

restaurant week

DINNER

\$45 for three courses

appetizer

choose one

calabrian ricotta toast

sourdough, basil

burrata alla vodka

lemon breadcrumbs, pecorino, basil oil

cucina salad

lettuces, tomato, red onion, olives, pepperoncini,
torn croutons, creamy italian dressing

polpetta

tomato basil sauce, pecorino, focaccia

entree

choose one

rigatoni alla vodka calabrian

vodka sauce, calabrian chili, stracciatella, pecorino

pollo potacchio

half chicken, white wine, tomato sugo, roasted fingerling potatoes

grilled market fish

broccoli rabe, garlic confit

fusilli cavolfiore

roasted cauliflower, garlic, shallots, pecorino,
toasted lemon breadcrumbs

lasagna al forno pinwheel

bolognese, ricotta, mozzarella.

dessert

choose one

bomboloni

prosecco berry compote

affogato

vanilla ice cream, espresso

seasonal sorbet

three scoops: mango, raspberry, lemon

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

catria
CUCINA AND BAR

restaurant week

LUNCH

\$30 for two courses

appetizer

choose one

polpetta

tomato basil sauce, pecorino, focaccia

cucina salad

iceberg lettuce, tomatoes, red onion, olives, pepperoncini,
croutons, creamy red wine vinaigrette

dry rubbed chicken wing

italian herb crusted, rosemary vinegar aioli
lemon zest, parsley

entree

choose one

marche steak sandwich

arugula, pecorino, pepperoncini, ciabatta.

caesar milanese

crispy chicken, baby gem, torn croutons, pickled shallots,
caesar dressing

catria burger

tomato jam, white cheddar, arugula, tomato, chili aioli.

rigatoni alla vodka with calabrian chili

vodka sauce, calabrian chili, stracciatella, pecorino.



Concrete Hospitality Group



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catrìà
CUCINA AND BAR