

# TRAVERTINE

## *Appetizers*

HEARTS OF ESCAROLE SALAD	<i>black currants, cabot clothbound cheddar, marcona almond vinaigrette</i>	11
STRACCIATELLA CROSTINI	<i>heirloom cherry tomatoes, gold zucchini ribbons, micro basil</i>	13
MARINATED SPANISH MACKEREL	<i>honeycrisp apple slam, speck, cider gastrique</i>	12
CALAMARI ALA PLANCHA	<i>roasted peppers, chickpeas, preserved lemon vinaigrette</i>	13
TESTA TERRINE	<i>pickled root vegetables, watermelon rind mostarda, grilled bread</i>	13
BEEF CARPACCIO	<i>roasted beets, blu di bufala, bone marrow aioli</i>	14

## *Pasta*

STUFFED FAGOTTINI	<i>spinach, truffled sheep milk ricotta, cauliflower puree</i>	17
GARGANELLI	<i>shitake, brussel sprouts, brown butter</i>	16
BLACK SPAGHETTI ALLA CHITARRA	<i>blue crab sugo, radicchio, jalapeño</i>	17
LITTLE CHARLIE'S LINGUINE	<i>pancetta, cockles, fire roasted tomato sauce</i>	17
PAPARDELLE	<i>rabbit ragu, cavolo nero, roasted shallots</i>	18
GNOCCHI	<i>milk braised pork shoulder, scallions, lemon zest</i>	18

## *Entrées*

LOCAL FLUKE INVOLTINI	<i>shaved fennel, pine nuts, orange butter</i>	24
ROASTED WILD STRIPED BASS	<i>satur farms broccoli rabe, frittelle di riso, puttanesca</i>	25
GRILLED VERMONT QUAIL	<i>oyster mushrooms, polenta, onion fig compote</i>	26
LONG ISLAND DUCK BREAST	<i>frisee, lavender roasted plums, vin cotto</i>	27
BERKSHIRE PORK CHOP	<i>cannellini beans, mustard greens, chianti honey</i>	26
GRILLED RACK OF LAMB	<i>olive oil crushed potatoes, romanesco, red pepper mustard</i>	26

## *Sides*

BRAISED ESCAROLE	5
FINGERLING POTATOES	5
SAUTÉED RAPINI	5
TRICOLORE SALAD	5
ROASTED MUSHROOMS	5
GRILLED BREAD	3