

bar marco

two course menu \$45

focaccia with sicilian olive oil \$8
marinated olives \$6
italian caviar & buckwheat blini \$12 (2 pcs)
prosciutto & gnocco fritto \$9 (3 pcs)
add a bonus pasta! \$18

antipasti e insalata

chicory caesar salad

anchovy & garlic/grana padano & crouton

cold co. farm beet salad

whipped mascarpone/salmoriglio sauce/baby greens

carrot sformato

italian-style soufflé/testun di barolo cheese fonduta

butternut squash & fava bean soup

castelrosso cheese/piemontese hazelnuts

pork tonnato

pork loin/tuna & caper aioli/grissini breadsticks

tuna crudo

raw bluefin tuna/winter citrus/pistachio

arancini

saffron risotto/mozzarella/red sauce

pasta e secondi

acquerello risotto alla milanese

saffron risotto/veal stock/24 month parmigiano/aged balsamico

potato gnocchi

castelrosso cheese fonduta/black pepper

orecchiette

mushroom & spinach ragu/arneis wine/heavy cream

gemelli alla vodka

sundried tomatoes/sicilian chili pepper/grana padano

fregola sardo (sardinian semolina pasta)

clams/shrimp/calamari/lobster broth & 'nduja salami/breadcrumbs

rigatoni

marco beef & pork ragu/soffritto/rosemary & thyme/grana padano

massachusetts scallops

fennel scapece/soppressata

jubilee hilltop beef cheeks

fingerling potatoes/red wine jus/carrot/ribolla gialla vinegar

bar marco

wines

bubbly

prosecco/glera

'frizzante'/casa coste piane/veneto ITA 2022 15/68

white

pinot grigio

via alpina/friuli ITA 2022 14/63

romorantin

'cour-cheverny'/françois cazin/loire FRA 2020 15/68

red

gamay

'quatre saisons'/bernard vallette/beaujolais FRA 2022 15/68

dolcetto

elio altare/piedmont ITA 2022 15/68

nebbiolo

'langhe'/mauro molino/piedmont ITA 2022 15/68

red wines we love by the bottle

gamay 'cuvee kéké'/kéké descombes/beaujolais FRA 2021 72

pelaverga 'speciale'/alessandria/piedmont ITA 2022 73

cocktails

persimmon to speak

maggies farm dark rum/persimmon/cinnamon 15

careless whisper

gin/lillet/ramazzotti aperitivo/bitters 15

secretariat

bourbon/fernet/lemon/spicy bitters/mint ginger ale 15

paisley park

vodka/orchard fruit liqueur/montepulciano syrup/lemon 15

if it grows together

mezcal/espresso/chocolate/cinnamon/lemon 15

infrared

johnnie red/apple brandy/green tea/lemon/bitters/hot water 15

non-alcoholic cocktail

chat with your server 9

beers

coal hill dortmunder lager/trace brewing/16oz/5.4% 10

peroni euro lager/peroni/12oz/5% 6

lustra american pale ale/dancing gnome brewing/16oz/5.8% 10