

DINNER MENU 5PM-9:30PM

STARTERS

- rosemary focaccia** herb and olive dipping oil 10
- crispy wings** siracha mayo, gorgonzola dressing 15
- speck ham crostini** truffle honey, shaved grana padano, espresso mayo 14
- mushroom crostini** (v) sourdough toast, mushroom mousse, pickled oyster mushroom 13
- roasted rainbow carrots** (v) crispy quinoa, toasted pumpkin seeds, carrot dressing 14
- catria chicken meatballs** catria marinara, tomato, calabrian chili, pecorino 16
- caesar salad** (v) baby gem lettuce, homemade caesar dressing, crostini, shaved parm 13
add grilled chicken +8, seared salmon +12
- twice cooked fries** truffle mayo 8

FLATBREADS

- chicken sausage flatbread** italian chicken sausage, fontina, pepperoncini 16
- margherita flatbread** (v) buffalo mozzarella, basil 14
- pepperoni flatbread** fontina, pepperoni, hot honey 16

PASTAS

- pappardelle** spicy chicken sausage ragu, nduja, pecorino, basil 21
- garganelli** roasted tomato, braised tuscan kale 18

MAINS

- catria burger** ny white cheddar, caramelized onions, pickles, special sauce, brioche 16
add bacon +4, extra patty +4
- pan seared chicken** parsnip puree, rainbow carrots, roasted mushrooms, chicken jus 26
- grilled flatiron steak** rosemary fingerling potato, watercress, salsa verde 30

DESSERTS

- almond butter cake** vanilla cream, bourbon glaze 9
- espresso gelato** chocolate cookie, caramel sauce, crushed hazelnuts 9