



christmas dinner

antipasti

burrata alla vodka

lemon breadcrumbs, pecorino, basil oil | 21. veg

arugula and frisee salad

roasted beets, candied walnuts, crumbled feta, lemon vinaigrette | 19.

grilled octopus

green olive, caper berry, gremolata, arugula | 19.

polpetta

tomato-basil sauce, parmesan | 18.

contorni

patate al forno | 9. gf

herb roasted mushrooms | 12. veg, gf

charred carrots | 11. veg

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primi & secondi

fusilli alla norma

eggplant, crushed tomato, capers, olives, ricotta salata | 28.

scallop risotto "cacio e pepe"

black pepper, pecorino, scallops, brown butter | 36.

bronzino siciliana

caper tapenade, zucchini | 40.

braciole di valdostana

breaded pork chop stuffed with pancetta and spinach, oyster mushrooms, marsala demi glace | 38.

brodetto de pesce

shrimp, clams, squid, pernod tomato broth, roasted fennel | 42.

new york strip "pizzaiola style"

onions, garlic, cherry peppers, mozzarella, tomato chianti sugo | 48.

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.

dolci

almond cake

pistachio crema and pistachio gelato | 12.

pumpkin pie

cinnamon whipped cream, grated nutmeg | 11 .

apple pie

vanilla gelato | 12.

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

