



MARTA

FINE FOOD & SPIRITS

DINNER MENU

Bread & Butter 8

Stone Mills Bakery artisanal bread, house cultured butter, basil oil, sea salt

CRUDI

Tuna Cannoli 21

yellowfin tuna, avocado puree, pistachio, sesame-garlic crust

Yellowtail 20

green apple, pickled ginger, jicama, Calabrian chili, basil, apple-hibiscus sauce

Beef Tartare 24

shallot, roasted beet, pistachio, preserved truffle dressing, aged parmigiano, grilled ciabatta

add shaved black truffle 25

Oysters 14/ three each

pink peppercorn granita, fresno pepper, chive

add ossetra caviar 25

ANTIPASTI

Lobster Bisque 16

poached Maine lobster, whipped ricotta, croutons, basil

Baby Arugula Misti Salad 14

baby arugula, haricot vert, cherry tomatoes, garden herbs, white balsamic vinaigrette, shaved ricotta salata

Caesar Salad 16

romaine, baby kale, garlic chips, black pepper-parmesan crisp, herb croutons, caesar dressing

Arancini Milanese 12

saffron risotto, fontina cheese, arrabbiata sauce

Sheep's Milk Ricotta 13

truffle honey, toasted pistachio, grilled ciabatta

Foie Gras Terrine 28

cherry compote, pickled beets, pickled peach, gooseberry, toasted ciabatta

Meatballs Cacio e Pepe 14

veal, pork, and beef meatballs, creamy polenta, black pepper-parmesan crisp, cacio e pepe sauce

Octopus Cacciatore 24

grilled Spanish octopus, chili pepper soffrito, cerignola olives, crispy capers, romesco sauce

Beet Carpaccio 15

roasted red beets, whipped goats' cheese, truffle vinaigrette, shaved fennel, arugula, gooseberries, hazelnut crumble

add prosciutto di parma 14

PASTA

Spaghetti alla Chitarra Carbonara 26

blue crab, guanciale, miso egg yolk, shaved pecorino

Tagliatelle Tartufo 25

truffle butter, preserved truffles, parmigiano zabaglione

add shaved black truffle 25

Ziti alla Bolognese 25

beef, veal, and pork Bolognese sauce. Tomato sauce, parmesan cheese, cream, herb breadcrumbs

Campanelle Zafferano 28

saffron campanelle pasta, Maine lobster, California uni, melted leeks, uni zabaglione

Gnocchi Sardi Pomodoro 21

Sardinean gnocchi, tomato sauce, basil, aged pecorino sardo

Mushroom Agnolotti dal Plin 26

mushroom and ricotta stuffed pasta, brown butter chestnuts, mixed wild mushrooms, porcini butter, shaved ricotta salata

Duck and Foie Gras Panzotti 28

duck and foie gras stuffed ravioli, roasted sunchoke, parmesan cheese, saba marinated cherries, sunchoke chips

Risotto Milanese 24

saffron brodo, carnaroli rice, aged parmigiano, chive

ENTREE

Filet Rossini 55

Roseda Farms aged beef tenderloin, 3oz Hudson Valley foie gras, Tuscan kale, toasted brioche, green peppercorn au poivre sauce

Bistecca con Salsa Verde 36

Roseda Farm aged skirt steak, Roman gnocchi, garlic chips, cerignola olive salsa verde

Pennsylvania Lamb 54

lamb rack with black kale, almonds, mint. Braised lamb shank with creamy polenta, lamb jus, ricotta salata, garlic chips.

Truffle Amish Chicken 32

truffle chicken mousse, sauteed garlic spinach, potato puree, foyot sauce

Honey Glazed Seabass 48

roasted sunchoke, caramelized fennel, fennel puree, lobster-caviar sauce

Grilled Branzino 36

cannellini beans, haricot verts, guanciale, roasted roma tomato, gremolata

Dover Sole 52

sauteed garlic spinach, lemon supremes, almond-brown butter sauce, parsley

Scallop Piccata 38

diver sea scallops, white wine poached artichoke, roasted garlic-tomato soffrito, frizzled caper, tomato nage

Consuming raw or undercooked animal foods may increase your risk of foodborne illness.

20% service charge added to all parties of 6 or more.