

DINNER MENU 5PM-9:30PM

STARTERS

wings spicy, gorgonzola dressing 15

hummus plate (vg) housemade turkish flatbread, pickled seasonal vegetables 14

mushroom crostini (v) toasted sourdough, mushroom mousse, pickled oyster mushroom 12

roasted rainbow carrots (v) toasted pumpkin seeds, carrot dressing 13

catria meatballs beef, pork, house marinara, calabrian chili, pecorino 14

caesar salad (v) baby gem lettuce, homemade caesar dressing, crostini, shaved parm 13
add grilled chicken +8, seared salmon +12

margherita flatbread (v) buffalo mozzarella, basil 14

pepperoni flatbread fontina, spicy calabrese, buffalo mozzarella, basil 16

twice cooked fries sage aioli 8

MAINS

catria burger ny white cheddar, caramelized onions, pickles, special sauce, brioche 15
add bacon +2, extra patty +4

rigatoni spicy tomato cream sauce, calabrese salami, pecorino 18

atlantic salmon red lentil ragout, herb greek yogurt, za'atar 22

pan seared chicken parsnip puree, fennel salad, chicken jus 24

grilled flatiron steak crispy fingerling potatoes, endive, salsa verde 29

DESSERTS

almond butter cake vanilla cream, orange mascarpone 9

warm chocolate brownie vanilla gelato 9