

TRADEMARK

bar + kitchen

to begin

MEATBALLS 14

pomodoro, stracciatella, crusty bread

CACIO E PEPE ARANCINI 13

basil aioli

BURRATA PANZANELLA 16

heirloom tomato, crusty bread, cucumber, white balsamic

SHISHITO PEPPERS 12

aioli, maldon

GIARDINO SALAD 15

crostini, castelvetro, provolone, italian vinaigrette

HUMMUS 14

marinated vegetables, naan

flatbreads

SPICY 'NDUJA 17

'nduja pomodoro, fresh mozzarella, basil

SUMMER SQUASH 17

ricotta, mozzarella, taleggio, pesto

entrées

BRICK CHICKEN 28

lemon, cherry pepper

STEAK FRITES 31

black garlic butter, hand cut fries, arugula

THE BURGER 19

taleggio, pickled red onion, arugula, aioli, hand cut fries

LUMACHE ALLA NORMA 25

eggplant, san marzano, oregano, ricotta salata

SQUID INK RADIATORI 27

calamari, shishito, pomodorini

ROASTED COD 28

cherry tomato puttanesca

sides

CAPONATA 9

whipped ricotta

ARUGULA + LEMON 8

HAND CUT FRIES 8

GRILLED BROCCOLINI 12

romesco, charred lemon

ROASTED FINGERLINGS 10

rosemary + parm

for those of us
with allergies

all pasta is made in house

executive chef
adrienne guttieri



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

