



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

Asparagus Soup 14

steamed blue mussels, New Jersey asparagus, whipped truffle ricotta, croutons, basil oil, borage

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 13

saffron risotto, fontina cheese, arrabbiata sauce

Sheep's Milk Ricotta 14

truffle honey, toasted pistachio, grilled ciabatta

Foie Gras Terrine 28

cherry-rhubarb compote, pickled stone fruit, gooseberry, shaved rhubarb, toasted ciabatta

Meatballs Cacio e Pepe 15

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

Maine Lobster Salad 24

stracciatella cheese, heirloom tomato, jicama, basil, shaved red onion, white balsamic vinaigrette

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

Garganelli Pesto 24

toasted almond pesto sauce, pickled ramps, marinated tomato, stracciatella cheese, basil, garlic chips

Agnolotti dal Plin 27

green garbanzo and ricotta filled pasta, confit young garlic, ramp butter, sugar snap pea, fresh garbanzo bean, lemon, 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, rainbow chard, 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 loin chop with rainbow chard, 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

Rockfish Aqua Pazza 38

saffron poached potato, cherry heirloom tomato, steamed blue mussels, spicy nduja, brodo acqua pazza

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.