

# CARMAGNOLA

TRATTORIA

## LUNCH MENU

### Antipasto

**House Focaccia** | Sicilian Olive Oil, Roast Garlic, Vincotto, Limestone Rosemary | 8

**Warm House Olives** | Castelvetrano Olives, Sun Dried Peppers, Guindilla Peppers, Burnt Orange, Charred Cippolini Onion, Herby Olive Oil | 8

**Beans And Greens** | Butter Beans, Escarole, TAKE Mushroom Stock, Rosemary Bread Crumbs, Jimmy Nardello Peppers | 12

**Mary Jo's Wedding Soup** | Tiny Meatballs, Parmesan-Chicken Stock, Pulled Chicken, Pastina, Rapini. Cup | 7 Bowl | 9

**Berkshire Pork And Local Beef Meatballs** | Caciocavallo, Mom's Pomodoro, QCF Basil, EVOO | 16

### Insalada

**Assorted Chicories** | Tippy Pear, Smoked Hazelnuts, Quince Vinegar, Gorgonzola Dolce, Hyssop. Side | 16 Large | 22

**Caesar** | Vertical Acres Red Romaine, Bagna Cauda, Roasted Garlic, Ciabatta Chips, Pecorino, Cured Duck Egg. Side | 15 Large | 21

**Chop Salad** | Escarole, Olives, Sundried Peppers, Speck, Green Chickpea, 80 Acres Cherry Tomato, Pickled Pepper, Caciocavallo, Red Wine Vinaigrette. Side | 15 Large | 21

### Pasta

*Served with House Focaccia*

**Trenne** | Bolognese, Speck, Smoked Oregano, Parmesan Reggiano | 25

**Gnocchi Of The Season** | Roasted Delicata Squash, Brown Butter, Sage, Smoked Ricotta Salata | 23

**Busiate** | Trapanese Pesto, Sundried Peppers, Pecorino | 22

### Insalada & Pasta Supplements:

Smoked Pulled Freebird Chicken | 7

Wild Blue Shrimp | 9