

catria

CUCINA AND BAR

antipasti

burrata alla vodka

lemon breadcrumbs, pecorino, basil oil | 21. veg

whipped ricotta

calabrian chili, sourdough | 16. veg

pizzetta margherita

buffalo mozzarella, basil | 17. veg

pizzetta salumi

stracciatella, crispy salumi, fontina | 19.

polpetta

tomato-basil sauce, parmesan | 18.

insalata

artichoke

arugula, lemon vinaigrette, shaved pecorino, teardrop peppers | 17. veg, gf

cucina

lettuces, tomato, red onion, olives, pepperoncini, croutons
creamy red wine vinaigrette | 18. veg

caesar

baby gem lettuce, turn croutons, pickled shallots, house-made caesar dressing | 18.

primi

lasagna al forno

'nduja, stracciatella, vodka sauce | 28.

cavatelli

sweet italian sausage, sage, pecorino | 26.

garganelli pomodoro sungold

sungold tomatoes, basil | 24. veg

rigatoni alla vodka calabrian

rigatoni calabrian chili paste, stracciatella | 24.

secondi

branzino siciliana

caper tapenade, zucchini | 38. gf

pesce alla griglia

market fish, garlic confit, broccoli rabe | 34. gf

pollo potacchio pomodoro sungold

sungold tomatoes, capers, lemon,
fingerling potato | 31. gf

bistecca roma

9oz hanger steak, anchovy chimichurri, arugula | 39. gf

costata di manzo

dry aged bone-in 18oz ribeye,
herb anchovy butter, for two | MP gf

aperitivo

join us for happy hour

weekdays | 4:30-6:30 pm

Our signature restaurant and bar, taking inspiration from the Marche region of Italy. The menu showcasing quality ingredients and handmade pastas. The mountainous Adriatic Coast is on display with heartier dishes of meat, fish and rich sauces. The beverage menu speaks to the essence of the region highlighting crisp, earthy wines and cocktails using classic Italian spirits.

contorni

patate al forno | 9. gf

herb roasted mushrooms | 12. veg, gf

charred carrots | 11. veg

patate fritte | 8. v

sautéed broccoli rabe | 11. v

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

veg = vegetarian v = vegan gf = gluten free df = dairy free

cafe - bar - dining

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find us: 461 W 34th St. New York, NY 10001

executive chef: Kyle G. Puchir

Concrete Hospitality Group

