

STARTERS & SHAREABLES

HOUSE-MADE FOCACCIA

rosemary, thyme, smoked tomato butter

WARM OLIVES

Florida citrus, grilled LOCALE sourdough

TUNA CRUDO

sourdough croutons, castelvetrano olives
black garlic salsa verde

BOXCARR ROBIOLA

roasted butternut squash, caramelized
apple butter, toasted pecans

STEAMED TWO DOCKS CLAMS

LOCALE hot italian sausage, grilled sourdough

FRIED CAULIFLOWER

finger lime, golden raisins, guanciale, sea urchin aioli

SALADS

BRICK STREET FARMS

LITTLE GEM LETTUCE

castelvetrano olives, pickled baby sweet peppers
ricotta salata, Sicilian oregano vinaigrette

13

16

CLASSIC CAESAR SALAD

romaine hearts, brioche croutons
house-made caesar dressing

12

14

MIXED GREENS SALAD

carrots, cucumber, tomatoes
house-made champagne vinaigrette

12

12

13

add FREE BIRD FARMS grilled all-natural chicken

+8

add PROPER RANCH prime skirt steak

+10

add oak-fired Atlantic salmon

+12



PASTA & PIZZA

MADE FRESH IN-HOUSE DAILY

CAVATELLI

LOCALE hot Italian sausage ragú, herbed ricotta

19

GNOCCHI ROMANA

smoked tomato emulsion, taleggio
lemon-pistachio bread crumbs

24

CLASSIC SPAGHETTI & MEATBALLS

pork & veal meatballs, marinara, parmesan

22

MARGHERITA PIZZA

house-made mozzarella, pomodoro, fresh basil

14

FUNGHI PIZZA

crimini mushrooms, taleggio, roasted garlic oil

15

LOCALE HOT ITALIAN SAUSAGE PIZZA

Calabrian chili, house-made mozzarella
roasted garlic, fennel

16

BURGERS & SANDWICHES

served with choice of duck fat french fries or mixed green salad

FLORIDA GROUPEL BLT

pickled green tomato, applewood smoked bacon
caper aioli

18

MOLINARI & SONS SALUMI SANDWICH

genoa, soppressata, toscana, provolone
onion, chimichurri, LOCALE sesame semolina

15

NANA'S MEATBALL PARM SANDWICH

marinara, house-made mozzarella
LOCALE sesame semolina

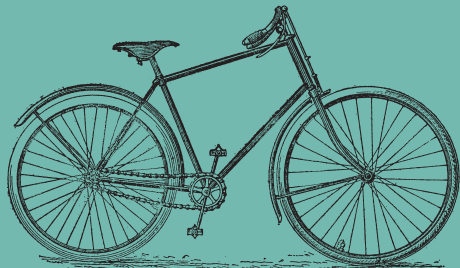
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ST. PETERSBURGER DELUXE

30-day LOCALE dry-aged beef, 'merican cheese sauce
smoked gouda, applewood smoked bacon
caramelized onion, sauteed mushrooms, secret sauce

17

SIDES



EACH 9

BRAISED ESCAROLE

red onion, saba

BLISTERED SNAP PEAS

sauce diavolo

GRILLED BROCCOLINI

tuscan vinaigrette

ROASTED BABY PEPPERS

pancetta stuffing

CRUSHED FINGERLING

POTATOES

ANNA MARIA ISLAND bottarga

CHIQUI FARMS ROASTED

MUSHROOM RISOTTO

chimichurri

MAIN PLATES

BRICK-PRESSED FREE BIRD FARMS HALF CHICKEN

cannellini bean stew, capers
roasted tomato

20

OAK-FIRED ATLANTIC SALMON

borlotti beans, white wine saffron broth, fresh basil

23

SEARED GROUPEL

toasted farro, cherry tomatoes
preserved lemon

22

8 OZ PROPER RANCH PRIME SKIRT STEAK

dehydrated campari tomatoes
pearl onions, red wine jus

22



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