

Evelina

Tuesday July 27th, 2021

TO START

- Fried Shishito Peppers, sea salt, lemon 9
- Flash fried zucchini blossom, mozzarella, anchovy 16
- Traditional tomato gazpacho, watermelon, goat cheese 14
- Pinsa Bianca, rosemary oil, whipped ricotta, roasted red pepper & olive salsa 7
- Baby Gem, heirloom cucumber, radish, pickled pluot, dill buttermilk vinaigrette 16
- Imported Burrata, shaved gold bar squash, sweet English peas, charred figs, almond gremolata 18
- Yellowfin tuna tartar, crushed avocado, heirloom radishes, ponzu, pane carasau 22
- Charred Spanish octopus, almond ajo blanco, grapes, cherry tomatoes vinaigrette 19
- Chilled Seafood salad, bruschetta with 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
- Pappardelle, rabbit ragu, taggiasca olives, pancetta, pecorino di Fossa 25
- Buffalo mozzarella risotto, candied lemon, sweet peas, zucchini flower, bottarga 25
- Squid ink spaghetti, manila clams, wild shrimp, cherry tomato, squash, nduja 25

MAINS

- Grilled Whole Branzino, heirloom tomato panzanella (suggested for two) MP
- Wild Striped Bass, 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, Tuscan kale and apples salad, pistacchio gremolata 30
- Creekstone Farm 21 days dry-aged Ribeye (suggested for two) 3.25/ oz