

EAT MACCH

BY MICHAEL PIROLO

MACCHIALINA

SALUMI

PROSCIUTTO DI PARMA 9
FINOCHIETTA 8
PECORINO 6
STRACCHINO 6

ALL MEATS & CHEESES ARE
SERVED WITH GNOCCO FRITTO

PASTA FATTA IN CASA

SPAGHETTI POMODORO TOMATO & BASIL 21
CAVATELLI MACCHIALINA BABY MEATBALLS, PORCHETTA & PECORINO 26
TAGLIATELLE CHANTERELLE CHANTERELLES & PARMIGIANO 26
SPAGHETTI VONGOLE GARLIC, RUGULA & WHITE WINE 26

ENTRÉE

MEDITERRANEAN BRANZINO POTATO, LEEK & LEMON 29 +BLACK SAN SEBASTIAN TRUFFLE 45
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

ANTIPASTI

GRILLED COUNTRY BREAD 2
GNOCCO FRITTO PUFFED BREAD FROM EMILIA- ROMAGNA 4
GIARDINERA SALAD KOHLRABI, GREEN APPLE, CACIOCAVALLO & WALNUTS 16
LOCAL BURRATA HEIRLOOM TOMATOES & TOMATO VINAIGRETTE 16
+ PROSCIUTTO di PARMA 5
BROCCOLINI al CESARE TOASTED GARLIC & PARMIGIANO 14
CREAMY POLENTA WILD MUSHROOM RAGU & CHARRED SCALLIONS 16
MEDITERRANEAN OCTOPUS CECI BEANS, PICKLED PEARL ONIONS & CHERRY
TOMATO 18

Specials

WED 01.13

BLISTERED PEPPERONCINI
COLATURA VINAIGRETTE 14

WINTER GREEN SALAD
FLORIDA CITRUS, RICOTTA
SALATA, PISTACHIO BREAD
CRUMBS & WHITE BALSAMIC 15

STUFFED CALAMARI
KEY WEST PINK SHRIMP,
FOIE GRAS & ROOT
VEGETABLES CAPONATA 22

TAGLIATELLE CON TARTUFO
BLACK SAN SEBASTIAN
TRUFFLES & BUTTER 65

Chief's Tasting Menu

FIVE COURSES

59 PER PERSON

ADD WINE PAIRING

50 PER PERSON

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.