

# Catolano

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restaurant & cicchetti bar

# chefs shared 3 course for two

29 per person

cicchetti platter

*a daily selection of three items from the cicchetti menu*

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grilled caesar salad for two

*grilled gem lettuce, anchovy citrus dressing, pecorino romano crouton,  
crispy prosciutto*

*chose one of our pastas to share*

spaghetti al nero

*prawns, manila clams, saffron cream, arugula, shaved pecorino*

braised short rib papardelle

*red wine braised beef short rib, porcini mushrooms, pancetta, cream*

house gnocchi

*crispy pan roasted gnocchi, caramelized squash, sage brown butter,  
portobellini mushrooms, shaved pecorino, arugula*

*our signature tiramisu for dessert*

*\*\*\*add wine pairings for each course \$20*

# appetizers + plates for sharing

white bean & kale soup

*pecorino crostini, crispy fried chorizo*

8

roasted beet, quinoa & baby kale salad

*goats cheese, aged sherry vinaigrette*

12

grilled caesar salad

*grilled gem lettuce, anchovy citrus dressing,  
pecorino romano, crouton, crispy prosciutto*

*half 9 full 12*

autumn panzanella salad

*oven roasted squash, apple, pomegranate seeds, walnuts.  
toasted bread, greens, aged balsamic vinaigrette*

13

pan seared scallops

*double smoked bacon, citrus grilled kale, yam, calabrian chili*

15

roasted brussel sprouts

*crispy capers, pecorino, fresh chili, lemon*

9

steamed local mussels & clams

*tomato, fennel, white wine, grilled bread*

*14.5 add frites 4*

cicchetti platter

*a daily selection of three items from the cicchetti menu*

15

artisanal salumi & cheese board

*local cured meats, house pâté, cheese, dried apricot mostarda*

18

# main dishes

## prawn carbonara

*ocean wise prawns, crushed chilli, bacon lardons, garlic, parmesan, arugula, preserved lemon, tempered egg yolk*

26

## braised short rib papardelle pasta

*red wine braised beef short ribs, porcini mushrooms, pancetta, cream*

23

## house gnocchi

*crispy pan roasted gnocchi, caramelized squash, sage brown butter, portobellini mushrooms, shaved pecorino, arugula*

21

## wild salmon

*crab risotto cake, fresh herb pistou, citrus butter, grilled broccolini*

27

## cioppino

*ocean wise prawns, salmon, pacific cod, local mussels, manila clams, spicy tomato, fennel & white wine broth, grilled bread*

27

## oven roasted chicken

*prosciutto wrapped natural chicken, pan roasted gnocchi, brussel sprouts, piquant yam purée, pan jus*

24

## grilled AAA strip loin

*8 oz steak, whipped parmesan potatoes, demi glace, black garlic & truffle butter*

32

## venison osso bucco

*slow braised venison, roasted root vegetables, salmoriglio, creamy polenta*

29

## catalano burger

*natural beef, double smoked bacon, red onion, truffled frites gorgonzola or smoked cheddar cheese*

17