

BOTTINO

dinner september

antipasti

bruschetta: garlic rubbed grilled country bread, heirloom tomatoes, basil —12

seared peaches: heirloom tomatoes, stracciatella, balsamic, pistachio —12

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

caesar salad: pecorino vinaigrette, boquerones, croutons — 16 fried

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

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

daniele prosciutto: summer melon — 24

three cheeses: harvest moon (cow, new york), cabra remero (goat, spain), sherry

gray (double cream cow, vermont) honeycomb and artisan bread —20

pasta

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

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

squid ink mafaldine: p.e.i. mussels, saffron, anchovy breadcrumbs, jalapeno — 28

tagliatelle: organic beef, veal, pork bolognese — 26

strozzapreti: heirloom tomatoes, basil, basil seed, stracciatella— 26

secondi

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

seared diver scallops: corn puree, zucchini, corn succotash, brown butter — 36 pan-

roasted organic chicken breast: salsa verde; peperonata with black olives —26 seared

new zealand lamb chops: lemon & mint rub, eggplant caponata, yogurt — 36 sliced

porcini rubbed new york strip steak: baby arugula, parmigiano, balsamic — 42

contorni

sautéed broccoli rabe, anchovy butter —12

roasted baby carrots, citrus vinaigrette, yogurt, pistachio —12

