

# BOTTINO

## dinner

### antipasti

fried artichokes with lemon, mint, chili-flake, sea salt —12

arancini: arborio rice, nj corn, charred scallions, mozzarella—15

burrata, san daniele prosciutto, mission figs, grilled country bread — 24

hudson valley red and gold beets, sherry vinaigrette, goat cheese espuma —15

housemade ricotta, apricot jam, bee-pollen, country bread—15

honey crisp apple salad, organic bibb lettuce, stilton, pomegranate— 16

steak tartare, capers, lemon, olive oil, grilled bread with black truffle jam— 24

foie gras and duck liver parfait, grape chutney, toasted brioche— 18

three cheeses, honeycomb and artisan bread —20

harvest moon (cow, new york), cabra remero (goat, spain)

sherry gray (double cream cow, vermont)

### pasta

bavette cacio pepe: grana padano, pecorino, black pepper, olive oil — 24

agnolotti: butternut squash, mascarpone, sage butter — 24

cavatelli alla norma: charred eggplant, tomato, pepper, mint, smoked ricotta salata — 24

saffron bucatini: uni butter, bottarga breadcrumbs — 26

tagliatelle: organic beef, veal, pork bolognese — 26

casarecce: apple-cider braised pork cheek, bitter greens — 26

### secondi

crispy branzino: broccoli rabe, marbled potatoes, basil pesto — 32

tuscan seafood stew, “cacciucco”: prawns, calamari, cockles, lentils, tomato brodo — 32

pan-roasted organic chicken breast: salsa verde, peperonata with black olives —26

colorado lamb short rib: beet risotto, mascarpone — 36

sliced porcini rubbed NY strip steak: crispy polenta, funghi misti, cipolini agrodolce— 42

### contorni

sautéed broccoli rabe, anchovy butter —12

crispy brussel sprouts diavolo —12