

Catherine & Mary

DINNER JUNE 2019

SNACKS

SALUMI BOARD	\$25
LOCAL CHARCUTERIE, PICKLED VEGETABLES, HORSERADISH-DIJON, BREADSTICKS	
CHEESE PLATE (CHOICE OF 3 OR 5)	\$17/\$21
BENNE CRACKERS, BROWN BUTTER ALMONDS	
PICKLE PLATE	\$17
SELECTION OF HOUSE PICKLES	

PLATES

RADICCHIO	\$12
CAESAR, PANNA GRATTA, PARMESAN, LEMON	
LITTLE GEM	\$12
CALABRIAN CHILI, BENNE SEEDS, RADISH, PARMESAN FRICO, PANNA GRATTA	
ASPARAGUS	\$14
ARTICHOKE, CREME FRAÎCHE, WHITE CHEDDAR, HORSERADISH, BROWN BUTTER	
TRIGGERFISH	\$14
SUGAR SNAP PEAS, CELERY, SEA BEANS, ASPARAGUS, RAMPS, SUMAC CREME FRAÎCHE	
SCALLOPS	\$16
PORK CHEEK, GREEN TOMATO, CUCUMBER, STRAWBERRY, RAMPS, BENNE SEEDS	
SUNDAY MEATBALLS	\$12
CONFIT GARLIC, PARMESAN, TOMATO	
MOZZARELLA	\$15
CIABATTA, PISTOU, SUGAR SNAP PEA, RAMPS, ASPARAGUS	
CANNELLINI BEANS	\$14
HAM HOCK, RAMPS, GREEN GARLIC, SPRING ONIONS	
SPIN ROSSO POLENTA	\$15
RABBIT BOLOGNESE, TOMATO CONSERVA, RAMP, CALABRIAN CHILI, RICOTTA SALATA VECCHIO	
CRISPY POLENTA	\$11
PECORINO, FERMENTED HONEY, BLACK PEPPER	



PASTAS

RADIATORE	\$14
CACIO E PEPE	
GNUDI	\$14
WATERCRESS, SUGAR SNAP PEAS, BASIL, PANNA GRATTA	
OCCHI	\$15
ARTICHOKE, CELERY, WHEY BUTTER, GREEN GARLIC, FENNEL POLLEN	
TONARELLI	\$15
PANCETTA, KALE, CALABRIAN CHILI, GREEN GARLIC, PANNA GRATTA	
MEZZE RIGATONI	\$15
MAW MAW'S GRAVY	
SOPPRESSINI	\$18
CRAB, MORELS, PEAS, PANNA GRATTA	
TORTELLINI	\$16
VEAL, MORTADELLA, TOMATO, RICOTTA SALATA	
SPAGHETTI	\$17
CLAMS, SQUID INK, GARLIC, RAMPS, PANNA GRATTA	

ENTREES

LAMB	\$30
CELERY ROOT, MORELS, PEAS, GREEN GARLIC	
HALIBUT	\$32
BROCCOLINI, FENNEL, HAZELNUT, BASIL	
WAHOO	\$32
SUGAR SNAP PEA, NEW POTATO, PANCETTA, VIDALIA ONION, GREEN GARLIC	
BREADED VEAL	\$30
YELLOW RICE, GREEN ONION, LIME, PARMESAN	
N.Y. STRIP (SERVES TWO)	\$75
BORDELAISE, ASPARAGUS, GREEN GARLIC, TOMATO, MUSTARD GREENS	

PLEASE LET YOUR SERVER KNOW OF ANY DIETARY RESTRICTIONS.
THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, OR POULTRY CAN RESULT IN FOODBORNE ILLNESS.

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