

# MACCHIALINA

BY MICHAEL PIROLO

## ANTIPASTI

GRILLED COUNTRY BREAD 2

GNOCCO FRITTO (puffed bread from Emilia-Romagna) 4

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

GIARDINERA SALAD KOHLRABI, 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

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 GNOCCO FRITTO

## SPECIALE

SAT 10.17

### PASTA FATTA IN CASA

TAGLIATELLE BUTTER & WHITE UMBRIAN  
TRUFFLES 50

### ENTRÉE

HERITAGE PORK CHOP ROASTED WILD  
MUSHROOMS & NATURAL PORK JUS 36

ADD WHITE TRUFFLES + 30

## 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.