

- DINNER -  
5pm-close



## LITTLE SNACKS

<b>HOUSE-MADE FOCACCIA</b> rosemary, thyme, smoked tomato butter	4
<b>WARM OLIVES</b> Florida citrus, grilled LOCALE sourdough	7
<b>BOXCARR ROBIOLA</b> roasted butternut squash, caramelized apple butter, toasted pecans	14
<b>HALF-DOZEN CHILLED GULF SHRIMP</b> fresh horseradish, cocktail sauce, fresh lemon	15
<b>HALF-DOZEN OYSTERS ON THE HALF SHELL</b> cocktail sauce, limoncello mignonette fresh lemon	18

## STARTERS

<b>TUNA CRUDO</b> sourdough croutons, castelvetro olives black garlic salsa verde	16
<b>CHIQUI FARMS MUSHROOM SOUP</b> torn brioche croutons, whipped goat cheese BRICK STREET FARMS herbs	15
<b>BRICK STREET FARMS LITTLE GEM LETTUCE</b> castelvetro olives, pickled baby sweet peppers ricotta salata, Sicilian oregano vinaigrette	13
<b>FRIED CAULIFLOWER</b> finger lime, golden raisins, guanciale, sea urchin aioli	13
<b>HEIRLOOM CHERRY TOMATOES</b> basil panna cotta, pine nut gremolata grilled LOCALE roasted garlic sourdough	15

## PASTAS

MADE FRESH IN-HOUSE DAILY

<b>BILL'S LASAGNA</b> LOCALE hot Italian sausage ragù, bechamel pomodoro, parmigiano-reggiano	21	<b>GNOCCHI ROMANA</b> smoked tomato emulsion, taleggio lemon-pistachio bread crumbs	24
<b>SWEET POTATO 'FETTUCCINI'</b> pan seared squash, calabrian chili fried walnuts	21	<b>HAND-CUT PAPPARDELLE</b> rabbit ragù, porcini mushroom, pecorino romano	25
<b>CAVATELLI</b> sausage ragu, herbed ricotta, blistered tomato	24	<b>CLASSIC SPAGHETTI &amp; MEATBALLS</b> pork & veal meatballs, marinara, parmesan	22



### TASTE OF CUCINA 49 PER PERSON

A FAMILY-STYLE FEAST THROUGH THE MENU

\*COMMITMENT FOR THE ENTIRE TABLE

## MAIN PLATES

<b>BRICK-PRESSED FREE BIRD FARMS HALF CHICKEN</b> cannellini bean stew, capers roasted tomato	28
<b>DAILY FLORIDA CATCH</b> baby octopus, chickpeas, harissa, fennel	31
<b>SEARED GROUPE</b> toasted farro, cherry tomatoes, preserved lemon	30
<b>OAK-FIRED ATLANTIC SALMON</b> borlotti beans, white wine saffron broth, fresh basil	27
<b>WHOLE-ROASTED GULF CATCH</b> panzanella, orange olive gremolata, olio verde	MP

## SIDES

EACH 9

<b>BRAISED ESCAROLE</b> saba, red onion	<b>BLISTERED SNAP PEAS</b> sauce diavolo
<b>CHIQUI FARMS ROASTED MUSHROOM RISOTTO</b> chimichurri	<b>ROASTED BABY PEPPERS</b> pancetta stuffing
<b>CRUSHED FINGERLING POTATOES</b> ANNA MARIA ISLAND bottarga	<b>GRILLED BROCCOLINI</b> tuscan vinaigrette

## WOOD-FIRED GRILL

<b>12 OZ PROPER RANCH BONE-IN PORK CHOP</b>	29
<b>12 OZ PROPER RANCH PRIME SKIRT STEAK</b>	31
<b>13 OZ PROPER RANCH PRIME BONE-IN FILET</b>	44
<b>16 OZ PROPER RANCH 35-DAY LOCALE DRY-AGED KANSAS CITY STRIP</b>	55
<b>32 OZ PROPER RANCH 35-DAY LOCALE DRY-AGED PRIME TOMAHAWK RIBEYE FOR TWO</b>	89



## SALUMI & CHEESE

choose three - 15 / six - 25  
LOCALE bread, pickles, seasonal accompaniments

### CHEESE

PANLET  
PARMIGIANO-REGGIANO  
RUSTICO  
GORGONZOLA DOLCE  
SOT TOCENERE  
LISSOME

### SALUMI

SAUCISSON  
CALABRIAN PANCETTA  
TASSO HAM  
BRESAOLA  
COPPA  
DUCK PROSCIUTTO

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INQUIRE ABOUT OUR GLUTEN-FRIENDLY, VEGAN AND VEGETARIAN MENU.