

# UPLAND

March 2020

## PIZZAS

- margherita** stracciatella, passata, basil + espelette 19 add 'nduja 3
- green zebra** pecorino toscano, mozzarella, herbs + garlic oil 20
- sausage + kale** young pecorino, stracciatella + parmigiano 21
- mushroom** mozzarella, provolone + tomato 21
- four cheese** mozzarella, provolone, ricotta + house smoked stracciatella 21
- clam pie** mozzarella, provolone, garlic + chili 21
  - side upland hot sauce 2
  - side pickled peppers 2

## ONE

- little gem salad** avocado, cucumber, ricotta salata + walnut vinaigrette 19
- five lettuce 'caesar'** radish, garlic anchovy vinaigrette + breadcrumbs 19
- montauk fluke ceviche\*** smoked avocado, spicy cabbage + sunflower seeds 21
- beef tartare\*** black trumpet mushroom, puffed farro, anchovy + egg yolk 18
- sprouted falafel** fava bean, cashew + tahini 15
- whole crispy mushroom** hen of the woods, cloumage + herbs 24
- smoked-crispy calamari** potatoes, pole beans + chili mayo 19
- crispy duck wings** olive oil + yuzu kosho 20
- roasted tomato stew** house ciabatta croutons, smoked cheese + parmesan 16

## TWO

- bucatini cacio e pepe** pecorino romano + black pepper 20
- spaghettini pomodoro** slow cooked cherry tomatoes, peperoncini + parmigiano 20
- spaghettini** bottarga di muggine, peperoncino, garlic + olive oil 24
- estrella** chicken liver, sherry, rosemary + sage 22
- pappardelle** spicy sausage ragù, kale + parmigiano 25

## THREE

- salmon** spinach, artichoke, crispy ciabatta + egg 36
- shrimp + rice** pacific prawns, crispy cast iron rice, roasted tomato + garlic aioli 36
- upland cioppino** clams, red shrimp, mussels, white fish, jumbo lump crab + gochujang 37
- roasted branzino for two** fennel leek vinaigrette + meyer lemon 72
- bbq senat chicken** roasted swiss chard, sunchoke + garlic 36
- smoked long island duck** caulilini, kalamata olives + pear 36
- angus skirt steak** black garlic, romesco + bunching onions 38
- roasted beef short rib for two** celery, walnuts + castelvetro olives 120

## VEGETABLES

- crispy potatoes** farm cheese + walnut "queso" 12
- roasted beets + carrots** hemp + parmesan 16
- charred swiss chard** pickled garlic vinaigrette 14

Chef: Justin Smillie Dinner 03/06/20

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

 @cheffsmillie @upland\_nyc