

# EAT MACCH

BY MICHAEL PIROLO

MACCHIALINA

## SALUMI

PROSCIUTTO DI PARMA 9  
PORCHETTA 8  
LA TUR 6  
PECORINO 6  
ALL MEATS & CHEESES ARE  
SERVED WITH GNOCCO FRITTO

## ANTIPASTI

SULLIVAN STREET FILONE SHALLOT & HERB OIL 3  
GNOCCO FRITTO PUFFED BREAD FROM EMILIA- ROMAGNA 5  
LOCAL BURRATA HEIRLOOM TOMATOES & TOMATO VINAIGRETTE 16  
+ PROSCIUTTO DI PARMA 5  
ESCAROLE SALAD PECORINO, PISTACHIO & LEMON VINAIGRETTE 16  
BROCCOLINI al CESARE TOASTED GARLIC & PARMIGIANO 14  
CREAMY POLENTA WILD MUSHROOM RAGU & CHARRED SCALLIONS 16  
FONTINA FONDUJA BRAISED ESCAROLE, TRUFFLE PRESERVATA  
& GRILLED BREAD 17

## PASTA FATTA IN CASA

BEET MEZZALUNA HAZELNUTS, BROWN BUTTER & RICOTTA SALATA 27  
SPAGHETTI CACIO E PEPE SHALLOTS, PECORINO & BLACK PEPPER 23  
SPAGHETTI POMODORO TOMATO & BASIL 22  
TAGLIOLINI WITH CHANTERELLE MUSHROOMS SHALLOTS & PARMIGIANO 40  
SPAGHETTI VONGOLE PEPPERONCINO, GARLIC & ARUGULA 28  
CAVATELLI MACCHIALINA BABY MEATBALLS, PORCHETTA & PECORINO 27

## ENTRÉE

MEDITERRANEAN BRANZINO POTATOES, BRAISED ESCAROLE & YELLOW TOMATO GUAZZETTO 33  
POLLO ARROSTO ORGANIC HALF CHICKEN, GARLIC, LEMON & THYME 30  
VEAL MILANESE CONCENTRATED TOMATO, ARUGULA & PARMIGIANO REGGIANO 38  
VEAL PARMIGIANA MOZZARELLA, OVEN DRIED TOMATO & PARMIGIANO 42

## CONTORNI

SAUTÉED BROCCOLI RABE 8

*Specials*  
WED 10.13

LOBSTER FRA DIAVOLO  
CHERRY TOMATOES, CHILIS  
& BASIL 60

*Chef's  
Tasting Menu*

FIVE COURSES  
65 PER PERSON

ADD WINE PAIRING  
50 PER PERSON

Alert us of allergies. Not all ingredients are listed on the menu.  
Eating raw or undercooked fish, shellfish, eggs or meat may increase the risk of foodborne illness.