

COLTIVARE

PIZZA & GARDEN
Monday, May 6, 2024

SNACKS

- Roasted hazelnuts with thyme **5.75**
- Marinated olives **5.75**
- Focaccia, rosemary, sea salt **8.5**
 - » burrata **14.25**
 - » salsa verde **6.75**
- Arancini, pine nuts, tapenade **9.75**
- San Daniele prosciutto, parmigiano reggiano, extra virgin olive oil **13**
- Lemon ricotta, local peas, garden mint, Magnol batard, lemon mosto oil **14**

SALADS

- Backyard lettuces, herbs, lemon, extra virgin oil **9.5**
- Strawberries, winter greens, toasted almonds, marinated goat cheese, vinaigrette **11.5**
- Little gems, smoked trout, fava beans, cucumber, radish, seeded croutons, dill vinaigrette **15.5**

SMALL PLATES

- Duck egg frittata, ramps, potatoes, garden herbs **15.25**
- Warm asparagus, gulf crab, gribiche, lemon **18.25**
- Artichokes, sunflower pesto, pickled onions **17.25**
- Cauliflower, pine nuts, raisins **12.5**
- Gulf snapper collar, limoncello, kohlrabi, herbs **15**
- Mussels, garum, capers, garlic **17**
- ★Chicken wings, chiles, lemon verbena, basil **14**

SIDES

- Crispy potatoes, pecorino, herbs **8.25**
- Sautéed backyard greens, anchovies, breadcrumbs **8**
- Local beets, lemon, herbs **8.25**

PIZZA

- Tomato, basil, mozzarella **15.25**
- House pepperoni, tomato sauce, mozzarella, greens, parmesan **21.75**
- Chicken, prosciutto, fresh tomato, sage, saba **20.25**
- ★Artichokes, yukon gold potatoes, crescenza, spinach, melted leeks **28.75**
- ★Garden broccoli, meyer lemon, feta, calabrian chiles **18.75**
- Mozzarella, fresh ricotta, parmigiano reggiano, pt. reyes blue **17.75**
- Roasted duck, charred spring onion, fennel, smoked mozzarella **27.75**
- Additional ingredients
 - » Onions, peppers, chiles, garlic **2 ea**
 - » Olives, mushrooms, fresh tomato, pine nuts **3.25 ea**
 - » Mozzarella, ricotta, goat cheese, feta, gouda, tallegio, parmesan, anchovies, yard egg*, duck egg* **5 ea**
 - » Italian sausage, pancetta, pepperoni, n'duja, prosciutto, shrimp **6.5 ea**
- Gluten free dough available **8.5**

PASTA

- Spaghetti, black pepper, parmesan, olive oil **19.5**
- ★Bucatini, amatriciana, pancetta, pecorino, parsley **23**
- Pomodoro sauce, fresh basil, spaghetti, parmesan **16.5**
- ★Linguine nero, shrimp, calamari, n'duja, breadcrumbs **27.5**

ENTRÉES

- Meatballs, parmesan, tomato reduction, herbs **21.25**
- ★Wood grilled chicken, agrio dolce, pine nuts, pickled grapes **27.75**
- Lamb steak, spring vegetables, potatoes, watercress **37.25**
- Whole roasted flounder, ramps, capers, garden herbs, extra virgin olive oil **52 (serves 2)**

DESSERT

- Roasted strawberry crostata, cream **11.5**
- Chocolate rum cake, pistachio buttercream, salted caramel ganache **11.5**
- Corn semifreddo, blackberry, corn crumble, basil **11.5**

★ indicates spicy 🌰 contains nuts (not listed)

*Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.