

# Evelina

## Tuesday February 8<sup>th</sup>, 2022

### TO START

- Butternut squash, lentil, farro and porcini mushroom soup, cabbage, aged ricotta 12
- Pinsa bianca, rosemary oil, whipped ricotta, roasted red pepper & olive salsa 7
- Baby gem *cacio e pepe*, pecorino vinaigrette, cacio di fossa, pink peppercorn 15
- Roasted Delicata squash, goat cheese, pomegranate, baby kale, spicy honey 17
- Local beets, stracciatella, ajì dulce gremolata, Castelfranco radicchio, pistachio 17
- Fritto misto, calamari, shrimp, vegetable tempura, spicy aioli 17
- Charred Spanish octopus, fresh borlotti beans, fregola Sarda, spicy 'nduja, sweet peppers 20
- Colorado lamb Denver ribs, labneh, hen of the wood mushrooms, red oak lettuce 18

### PASTA & GRAINS

- Tonnarelli Cacio e Pepe, pecorino Romano, black pepper 20
- Paccheri, San Marzano, cured spicy 'nduja, Calabrian chili, goat Brigante 20
- Burrata ravioli, porcini mushrooms ragù, chives, aged ricotta 23
- Pappardelle, braised beef cheeks sugo, Grana Padano DOP 24
- Squid Ink Spaghetti, manila clams, shrimp, cherry tomato, chili, parsley 25

### MAINS

- Branzino fillet, dry fava beans purée, roasted cauliflower, artichokes, gremolata 28
- Cristal valley farm half chicken "al mattone" charred lemon, broccoli rabe, thyme jus 27
- Pork chop, sunchokes purée, brussels sprouts, carrots, seckel pears, pistachio 28
- New York strip steak, fingerling potatoes, hazelnut romesco, broccoli rabe, chimichurri 34
- Creekstone Farm 21 day dry-aged ribeye (suggested for two) 3.75 / oz