

# COLTIVARE

PIZZA & GARDEN

Saturday, May 11, 2024

## SNACKS

- Roasted hazelnuts with thyme 5.5
- Marinated olives 5.5
- Roman-style garden favas 5.5
- Focaccia, rosemary, sea salt 7.5
  - » burrata 14
  - » salsa verde 6.5
- Arancini, pine nuts, tapenade 9.5
- San Daniele prosciutto, parmigiano reggiano, extra virgin olive oil 12.75
- Lemon ricotta, local peas, garden mint, Magnol batard, lemon mosto oil 13.5

## SALADS

- Backyard & local lettuces, herbs, lemon, extra virgin oil 9
- Strawberries, winter greens, toasted almonds, marinated goat cheese, vinaigrette 11
- Little gems, smoked trout, fava beans, cucumber, radish, seeded croutons, dill vinaigrette 15
- Zucchini & cucumber carpaccio, spring onion, sapore del piave, hazelnuts, herbs, vinaigrette 11

## SMALL PLATES

- Duck egg frittata, ramps, potatoes, garden herbs 15
- ★Corn ribs, calabrian chiles, pecorino, scallion, basil 10
- Artichokes, sunflower pesto, pickled onions 17
- Cauliflower, pine nuts, raisins 12
- Gulf snapper collar, limoncello, kohlrabi, herbs 15
- Mussels, garum, capers, garlic 16.5
- ★Chicken wings, chiles, lemon verbena, basil 13.5

## SIDES

- Crispy potatoes, pecorino, herbs 8
- Sautéed backyard greens, anchovies, breadcrumbs 7.5
- Local beets, lemon, herbs 8

## PIZZA

- Tomato, basil, mozzarella 14.5
- House pepperoni, tomato sauce, mozzarella, greens, parmesan 21
- Chicken, prosciutto, fresh tomato, sage, saba 19.5
- Local squash, basil pesto, smoked mozzarella, pine nuts, parm 19
- ★ Artichokes, yukon gold potatoes, crescenza, spinach, melted leeks 28
- Mozzarella, fresh ricotta, parmigiano reggiano, pt. reyes blue 17
- Roasted duck, charred spring onion, fennel, smoked mozzarella 27
- Lamb merguez, feta, roasted eggplant, peppers, onions 22
- Additional ingredients
  - » Onions, peppers, chiles, garlic 2 ea
  - » Olives, mushrooms, fresh tomato, pine nuts 3.25 ea
  - » Mozzarella, ricotta, goat cheese, feta, gouda, tallegio, parmesan, anchovies, yard egg\*, duck egg\* 5 ea
  - » Italian sausage, pancetta, pepperoni, n'duja, prosciutto, shrimp 6.5 ea
- Gluten free dough available 8.5

## PASTA

- Spaghetti, black pepper, parmesan, olive oil 19
- ★Bucatini, amatriciana, pancetta, pecorino, parsley 23
- Gnocchi ripieni, fava beans, local carrots, spinach, sunflower, mint 24
- ★Linguine nero, shrimp, calamari, n'duja, breadcrumbs 27

## ENTRÉES

- Meatballs, parmesan, tomato reduction, herbs 21
- ★Wood grilled chicken, agrodolce, pine nuts, pickled grapes 27.5
- Lamb steak, spring vegetables, potatoes, watercress 37
- Whole roasted flounder, ramps, capers, garden herbs, extra virgin olive oil 52 (serves 2)

## DESSERT

- Texas peach crostata, cream 10
- Chocolate rum cake, pistachio buttercream, salted caramel ganache 11
- Corn semifreddo, blackberry, corn crumble, basil 11
- Affogato, espresso, vanilla gelato 11
- Gelato & Sorbets (changes daily) 9

★ indicates spicy    ✎ contains nuts (not listed)

\*Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.