

Evelina

Saturday, November 20th

TO START

- Harvest soup, farro, porcini, chickpea, chestnut, kale, rainbow chard, grana padano 12
- Pinsa bianca, rosemary oil, whipped ricotta, roasted red pepper & olive salsa 7
- Grilled artichokes, stracciatella, baby arugula, pine nuts 17
- Heirloom squash, whipped goat cheese, baby kale, tahini dressing, pumpkin seeds 18
- Cacio e pepe baby gem salad, black pepper, pecorino di fossa 15
- Fritto misto, calamari, shrimps, vegetable tempura, spicy aioli 18
- Imported burrata, grilled baby cauliflower, roasted figs, pinsa, almond gremolata 17
- Charred Spanish octopus, chickpea purée, grilled peppers, roasted turnips, lemon confit 20
- Wagyu short ribs, creamy polenta and buckwheat, mushrooms, jus 20
- Sunchoke and leek flan, lentils, moliterno al tartufo DOP, hen of the woods 17

PASTA & GRAINS

- Tonnarelli cacio e pepe, cracked black pepper, pecorino 20
- Burrata ravioli, mushrooms ragù, ricotta salata 25
- Chestnut pappardelle, braised wild boar and porcini, pecorino di fossa 24
- Butternut squash gnudi, Taleggio fondue, crispy sage, hazelnut 22
- Meyer lemon and sea urchin risotto, butter poached lobster 30
- Squid ink spaghetti, Manila clams, shrimp, cherry tomatoes, chili, parsley 24

MAINS

- Grilled Whole Branzino, roasted cabbage, almond gremolata (suggested for two) MP
- Wild striped bass, roasted cauliflower, parsnip purée, king oysters mushroom, salsa verde 33
- Wild boar chop, roasted seckel pear, Brussels sprouts, carrots, pistachio gremolata 30
- Grass Fed Bavette steak, fingerling potatoes, hazelnut romesco, broccoli rabe, chimichurri 35
- Creekstone Farm 21 days dry-aged ribeye (suggested for two) 3.75 / oz