

light fare

steel cut oatmeal

golden raisins, caramelized apples, flaxseeds | 9. veg

catria breakfast sandwich

bacon, egg, cheese, brioche | 9.

prosciutto and egg panini

tomato jam, stracciatella, ciabatta | 12.

citrus greek yogurt

assorted berries, homemade granola, honey | 13. veg

avocado toast

pickled shallots, radish, chili flakes | 19. veg
[add egg +5, smoked salmon +7]

juices and smoothies

fresh pressed green juice | 9.

berry smoothie | 9.

assorted juices | 7.

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

mains

eggs al forno

poached eggs, rustic tomato sauce, herbs, focaccia | 17. veg

lemon ricotta pancake

seasonal berries, maple syrup | 18. veg

quinoa avocado bowl

arugula, avocado, toasted pistachios | 16. v
[add egg +5]

lox plate

whipped cream cheese, capers, pickled shallots, choice of bagel | 18.

catria breakfast

two eggs any style, breakfast potatoes, choice of applewood bacon or sausage | 26.

continental breakfast

3 assorted pastries, side of yogurt and fresh cut fruit | 19. veg

coffee

we proudly partner with local new york city for five roasters

brewed coffee | 5.

espresso | single 4. / double 5.

latte | 6.

cappuccino | 5.

cold brew | 7.

flat white | 5.

macchiato | 5.

americano | 5.

[add a flavored syrup +3]

Our signature restaurant and bar, taking inspiration from the Marche region of Italy. The menu showcasing quality ingredients and handmade pastas. The mountainous Adriatic Coast is on display with heartier dishes of meat, fish and rich sauces.

contorni

two farm eggs | 10. veg

potatoes | 6. v

breakfast pastry | 5. veg

turkey sausage | 7. gf

pork sausage | 7. gf

applewood smoked bacon | 7. gf

veg = vegetarian v = vegan gf = gluten free df = dairy free

catrìà
CUCINA AND BAR