

# 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** KHOLRABI , GREEN APPLE , CACIOCAVALLO & WALNUTS 16

**BROCCOLINI ai CESARE** TOASTED GARLIC & PARMIGIANO 14

**CREAMY POLENTA** WILD MUSHROOM & ONION RAGU 16

## PASTA FATTA IN CASA

**SPAGHETTI POMODORO** TOMATO & BASIL 21

**TAGLIATELLE** CHANTERELLES , PARMIGIANO , SHALLOTS & THYME 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 3

**VEAL PARMIGIANA** MOZZARELLA, OVEN DRIED TOMATOES & PARMIGIANO 40

## CONTORNI

**SAUTÉED BROCCOLI RABE** 8

## SALUMI

PROSCIUTTO DI PARMA 9

WILD BOAR SALAMI 8

PECORINO 6

STRACCHINO 6

ALL MEATS & CHEESES ARE SERVED WITH GNOCCO FRITTO

## SPECIALE

SUN 10.18

### ENTRÉE

#### RED SAUCE SUNDAY FEAST – SERVES 2

RIGATONI, MEATBALLS, BRACIOLE, SAUSAGE,  
HOUSE SALAD & GRILLED COUNTRY BREAD

50

### PASTA FATTA IN CASA

**TAGLIATELLE** BUTTER & WHITE UMBRIAN TRUFFLES

50

## CHEF'S TASTING MENU

5 COURSES 59/ PP  
ADD WINE PAIRING 50/PP

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