



MARTA

FINE FOOD & SPIRITS

DINNER MENU

Bread & Butter 10

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

CRUDI

Tuna Cannoli 25

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

Yellowtail 22

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

Beef Tartare 26

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

Oysters Scroppino 20/ four each

Chesapeake white stone oysters, limoncello sorbet and prosecco granita

ANTIPASTI

Asparagus Soup 16

steamed PEI mussels, poached asparagus, fingerling potato, truffle ricotta, fingerling chips, basil

Baby Arugula Misti Salad 16

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

Caesar Salad 18

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

Lobster Salad 29

stracciatella, heirloom tomato, jicama, sliced red onion, shaved breakfast radish, basil oil, borage

Arancini Milanese 18

carnaroli rice, fontina cheese, parmesan zabaglione

Sheep's Milk Ricotta 16

truffle honey, toasted pistachio, grilled ciabatta

Foie Gras Terrine 34

Moroccan spices, carrot butterscotch puree, crispy kataifi, pickled blackberry's, shaved breakfast radish, spiced mango chutney, graham cracker streusel, mizuna

Meatballs Arrabbiata 18

veal, pork, and beef meatballs, creamy polenta, black pepper-parmesan crisp, arrabbiata sauce

Cozze Aqua Pazza 24

PEI Blue mussels steamed in white wine, garlic, melted leeks, roasted tomato, with sauce aqua pazza. Served with grilled crostini

Beet Carpaccio 18

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

PASTA

Spaghetti alla Chitarra Carbonara 32

blue crab, guanciale, miso egg yolk, shaved pecorino

Tagliatelle Tartufo 28

preserved truffles, parmigiano zabaglione, truffle cream, aged parmigiano

Ziti alla Bolognese 27

beef, veal, and pork bolognese sauce, tomato sauce, parmesan cheese, cream, herb breadcrumbs

Campanelle Zafferano 36

poached Maine lobster, cherry tomato, melted leeks, white wine, lobster butter, lemon, lobster zabaglione, fine herbs

Gnoochi Sardi 28

Semolina gnocchetti, toasted almond pesto, stracciatella cheese, tomato bruschetta, pickled ramps, garlic chips, basil

Green Garbanzo and Ricotta Agnolotti 32

green garbanzo beans, ramp butter, confit green garlic, truffled snow peas, shaved ricotta salata

Duck and Foie Gras Panzotti 34

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

Risotto Milanese 28

saffron brodo, green garbanzo beans, carnaroli rice, sun dried tomato conserva, aged parmigiano, chive

ENTREE

Filet Rossini 64

Roseda Farms aged beef tenderloin, 3oz Hudson Valley foie gras, sautéed garlic spinach, potato puree, brioche crouton, black truffle jus

Bistecca con Salsa Verde 42

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

Pennsylvania Lamb 56

lamb rack scottadito marinated and grilled, creamy polenta, slow cooked lamb shank, roasted rainbow carrots, grilled asparagus, butterscotch carrot purée, pickled blackberry-port wine lamb jus

Chicken Mattone 34

“Brick pressed” half Amish chicken, smashed fingerling potatoes, roasted sunchoke, ramp butter, chicken jus, celery leaf salad “victor” with pickled ramps

Grilled Mediterranean Branzino 42

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

Dover Sole Grenobloise 64

sautéed garlic spinach, Romanesco, brioche croutons, brown butter, caper, lemon

Mackerel Bagna Cauda 38

citrus cured and grilled fillet of mackerel, served with shaved fennel and radish salad, Romanesco, crispy fingerling potato, and sauce bagna cauda

Rockfish Romesco 44

crispy skin rockfish, summer squash, eggplant, sundried soffritto, roasted red pepper romesco sauce, tomato oil, fine herbs

Additions

caviar 30

foie gras 30

shaved fresh truffle MP

prosciutto San Danielle 18 month 18

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

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



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