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TRAVERTINE
New York

Appetizers

Hearts of Escarole Salad

black currants, cabot clothbound cheddar, marcona almond vinaigrette

Stracciatella Crostini

heirloom cherry tomatoes, gold zucchini ribbons, fino verde basil

Marinated Spanish Mackerel

local apples, oyster mushrooms, lemon thyme

Calamari ala Plancha

roasted peppers, chickpeas, preserved lemon vinaigrette

Pig Head Terrine

pickled root vegetables, watermelon rind mostarda, grilled bread

Beef Carpaccio

roasted beets, blu di bufala, shaved celery hearts, bone marrow aioli

Pasta

Stuffed Fagottini

spinach, truffled sheep milk ricotta, cauliflower puree

Garganelli

shitake, brussel sprouts, brown butter

Black Spaghetti alla Chitarra

blue crab sugo, radicchio, jalapeño

Charlie's Linguine

pancetta, long island clams, fire roasted tomato sauce

Pappardelle

rabbit ragu, cavolo nero, roasted shallots

Gnocchi

milk braised pork shoulder, sage, lemon zest

Sides

Braised Escarole

Tricolore Salad

Roasted Fingerling Potatoes

Seasonal Mushrooms

Sautéed Broccoli Rabe

Grilled Bread

Entrées

Sautéed Atlantic Cod

stone ground polenta, swiss chard, sweet and sour shitake

Roasted Wild Striped Bass

satur farms broccoli rabe, fregola sarda, puttanesca

Local Fluke Involtini

shaved fennel, pine nuts, orange butter

Grilled Vermont Quail

red dandelion greens, polenta, plum-onion compote

Long Island Duck Breast

frisee, lavender roasted figs, vin cotto

Grilled Rack of Lamb

crushed olive oil potatoes, cauliflower, red pepper mustard