

V - VEGAN | VG - VEGETARIAN
GF - GLUTEN FREE

- LUNCH -

Monday-Saturday 11:00am - 3:00pm
Sunday 11:00am - 5:00pm

STARTERS & SHAREABLES

WARM MARINATED OLIVES GF | V | VG
grilled FTC sour dough

BURRATA VG | GF
charred broccoli, lemon garlic crouton
broccoli pesto

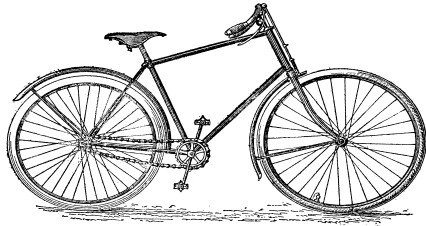
WARM ZEPPLES VG
prosciutto di parma, caramelized onion
house-made stracciatella

FTC **ANTIPASTI BOARD** GF
mortadella, artichoke heart, ricotta salata
pickled baby sweet pepper

CHILLED MINTED PEA SOUP VG | GF
spring vegetable salad, crispy pancetta

HALF-DOZEN CHILLED GULF SHRIMP GF
fresh horseradish, cocktail sauce, fresh lemon

FRIED RAINBOW CAULIFLOWER GF | V | VG
guanciale, uni aioli, calabrian chili



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 GF
caper aioli, pickled green tomato
applewood smoked bacon

THE "BASIC" GF
potato roll, FRA'MANI turkey & ham, pancetta
avocado, creamy salsa verde

EGGPLANT PARM SANDWICH VG
semolina roll, fried eggplant steak, provolone
charred tomato marinara, basil, arugula

BURGER DELUXE GF
local grassfed beef, smoked scamorza cheese
green tomato bacon jam, arugula aioli, onion ring

GRILLED CHEESE VG
goat cheese, fontina, parmesan
roasted bell pepper, charred rapini

SEASONAL SIDES

EACH 9

FRENCH FRIES
GF | V | VG
duck fat

SWISS CHARD
GF | V | VG
pine nut, plumped raisin

CRUSHED FINGERLING POTATOES
GF | V | VG
ANNA MARIA ISAND bottarga

GRILLED ASPARAGUS
GF | V | VG
crispy pancetta
cured egg yolk

SALADS

BRICK STREET FARMS **BABY LETTUCES** GF | V | VG
7 marcona almond, meyer lemon citronette
pickled shallot 13

LITTLE GEM LETTUCE 'CAESAR' GF | VG
14 onion dip, parmesan, truffle vinaigrette 15

ARTICHOKE SALAD GF | VG
16 baby lettuce, snow pea, ricotta salata
duck prosciutto, artichoke vinaigrette 16

TUNA & WHITE BEAN GF
17 confit tuna, marinated cannellini bean
giardiniera, crouton 16

"COBB" SALAD GF | V | VG
14 mushroom, artichoke, tomato, mortadella
chicken, egg, blue cheese crumble
15 parmesan, balsamic vinaigrette 17

add grilled all-natural chicken +8
add prime skirt steak +10
add oak-fired king salmon +10



PASTA

PASTA PRIMAVERA VG
pistachio & pea shoot pesto
spring vegetables, arugula 17

PIZZA

FUNGHI PIZZA VG
17 crimini mushroom, taleggio, roasted garlic oil 16

MARGHERITA PIZZA VG
16 house-made mozzarella, pomodoro, fresh basil 15

FRA'MANI[®]
HANDCRAFTED • FOODS
SALUMI & CHEESE
choose three 15 | six 25
FTC baguette, pickles, seasonal accompaniments

<p>CHEESE</p> <p>GRAFTON PARMIGIANO-REGGIANO FONTINA GORGONZOLA DOLCE SOTTOCENERE TALEGGIO</p>	<p>SALUMI</p> <p>SAUCISSON HOT COPPA TASSO HAM BRESAOLA COPPA DUCK PROSCIUTTO</p>
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ADDITIONAL MODIFICATIONS MAY BE NECESSARY TO CONFORM TO SPECIFIC DIETARY RESTRICTIONS. PLEASE ALERT YOUR SERVICE STAFF

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.