

# EAT MACCH

BY MICHAEL PIROLO

MACCHIALINA

## 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

## 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  
TAGLIOLINI CHANTERELLE CHANTERELLES & PARMIGIANO 26  
SPAGHETTI VONGOLE GARLIC, RUGULA & WHITE WINE 26

## Specials

WED 01.13

BLISTERED PEPPERONCINI  
COLATURA VINAIGRETTE 14

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

MEDITERRANEAN OCTOPUS  
CECI BEANS, PICKLED PEARL  
ONIONS & CHERRY TOMATO 18

TAGLIATELLE CON TARTUFO  
BLACK SAN SEBASTIAN  
TRUFFLES & BUTTER 65

## 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

## 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.