

CARMAGNOLA

TRATTORIA

Pane

A Selection of our House Baked Breads & Smoked Peppercorn Goat Butter | 9

Supplements

TAKE Mushroom Conserva,
Fava Bean | 6

Winter Squash Butter, Lucknow
Fennel, Saba | 6

Ashy Goat Cheese, Sumac,
Marjoram | 6

Insalada

Assorted Chicories | Tippy Pear, Smoked Hazelnuts, Quince Vinegar, Gorgonzola Dolce, Hyssop | 16

Caesar | Vertical Acres Red Romaine, Bagna Cauda,
Roasted Garlic, Ciabatta Chips, Pecorino,
Cured Duck Egg | 15

"Beats" | Good Life Farms Arugula, Fireplace Beets,
Badger Beet Raisins, Pistachio, Ricotta Salata,
Barolo Vinaigrette | 14

Zuppa Di Funghi

TAKE Mushrooms, Chestnut, Marsala Wine, Black Garlic, Gorgonzola Latte | 10

Antipasto

Plancha Artichoke | Lemon Argumato
Green Garlic Aioli, Smoked 80 Acres Tomato | 18

Wood Grilled Wild Blue Shrimp | Castelfranco
Radicchio, Salsa di Noci, Fennel Pollen | 24

Chicken Liver Fegatini | Lardo, Cipollini Agrodolce,
Anatolian Sage Toast | 11

Berkshire Pork & Local Beef Meatballs | Caciocavallo,
Mom's Pomodoro, QCF Basil, Extra Virgin Olive Oil | 16

Mussels | Passata, Colatura, Burnt Fennel, Green Garlic,
Cobanero Chile, Focaccia | 18

"Caciocavallo Impiccato" | Traditional Fireplace Hung
Cheese, Speck, Chestnut Honey, Smoked Filberts,
Grilled Ciabatta | 17

Grilled Octopus | Green Chickpea, Fennel-Preserved
Lemon Puree, Grape Leaf, Urfa Chile | 28

Oysters of the Moment | MP

Pasta

Duck Lasagna | Local Mushrooms, Broccoli Rabe, Burnt Fennel, Stracciatella, Pangrattato | **29**

"OG Alfredo" | 83 % Butter, 24 Month Parmesan Reggiano, Zanzibar Peppercorn, Hand-cut Pasta | **25**

Busiate | Rapini Pesto, Green Chickpea, Grilled Artichoke, Ricotta Salata, Pistachio | **25**

Bucatini Carbonara | Duck Egg, Jowl Bacon, Truffle, Pecorino, Sage | **26**

Mafaldine | Bolognese, Speck, Smoked Oregano, Parmesan Reggiano | **28**

Contorni

Fingerling Potato | Cipollini Onion, Truffle, Pecorino, Crispy Sage | **13**

Delicata Squash | Scarlet Frills, Smoked Honey, Calabrian Chile Crisp, Puffed Farro | **15**

Burnt Carrots | Ricotta Salata, Brown Butter, Grape Must, Smoked Almond | **14**

Charred Radicchio | Bagna Cauda, Smoked Bread Crumb, Marjoram | **13**

Carne

"Steak Jess's Way" | 6 oz Prime Picanha Wood Grilled to Medium Rare, Spicy Vincotto, Spaghetti Pomadora, Truffle, Pecorino | **52**

Wood Grilled Hokkaido Scallops | Brown Butter Picatta, TAKE Mushroom Farro Risotto, Smoked Tomato | **61**

6 oz Prime Fillet of Ribeye | Gorgonzola Dolce Espuma, 9 Year Balsamic | **MP**

Free Bird Half Brick Chicken | Lemon, Burnt Fennel, Castelvetrano Olives, Artichoke, Sun Dried Peppers | **31**

Carne Special of the Day | Wood Grilled | **MP**

Meishan Pork Special of the Day | Ginger Snout Farms Pasture Raised Heirloom Pork | **MP**

