

- LUNCH -

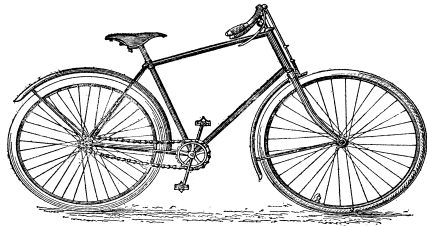
Monday - Saturday 11:00am - 3:00pm

Sunday 11:00am-5:00pm



STARTERS & SHAREABLES

- WARM MARINATED OLIVES**
grilled FTC sour dough 7
- BURRATA**
charred broccoli, lemon garlic crouton
broccoli pesto 14
- WARM ZEPPOLES**
prosciutto di parma, caramelized onion
house-made stracciatella 16
- FTC **ANTIPASTI BOARD**
mortadella, artichoke heart, ricotta salata
pickled baby sweet pepper 17
- CHILLED MINTED PEA SOUP**
spring vegetable salad, crispy pancetta 14
- HALF-DOZEN CHILLED GULF SHRIMP**
fresh horseradish, cocktail sauce, fresh lemon 15
- FRIED RAINBOW CAULIFLOWER**
guanciale, uni aioli, calabrian chili 15



SANDWICHES

- served with choice of duck fat french fries or baby lettuces with meyer lemon citronette*
- served with choice of seasonal side +\$3*
- FLORIDA GROUPEL BLT**
caper aioli, pickled green tomato
applewood smoked bacon 22
 - MUFFALETTA**
house-made focaccia, salami, ham
provolone, olive salad 16
 - THE "BASIC"**
potato roll, FRA'MANI turkey & ham, pancetta
avocado, creamy salsa verde 17
 - EGGPLANT PARM SANDWICH**
semolina roll, fried eggplant steak, provolone
charred tomato marinara, basil, arugula 16
 - BURGER DELUXE**
local grassfed beef, smoked scamorza cheese
green tomato bacon jam, arugula aioli, onion ring 18
 - GRILLED CHEESE**
goat cheese, fontina, parmesan
roasted bell pepper, charred rapini 17
 - FISH SLIDERS**
brioche, prosciutto aioli
charred castelfranco, spicy caper relish 16

SEASONAL SIDES

EACH 9

- | | |
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| FRENCH FRIES
duck fat | SWISS CHARD
pine nut, plumped raisin |
| CRUSHED FINGERLING POTATOES
ANNA MARIA ISLAND bottarga | GRILLED ASPARAGUS
crispy pancetta
cured egg yolk |

SALADS

- BRICK STREET FARMS **BABY LETTUCES**
marcona almond, meyer lemon citronette
pickled shallot 13
- LITTLE GEM LETTUCE 'CAESAR'**
onion dip, parmesan, truffle vinaigrette 15
- ARTICHOKE SALAD**
baby lettuce, snow pea, ricotta salata
duck prosciutto, artichoke vinaigrette 16
- TUNA & WHITE BEAN**
confit tuna, marinated cannellini bean
giardiniera, crouton 16
- "COBB" SALAD**
mushroom, artichoke, tomato, mortadella
chicken, egg, blue cheese crumble
parmesan, balsamic vinaigrette 17
- add grilled all-natural chicken +8
- add prime skirt steak +10
- add oak-fired king salmon +10

PASTA

- STEAMED CLAM TAGLIATELLE**
clams, italian sausage, white wine 18
- PASTA PRIMAVERA**
pistachio & pea shoot pesto
spring vegetables, arugula 17
- PIZZA**
- FUNGHI PIZZA**
crimini mushroom, taleggio, roasted garlic oil 16
- FTC **HOT ITALIAN SAUSAGE PIZZA**
calabrian chili, house-made mozzarella
roasted garlic, fennel 17
- MARGHERITA PIZZA**
house-made mozzarella, pomodoro, fresh basil 15

SALUMI & CHEESE

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

- | CHEESE | SALUMI |
|---------------------|-----------------|
| GRAFTON | SAUCISSON |
| PARMIGIANO-REGGIANO | HOT COPPA |
| FONTINA | TASSO HAM |
| GORGONZOLA DOLCE | BRESAOLA |
| SOTTOCENERE | COPPA |
| TALEGGIO | DUCK PROSCIUTTO |