



LITTLE SNACKS

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| WARM MARINATED OLIVES grilled FTC sourdough | 7 |
| ROBIOLA roasted butternut squash, apple butter toasted pecans, tasso ham | 14 |
| HALF-DOZEN CHILLED GULF SHRIMP fresh horseradish, cocktail sauce, fresh lemon | 15 |
| HALF-DOZEN OYSTERS ON THE HALF SHELL cocktail sauce, limoncello mignonette fresh lemon | 18 |
| WARM ZEPPLES prosciutto di parma, caramelized onions house-made stracciatella | 16 |

STARTERS

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| AMERICAN RED SNAPPER CRUDO kombu-cured, florida citrus, olive vinaigrette | 16 |
| ROASTED CHESTNUT SOUP prosciutto, root soffrito, spiced milk foam | 14 |
| BRICK STREET FARMS BABY LETTUCES marcona almond, meyer lemon citronette pickled shallot | 13 |
| LITTLE GEM LETTUCE 'CAESAR' onion dip, parmesan, truffle vinaigrette | 15 |
| BUTTERNUT SQUASH PARMESAN smoked mozzarella, marinara spiced pepitas, garlic streusel | 16 |
| FRIED RAINBOW CAULIFLOWER guanciale, uni aioli, calabrian chili | 14 |
| FTC ANTIPASTI BOARD mortadella, artichoke hearts, ricotta salata pickled baby sweet peppers | 17 |

TASTE OF CUCINA

49 PER PERSON

A FAMILY-STYLE FEAST THROUGH THE MENU

*COMMITMENT FOR THE ENTIRE TABLE

PASTAS & PIZZA

MADE FRESH IN-HOUSE DAILY

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| BILL'S LASAGNA ROTOLO veal & pork ragù, pomodoro, herbed ricotta | 23 | POTATO GNOCCHI lamb sugo, pecorino sardo, fried rosemary | 24 |
| ROASTED PUMPKIN RAVIOLI mustard fruit, brown butter, amaretti granola | 25 | SQUID INK TAGLIATELLE spicy key west pink shrimp, fennel soffrito | 25 |
| RICOTTA CAVATELLI celery root, black truffle castelmagno cheese | 24 | PAPPARDELLE BOLOGNESE 12 hour ragù, whole wheat pasta parmigiano-reggiano | 26 |
| CLASSIC MARGHERITA PIZZA pomodoro, fresh mozzarella, basil | 14 | THREE CHEESE PIZZA fontina, brussels sprouts, roasted garlic | 17 |

MAIN PLATES

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| HALF CHICKEN CACCIATORE castelvetro olives, fregola sarda seared mushrooms | 28 |
| HERITAGE PORK COTECHINO umbrian lentils, tokyo turnips | 29 |
| DAILY GULF CATCH fennel, charred rapini, salsa verde | 31 |
| SEARED GROUPE salsify, charred baby leek, pine nuts | 30 |
| ATLANTIC SALMON fagioli borlotti beans risotto, cavolo nero | 27 |

WOOD-FIRED GRILL

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| 12 OZ BONE-IN PORK CHOP sweet potato, fig mostarda | 29 |
| 12 OZ PRIME SKIRT STEAK | 31 |
| 13 OZ PRIME BONE-IN FILET | 44 |
| 16 OZ 35-DAY DRY-AGED KANSAS CITY STRIP | 55 |
| 32 OZ 35-DAY DRY-AGED PRIME TOMAHAWK RIB EYE FOR TWO | 89 |
| WHOLE-ROASTED DORADE chicory panzanella, ruby grapefruit negroni vinaigrette | 39 |

SIDES

EACH 9

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| CHIQUI FARMS ROASTED MUSHROOMS parmesan cream, pinenuts vincotto | CREAMY POLENTA rye croutons, castelmagno cheese |
| CRUSHED FINGERLING POTATOES ANNA MARIA ISLAND bottarga | LACINATO KALE soppresata vinaigrette |
| | GRILLED RAPINI preserved lemon vinaigrette stracciatella |

SALUMI & CHEESE

choose three 15 | six 25
FTC baguette, pickles, seasonal accompaniments

CHEESE

GRAFTON
PARMIGIANO-REGGIANO
FONTINA
GORGONZOLA
SOTTOCENERE
TALEGGIO

SALUMI

SAUCISSON
HOT COPPA
TASSO HAM
BRESAOLA
COPPA
DUCK PROSCIUTTO