

Evelina

Tuesday September 14th

TO START

- Fried Shishito Peppers, sea salt, lemon 9
- Traditional tomato gazpacho, watermelon, goat cheese 14
- Flash fried delicata squash, honey, chilli, pecorino di fossa 14
- Pinsa Bianca, rosemary oil, whipped ricotta, roasted red pepper & olive salsa 7
- Cacio e Pepe baby gem salad, black pepper, pecorino di fossa 15
- Heirloom Tomato salad, rustic bread crumbs, buffalo mozzarella, bottarga 18
- Grass fed steak tartare, egg yolk, shaved black truffle, pane carasau 22
- Imported Burrata, roasted mushrooms, charred figs, almond gremolata 18
- Fluke ceviche, charred avocado, heirloom peppers, lime, radish, pane carasau 19
- Charred Spanish octopus, almond ajo blanco, grapes, cherry tomatoes vinaigrette 19

PASTA & GRAINS

- Tonnarelli Cacio e Pepe, Moliterno al tartufo, shaved Umbrian truffle 30
- Burrata Ravioli, summer squash, Alaskan king crab, zucchini blossom 30
- Risotto, foraged mushroom ragú, robiola, fresh oregano 26
- Pappardelle, beef cheek ragú, grana padano 25
- Spaghetti alle vongole, Manila clams, garlic, parsley, Calabrian chilli 24

MAINS

- Grilled Whole Branzino, heirloom tomato panzanella (suggested for two) MP
- Halibut, baby green beans, corn puree, king oysters mushroom, radish 35
- Grass Fed Bavette steak, fingerling potatoes, hazelnut romesco, broccoli rabe, chimichurri 35
- Long Island Duck, roasted heirloom carrots, figs, sunchoke puree 32
- 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