

UPLAND

March 2023

PIZZAS

- margherita** mozzarella, passata, basil + espelette 22 add 'nduja +3
'nduja bok choy, mozzarella + calabrian sweet peppers 24
sausage + kale young pecorino, stracciatella + parmigiano 26
mushroom hazelnut pesto, mozzarella + sunchoke chips 24
bianca roasted garlic, mozzarella + scamorza 21

ONE

- beef tartare*** pickled green tomato, smoked egg yolk + lavash 22
little gem salad avocado, cucumber, ricotta salata + walnut vinaigrette 20
chicory salad grapefruit, concord grape vinaigrette + pecorino 21
burrata marinated leeks, roasted shallots + nigella seeds 22
spanish octopus winter radishes + dates 27
crispy duck wings olive oil + yuzu kosho 23
tuna crudo avocado, serrano + seaweed 24

TWO

- bucatini cacio e pepe** pecorino romano + black pepper 23
lobster cavatelli black trumpet mushrooms, english peas + carrots 32
spaghetti puttanesca anchovies, capers + poached cod 24
lemon mafaldine shrimp + mascarpone 28
rigatoni beef bolognese + grana padano 26
pappardelle spicy sausage ragù, kale + parmigiano 27

THREE

- roasted senat chicken** king trumpet mushrooms, romanesco + mushroom puree 36
cioppino monkfish, crab, tiger prawn + spicy tomato 37
seared faroe island salmon* winter citrus, dandelion greens + pistachio 38
grilled pork porterhouse spice-crusted caraflex cabbage + mustard 36
amaranth crusted cauliflower sunflower tahini, lollipop kale + pickled golden raisins 27
angus skirt steak black garlic, romesco + bunching onions 42
roasted beef short rib for two celery, walnuts + castelvetrano olives 96
whole grilled branzino for two bonito aioli, crispy ginger + herb salad 65

VEGETABLES

- brussels sprouts** apple cider vinaigrette + pecans 14
crispy roots parmesan + green sauce 14
roasted cauliflower salsa verde + crispy shallots 14
grilled carrots hazelnut crumble + burnt honey agrodolce 14

Dinner 03/01/23

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

 @upland_nyc