

MACCHIALINA

EAT

MACCH

BY MICHAEL PIROLO

SALUMI

PROSCIUTTO DI PARMA 14
MORTADELLA 10
PORCHETTA 10
GRAN MUGELLO 12
BLU MUGELLO 12
LA TUR 12

ALL MEATS & CHEESES ARE
SERVED WITH GNOCCO FRITTO

ANTIPASTI

SULLIVAN STREET FILONE TOMATO OIL 3
GNOCCO FRITTO PUFFED BREAD FROM EMILIA-ROMAGNA 6
LOCAL BURRATA HEIRLOOM TOMATOES & TOMATO VINAIGRETTE 22
+ PROSCIUTTO DI PARMA 9
CREAMY POLENTA SAUSAGE, SHIITAKE MUSHROOMS & CHIVES 22
BROCCOLINI AL CESARE TOASTED GARLIC & PARMIGIANO 20
INSALATA TRICOLORE PECORINO, PISTACHIO & PRESERVED LEMON VINAIGRETTE 20
PROSCIUTTO E MELONE BASIL & MOZZARELLA DI BUFALA 24
GREEN BEANS & ASPARAGUS BASIL PESTO, PINE NUTS, ROBIOLA BEL TARTUFO 18

PASTA FATTA IN CASA

SPAGHETTI POMODORO TOMATO & BASIL 25
CAVATELLI MACCHIALINA BABY MEATBALLS, PORCHETTA & PECORINO 28
TAGLIOLINI AI FUNGHI ABALONE MUSHROOMS & PARMIGIANO 28
SPAGHETTI CON VONGOLE LITTLE NECK CLAMS, GARLIC & ARUGULA 28
TORTELLONI DI RICOTTA SPRING PEAS & ESPELETTE PEPPER 26
CACIO E PEPE SHALLOT, PECORINO & BLACK PEPPER 25

Specials

TUNA CRUDO
HERB SALAD, WHITE BALSAMIC
AGRODOLCE & CASTELVETRANO RELISH 24

GRILLED SWORDFISH
LOBSTER GUZZETTO, SNOW PEAS
& GREEN ONION SALMORIGLIO 32

ENTRÉE

MEDITERRANEAN BRANZINO SUNCHOKES, BROWN BUTTER, ASPARAGUS & TRUMPET MUSHROOMS 46
VEAL MILANESE CONCENTRATED TOMATO, ARUGULA & PARMIGIANO REGGIANO 43
CHICKEN PARMIGIANA MOZZARELLA, OVEN DRIED TOMATOES & PARMIGIANO 40
POLLO ARROSTO ORGANIC HALF CHICKEN, GARLIC & THYME 31

CONTORNI

POTATOES & ESCAROLE 10
BROCCOLI RABE 10

Chef's Tasting Menu

FOUR COURSES

70 PER PERSON

ADD WINE PAIRING

55 PER PERSON

A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO ALL CHECKS

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.