



CATTIVELLA

WOOD-FIRED ITALIAN

Happy Hour Menu

Antipasti

Flat bread - goat cheese, figs, arugula, hazelnuts, 1000 flower honey, EVOO 8

Melanzane Fritti - fried eggplant, sheep cheese, herby pomodoro, basil 5

Sgagliozze - fried polenta, marinated sheep cheese, parsley, 12 year old balsamic, EVOO 4**

Buffalo Burrata - preserved tomato, basil, flatbread 7** _

Bagna Verd - spring vegetables, herb goat cheese, parsley, basil, mint, pepperoncini, Calabrian chili and anchovy sauce 5**

Polpettes - meatballs, pomodoro, parmigiana, grilled bread 6

Charbroiled Oyster - garlic herb butter, Parmigiano 1.50**

Calamari Fritti - chili aioli 5

Fattoria Piatto - house made salumi and sausages, Italian cheeses, nuts, grilled bread and accompaniments 10**

Pasta

Trenette - narrow, long flat pasta, aglio e olio, chili flake, parsley, Parmigiana Reggiano PDO Vache Rosso, grated salted cured egg yolk 9

Vincisgrassi - 100 layer lasagna from Marche Region 10

Rabbit Gnocchi - tarragon, mushroom, leek, shallot, preserved tomato, gorgonzola crema 10

Lamb Ragu - pappardelle, truffle cheese 9

Pasticcio - meatballs, three cheese tortellini, slow braised Bolognese, herby pomodoro, bechamel, parmigiana brulee 10

Pizza

Mushroom - fontina, goat cheese, truffle panna, basil, tarragon, thyme 8**

Quattro Formaggi - fontina, Gorgonzola, Parmigiano Reggiano, fonduta sauce, preserved tomato, thyme 8**

Buffalo Mozzarella - Basil, San Marzano tomato 8**

Salumi Calabrese - San Marzano tomato, Sicilian oregano, pilacca, mozzarella, provolone 9**

Prosciutto - asparagus, fontina, arugula, asparagus, garlic oil, white truffle oil 9 **

Drinks

Wine – Rose ~ Pinot Grigio ~ Montepulciano d’Abruzzo ~ Prosecco - 6

Old Fashioned – bourbon, citrus oleo, Angostura, Fernet – 6

Naughty Girl Gimlet – gin, Strega, basil, lime, turbinado – 6

Americano – Nardini Aperitivo, Martelletti Rosso, soda – 6

\$1 off all Draft Beer

Gluten free options have stars to the right of the item, please note \$2 may be added to some dishes

***These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.