and basil, sourdough filone 20

PASTA & GRAINS

- Tonnarelli Cacio e Pepe, Moliterno al tartufo, shaved Umbrian truffle 30
- Burrata Ravioli, mushroom ragú, ricotta salata 24
- Spinach Rigatoni, rabbit ragu, taggiasca olives, pancetta, pecorino di Fossa 25
- Local peas risotto, alaskan king crab, pistachio, lime zest 30
- Squid ink spaghetti, manila clams, wild shrimp, cherry tomato, squash, chilli 25

MAINS

- Grilled Whole Branzino, heirloom tomato panzanella (suggested for two) MP
- Steelhead Trout, 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 heirloom carrots, grilled peaches, pistacchio gremolata 30
- Creekstone Farm 21 days dry-aged Ribeye (suggested for two) 3.25/ oz