

Evelina

June^{4th}, 2021

TO START

- Pinsa Bianca, rosemary oil, whipped ricotta, roasted red pepper & olive salsa 7
- Traditional tomato gazpacho, watermelon, goat cheese 14
- Imported Burrata, grilled asparagus, Sardinian bottarga, chili almond Gremolata 18
- Italian Radicchio, endives, organic pear, tahini, pine nuts, Gorgonzola 17
- Heirloom tomato, hazelnuts romesco, buffalo mozzarella, basil 17
- Peach Salad, stracciatella, arugula, hazelnut 16
- Flash fried zucchini blossom, mozzarella, anchovy 16
- Hamachi ceviche, charred avocado, heirloom radishes, peppers, jalapeños, lime, pane carasau 20
- Charred Spanish octopus, chickpea purée, roasted turnips, grilled peppers, lemon comfit 19

PASTA & GRAINS

- Squid Ink Spaghetti, Manila clams, cherry tomato, parsley, Sardinian Bortaga 25
- Mafaldine, broccoli rabe pesto, pine nuts, Calabrian chili, burrata 23
- Tonnarelli Cacio e Pepe, black pepper, Pecorino Romano 17
- Burrata Ravioli, mushroom ragú, Black summer truffle 30
- Pappardelle, oxtail ragú, Grana Padano 26

MAINS

- Grilled Whole Branzino, heirloom tomato panzanella (suggested for two) MP
- Steelhead Trout fillet, Romano beans, wax beans, almond gremolata, cauliflower purée 30
- Grass Fed NY strip steak, fingerling potatoes, hazelnut romesco, broccoli rabe, chimichurri 35
- Australian lamb leg, grilled peach, grilled spring onion, peppers, pistachio gremolata 31
- Duck magret, sunchoke purée, grilled spinach, roasted figs, baby carrots 29
- Creekstone Farm 21 days dry-aged Ribeye (suggested for two) 3.25/ oz