

catria

CUCINA AND BAR

restaurant week

\$45 dinner

choose one appetizer, one main, and one dessert

appetizers

calabrian ricotta toast

sourdough, basil

polpetta

tomato basil sauce, pecorino, focaccia

burrata alla vodka

lemon breadcrumbs, pecorino, basil oil

cucina salad

lettuces, tomato, red onion, olives, pepperoncini,
torn croutons, creamy italian dressing

mains

rigatoni alla vodka calabrian

vodka sauce, calabrian chili, stracciatella, pecorino

pollo potacchio

half chicken, fingerling potatoes,
white wine and tomato sugo

grilled market fish

broccoli rabe, garlic confit

spaghetti carbonara pesto

pancetta, basil pesto, pecorino

desserts

bomboloni

prosecco berry compote

affogato

vanilla ice cream, espresso

seasonal sorbet

3 scoops

blood orange, raspberry, lemon

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

follow: [@catriacucina](https://www.instagram.com/catriacucina)

executive chef: [kyle puchir](#)


Concrete Hospitality Group

