

CARMAGNOLA

TRATTORIA

Pane

A Selection Of Our House Made Breads & Goat Butter | **9**

Supplement *Jimmy Nardello Peppers* | **5**, *Caponata* | **6**, *Marinated Goat Cheese* | **6**

Insalada

80 Acres' Salad | Bibb Lettuce, Slow Roasted Cherry Tomato, Charred Pickled Peppers,
Nduja Vinaigrette, Castelvetro Olives, Oregano Crumbs | **14**

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

Beats | Arugula, Fireplace Beets, Golden Beet Raisins,
Pistachio, Ricotta Salata, Barolo Vinaigrette | **14**

Antipasto

Wood Grilled Artichoke | Lemon Argumato
Rocket Aioli | **18**

Wagyu Beef Carpaccio | Cauliflower Aioli,
Salsa Verde, Parmesan, Crostini, Pickled Cipollini | **23**

Local Beef and Meishan Pork Meatballs
Fontina, Pomodoro, Extra Virgin Olive Oil | **16**

Wood Grilled Wild Shrimp | Nduja Butter,
Fennel Pollen | **21**

Mussels | Calabrian Chile, Noilly Prat Vermouth,
Smoked Cherry Tomato, Ciabatta | **18**

Smoking Goose Fennel Salami | Coppa
& 18 Month Prosciutto, Pickled Things,
Ciabatta Chips, Mostarda, Violet Mustard | **27**

Local Vegetable Antipasti | **M.P.**

Oysters of the Moment | **M.P.**

Pasta

Alfredo | Cultured Butter, Lots of Parmesan,
Hand-Cut Pasta | **23**

Fazoletti | Grilled Eggplant, Burrata, Smoked Sofrito,
Jimmy Nardello Peppers, Mint, Vincotto | **25**

Bucatini Carbonara | Duck Egg, House Guanciale,
Truffle Pecorino | **26**

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

Contori

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

Wood Roasted Cauliflower | Grape Leaves,
Oregano, Tonnato | **13**

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

T.A.K.E. Mushrooms | Farro, Confit Garlic,
Charred Leeks | **15**

Carne

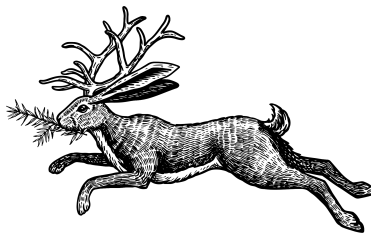
Steak Jess's Way | Wood Grilled 6 oz Sliced Prime Picanha, Spicy Vincotto,
Spaghetti Pomodoro, Truffle Pecorino | **49**

6 oz Prime Fillet Mignon | Peperonata,
Marrow Butter | **62**

Free Bird Fireplace Half Chicken | Burnt Lemon,
Caramelized Fennel, Castelvetrano Olives, Guindilla
Peppers, Grilled Leeks | **31**

Wood Grilled Hokkaido Scallops | Brown Butter
Picatta, Grilled Artichoke | **58**

Meishan Pork Special of the Day | Pasture raised
heirloom pork from Ginger Snout Farms | **M.P.**



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please notify a food employee for more information about these ingredients.*