

PASQUALE JONES

SMALL

PANE CARASAU	Warm Ricotta, Black Pepper & Honey \$7
CUTTLEFISH	• Charcoal Grilled with Parsley & Sorrento Lemon \$16
BEETS	Huckleberry, Sorrel & Puffed Grains \$16
WARM BRAISED LEEKS	Toasted Walnuts & Parmigiano Reggiano \$16
CHARRED CAULIFLOWER	Blood Orange, Mint & Hot Pepper \$16
WINTER LETTUCES	Barolo Vinegar \$14
RADICCHIO TARDIVO	Oregon Hazelnuts & Pecorino Fiore Sardo \$16

PIZZA

MARGHERITA	Corbara Tomato, Fior di Latte & Basil \$18
MARINARA	Taggiasca Olive & Oregano \$17
LITTLE NECK CLAM	Rapini, Garlic, Lemon & Cream \$23
CALZONE	Ricotta, Prosciutto & Soppresata \$21
SPICY COPPA	Kale & Caciocavallo \$20
BLACK TRUMPET MUSHROOM	Crescenza, Thyme & Red Onion \$21

PASTA

SUNCHOKE TORTELLONI	Fonduta & Brussels Sprouts \$18
MARTELLI SPAGHETTI	Spanish Anchovy & Bergamot \$19
RIGATONI	Sausage, Nettle & Smoked Ricotta \$21

VERDURE

WOOD FIRED BROCCOLI RABE	Garlic & Meyer Lemon \$10
MISTICANZA	Escarole, Chicories & Fresh Pressed Olive Oil \$12
ROOTS & TUBERS	Wood Roasted Carrots, Horseradish & Cultured Butter \$12

WOOD OVEN

WHOLE ROASTED MONTAUK SKATE WING	• Salted Caper & Olive \$36
SMOKED PHEASANT	• Cabbage & Pancetta \$28
PORK SHANK FOR TWO	Rosemary, Fennel, Black Pepper & Lardo \$45

Pasquale Jones is a non-tipping restaurant. Hospitality Included.

• Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs
May Increase Your Risk of Foodborne Illness