

# GATO

## Bar

### CHOOSE 3 -21

BURRATA PEPPERONATA, HARISSA

SEARED YELLOWTAIL GREEN HARISSA, AIOLI

MUSSEL & CLAM SALAD SAFFRON PICKLED SHALLOTS

ARTICHOKE HEART QUAIL EGG, SALMON ROE

ELEVEN LAYER POTATO CARAMELIZED SHALLOTS, FRIED SAGE

LAMB TENDERLOIN SALSA VERDE

DUCK LIVER CONCORD GRAPES, CALABRIAN CHILE, CRISPY SHALLOTS

CRISPY POLENTA GORGONZOLA, FIGS

EGGPLANT MANCHEGO, OREGANO, BALSAMIC

BEEF CRUDO PICKLED FRESNO CHILES\*

SPICED CHICKEN CRISPY HAM, CRACKLINGS, GREEN GARLIC

PORK BELLY SMOKED PAPRIKA, APPLE MOSTARDA

## Kitchen

### FOR THE TABLE

FRESH RICOTTA BROCCOLI RABE PESTO, HOUSE MADE FOCACCIA -15

PIZZA WITH BACON MUSTARD GREEN SALSA VERDE, MOZZARELLA, FRESNO CHILE -19

PIZZA WITH WILD MUSHROOMS GOAT CHEESE, WHITE TRUFFLE ESSENCE -21

GATO SPREADS WITH BUCKWHEAT PITA -18

GREEK YOGURT / CHARRED GREEN CHILE PESTO

CHICKPEA, MEYER LEMON / SMOKED PAPRIKA

WHITE BEAN, FETA, GARLIC / WALNUT-PIQUILLO RELISH

### APPETIZERS

OVEN ROASTED SHRIMP DIAVOLO OIL, OREGANO -19

GATO SALAD GREENS & REDS, PEARS, MANCHEGO, CRUNCHY WHEAT -16

BLACK KALE SALAD RED QUINOA, ALMONDS, RICOTTA SALATA -16

BAKED MANCHEGO CHEESE WHITE ANCHOVY, YELLOW PEPPERS -17

ROASTED OCTOPUS SOUR ORANGE, BACON, OREGANO, SHISHITO PEPPER -21

SCRAMBLED EGGS ALMOND ROMESCO, BOUCHERON CHEESE, TOMATO CONFIT TOAST -17

### PASTA & RICE

KALE AND WILD MUSHROOM PAELLA CRISPY ARTICHOKEs, EGG -33

TORTIGLIONI EGGPLANT BOLOGNESE, BLACK OLIVE RICOTTA -29

SAFFRON LINGUINE MUSSELS, GARLIC, ANCHOVY BREAD CRUMBS -32

WHITE CLAM AND LEMON RISOTTO TOASTED GARLIC -29

BLACK FETTUCCINE SHRIMP, SQUID, FRA DIAVOLO -33

PAPPARDELLE DUCK CONFIT, MUSHROOMS, RED WINE, MUSTARD GREENS -34

### VEGETABLES

CRISPY POTATOES POACHED EGG, SMOKED PAPRIKA, PARMIGIANO -14

ROASTED CAULIFLOWER PADRON PEPPERS, AGRODOLCE -14

CHARRED CARROTS PARSNIP CHIPS, HARISSA, MINT, YOGURT -14

BRUSSELS SPROUTS POMEGRANATES, PISTACHIOS -14

BROCCOLI RABE ROASTED GARLIC, HOT & SWEET PEPPERS -14

### ENTREES

TARRAGON CHICKEN CRISPY POTATOES, GOAT CHEESE, DANDELION -29

STEAMED HALIBUT SICILIAN OLIVES, MINT, ANCHOVY, SAFFRON-TOMATO BROTH,

COUS COUS -35

RABBIT FREGULA SARDA, PINE NUTS, CARROT HOT SAUCE, CRISPY HAM -36

CHARRED BEEF VALDEON BLUE CHEESE BROWN BUTTER, RED WINE,

BROCCOLI RABE-FARRO -42

PORTERHOUSE PORK CHOP TOMATO PAN JUICES, ROMESCO POLENTA -36

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.