



CATTIVELLA

WOOD-FIRED ITALIAN

Sparkling

Zardetto Prosecco 9 / 34
Adami Prosecco 12 / 46
Rotari Brut Rose (187 ML) 12
Vietti Moscato D'Asti DOCG (375 ML) 23
Enrico Serafino Brut Alta Langa DOCG 65
Cleto Chiarli Lambrusco Doc 10 / 38

White Wine

Giocato Pinot Grigio 9 / 34
Cantele "Teresa Manara" Chardonnay 14 / 54
Alois Lageder Pinot Bianco 11 / 42
Tramin Sauvignon Blanc 13 / 50
Suavia Soave Classico 11 / 42
Li Veli Rosato 9 / 34
Gradis'Ciutta Chardonnay 50

Red Wine

Nals Margreid Pinot Noir 16 / 62
Selvapiana Chianti Rufina 12 / 46
Ferzo Montepulciano D'Abruzzo 15 / 58
Scai Corvina 9 / 34
Aia Vecchia Lagone Toscana 12/46
Pico Maccario 'Lavignone' Barbera D'Asti 12 / 46
Damilano Langhe Nebbiolo 66
Cantele "Amativo" Negro Amaro / Primitivo 81
Fanti Brunello Di Montalcino 90
Marchesi Di Gresy Dolcetto D'Alba 48
Castellare Chianti Classico 55
Marchesi Di Gresy 'Martinenga' Barbaresco 130
Paternoster 'Synthesi' Aglianico del Vulture 45
Massolino Langhe Nebbiolo 85
Sant'Antonio Amarone 95

Cocktails

Naughty Girl Gimlet – *basil, New Amsterdam gin, Strega, lime, turbinado* 11
Cattivella Old Fashioned – *Old Forrester Bourbon, Angostura, citrus oleo, Fernet* 12
Negroni – *Nardini Aperitivo, Martelletti Rosso, J. Rieger Gin* 12
Citta Montenegro – *Rittenhouse Rye, Amaro Montenegro, Angostura & orange bitters* 14
Pursuit of Danger – *El Jimador Blanco, Leopold Bros Cherry, lime, cherry bitters* 12
Pegu Club – *Tito's Vodka, New Amsterdam Gin Peychauds, Aperol, Orange Cordial, Lemon* 12
Boulevardier – *Four Roses Bourbon, Campari, Poli Rosso* 13

Draught Beer

Dry Dock Apricot Blonde 7
Odell IPA 7
Odd 13 Colorado Kid Hazy IPA 7
Good River Pilsner 7
Avery White Rascal 7

Packaged Beer / Cider

Left Hand Nitro Milk Stout 9
Moretti Lager 7
Moretti La Rossa 7
Odell Sippin Pretty 7
Kaliber N/A 7
Good River Class V Dbl IPA 7
Stem Cider Rose 7
Montucky Cold Snacks 5



CATTIVELLA

WOOD-FIRED ITALIAN

Antipasti

Sgaglioze - fried polenta, whipped sheep cheese, agrodolce Fresno peppers 8 **

Flatbread - goat cheese, figs, arugula, hazelnuts, 1000 flower honey, EVOO 14**

Buffalo Burrata - preserved tomato, basil, flatbread 14**

Bagna Verd - spring vegetables, herb goat cheese, parsley, mint, pepperoncini, Calabrian chili and anchovy sauce 9**

Abruzzo Arrosticini - grilled rosemary lamb skewers, grilled flatbread, arugula, Fruition Farms Cacio Pecora, chili flake, garlic, EVOO 14**

Charbroiled Oyster - garlic herb butter, Parmigiano 3.5**

Calamari Fritti - chili aioli 10

Fattoria Piatto - house made salumi and sausages, Italian cheeses, nuts, pickled vegetables, grilled bread and accompaniments 17/29 **

Grilled Romaine Insalata - anchovy dressing, croutons 10**

Primi

Trenette - narrow flat long pasta, aglio e olio, chili flake, parsley, Parmigiana Reggiano PDO Vache Rosso, grated salted cured egg yolk 19**

Ricotta Cavatelli - asparagus, roasted red peppers, lemon zest, beurre monte, fried garlic chips, smoked goat cheese and mint 20**

Pasticcio - meatballs, three cheese tortellini, slow braised Bolognese, herby pomodoro, bechamel, parmigiana brulee 24

Rabbit Gnocchi - tarragon, mushroom, leek, shallot, preserved tomato, gorgonzola crema 23**

Lamb Ragù - pappardelle, boschetto al tartufo 22**

Vincisgrassi - Famous 100 Layer Lasagna - royal ragu of pork, veal and beef, prosciutto, porcini, bechamel, Parmigiano, ricotta, fresh pasta 24

Secondi

Melanzane - fried eggplant, whipped sheep cheese, herby pomodoro, fresh basil 19

*****PRIME Certified Angus Beef Cut of the Day**, Tuscan rosemary potato, salsa verde, arugula MKT**

Pollo Arrosto - rotisserie roasted rosemary chicken, Tuscan potatoes, arugula, salsa verde 19**

Pizza

Mushroom - fontina, goat cheese, truffle panna, basil, tarragon, thyme 22**

Buffalo mozzarella - basil, San Marzano tomato, 21**

Quattro Formaggi - provolone, fontina, mozzarella, gorgonzola, fonduta, preserved tomato, thyme 23**

Prosciutto - fontina, arugula, asparagus, garlic oil, white truffle oil 23 **

Salumi Calabrese - San Marzano tomato, Sicilian oregano, pilacca, mozzarella, provolone 23**

Gluten free options have stars to the right of the item, please note \$2 may be added to some dishes

***These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.