

MACCHIALINA

TUES 9.29

BY MICHAEL PIROLO

ANTIPASTI

GRILLED COUNTRY BREAD 2

GNOCCHO FRITTO (puffed bread from Emilia-Romagna) 4

LOCAL BURRATA HEIRLOOM TOMATOES & TOMATO VINAIGRETTE 16 + PROSCIUTTO di PARMA 5

GIARDINERA SALAD Kholrabi, Green Apple, Caciocavallo & Walnuts 16

BROCCOLINI ai CESARE TOASTED GARLIC & PARMIGIANO 14

CREAMY POLENTA WILD MUSHROOM RAGU & CHARRED SCALLIONS 16

PASTA FATTA IN CASA

SPAGHETTI POMODORO TOMATO & BASIL 21

TAGLIATELLE Chanterelles, Shallots, Thyme & PARMIGIANO 28

SPAGHETTI CON VONGOLE GARLIC, WHITE WINE & ARUGULA 27

CAVATELLI MACCHIALINA BABY MEATBALLS, Porchetta & PECORINO 24

ENTRÉE

MEDITERRANEAN BRANZINO Braised Gigante Beans, Lemon & Shaved Fennel Salad 29

POLLO ARROSTO Organic Half Chicken, Garlic, Lemon & Thyme 29

VEAL MILANESE Concentrated Tomato, Arugula & PARMIGIANO REGGIANO 35

VEAL PARMIGIANA Mozzarella, Oven Dried Tomatoes & PARMIGIANO 40

CONTORNI

SAUTÉED BROCCOLI RABE 8

SALUMI

PROSCIUTTO DI PARMA 9
COPPA 8

PECORINO 6
STRACCHINO 6

ALL MEATS & CHEESES ARE SERVED WITH GNOCCHO FRITTO

CHEF'S TASTING MENU

5 COURSES 59 /PP

ADD WINE PAIRING 50 /PP

Alert us of allergies. Not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat may increase the risk of foodborne illness.