

TRADEMARK

bar + kitchen

to begin

SQUID INK ARANCINI 13

calabrian chili aioli

GRILLED OCTOPUS 18

squash, rice bean, salsa verde

MEATBALLS 15

pomodoro, stracciatella, crusty bread

SHISHITO PEPPERS 12

aioli, maldon

LITTLE GEMS SALAD 15

crostini, castelvetro, provolone,
italian vinaigrette

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FRESH MOZZARELLA 19

hand pulled to order - focaccia, evoo

SHAVED SPROUTS 15

pepitas, asian pear, creamy goat cheese,
mustard vinaigrette

BURRATA + KNOTS 18

tomato jam, roasted garlic

PROSCIUTTO FLATBREAD 19

fig jam, squash ricotta, mozzarella

entrées

PACCHERI 26

pork ragù, escarole, white bean

CAMPANELLE 24

roasted squash, pangrattato, crispy sage

BRAISED SHORT RIBS 29

creamy polenta, brûléed cippolini

HANGER STEAK FRITES 31

hand cut fries, arugula, black garlic butter

TRUE NORTH SALMON 27

cauliflower, brussels,
caper brown butter

BRICK CHICKEN 28

lemon, cherry pepper

THE BURGER 19

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

add burrata to pasta +5

sides

CAULIFLOWER 9

pickled raisin, coriander aioli

SAUTÉED GREENS 9

garlic + oil

ROASTED FINGERLINGS 10

rosemary + parm

HAND CUT FRIES 8

GRILLED BROCCOLINI 12

romesco, charred lemon

ARUGULA + LEMON 8

BRUSSELS 10

pancetta + mustard

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

