

- DINNER -

5:00pm - Close



LITTLE SNACKS

- WARM MARINATED OLIVES
grilled FTC sourdough 7
BURRATA
charred broccoli, lemon-garlic crouton
broccoli pesto 15
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 ZEPPALES
prosciutto di parma, caramelized onion
house-made stracciatella 16

STARTERS

- COLD-SMOKED SCALLOP CRUDO
olive, rye crisp, tomato & anchovy vinaigrette 16
CHILLED CORN SOUP
smoked corn, pickled shallot, sheep's milk ricotta 12
BRICK STREET FARMS BABY LETTUCES
marcona almond, meyer lemon citronette
pickled shallot 14
LITTLE GEM LETTUCE 'CAESAR'
onion dip, parmesan, truffle vinaigrette 15
ARTICHOKE SALAD
baby lettuce, snow pea, ricotta salata
duck prosciutto, artichoke vinaigrette 16
FRIED RAINBOW CAULIFLOWER
guanciale, uni aioli, calabrian chili 16
FTC ANTIPASTI BOARD
mortadella, artichoke hearts, ricotta salata
pickled baby sweet peppers 17

TASTE OF CUCINA
59 PER PERSON
A FAMILY-STYLE FEAST THROUGH THE MENU
COMMITMENT FOR THE ENTIRE TABLE

PASTAS & PIZZA

MADE FRESH IN-HOUSE DAILY

- BILL'S LASAGNA ROTOLO
veal & pork ragù, pomodoro
herbed ricotta 24
EGGPLANT MEZZALUNA
roasted eggplant, olive, roasted bell pepper
caper, pine nut 25
SQUID INK TAGLIATELLE
spicy key west pink shrimp, fennel soffrito 25
CLASSIC MARGHERITA PIZZA
pomodoro, fresh mozzarella, basil 17
POTATO GNOCCHI
lamb sugo, pecorino sardo, fried rosemary 25
SPINACH & RICOTTA CAVATELLI
pecorino-green garlic cream, pearl onion
country ham 24
WILD BOAR BOLOGNESE
12 hour ragù, whole wheat pappardelle
parmigiano-reggiano 29
MOREL MUSHROOM PIZZA
caramelized shallot, pancetta, asparagus 23

MAIN PLATES

- GRILLED VEGETABLE ALLA PRESSE
zucchini, squash, mushroom, fresh tomato & basil 20
GULF TILEFISH
charred tomato zuppa fredda, summer vegetable 29
DAILY GULF CATCH
fennel, charred rapini, sauce vierge 31
ROASTED GROUPEL
corn ravioli, clams, fennel 33
OLIVE OIL POACHED ORA KING SALMON
ricotta cream, cucumber, dill 29
WHOLE-ROASTED DORADE
chicory panzanella, ruby grapefruit
negroni vinaigrette 37

WOOD-FIRED GRILL

- LAKE MEADOW FARMS HALF CHICKEN CACCIATORE
castelvetro olive, fregola sarda
seared mushroom 28
FTC FENNEL SAUSAGE & SUMMER BEANS
borlotti beans, wax beans, fennel 27
12OZ MEYER FARMS BONE-IN PORK CHOP
peach mostarda, hazelnut 29
9OZ MEYER FARMS PRIME SKIRT STEAK 31
12OZ MEYER FARMS GRASS-FED RIB EYE 42
16OZ MEYER FARMS 35-DAY DRY-AGED
KANSAS CITY STRIP 54

SIDES

EACH 9

- CHIQUI FARMS
ROASTED MUSHROOMS
parmesan cream, pine nut
vincotto (+2)
CRUSHED FINGERLING
POTATOES
ANNA MARIA ISLAND bottarga
CHARRED WAX BEANS
roasted carrot romesco
SWISS CHARD
pine nut, plumped raisin
GRILLED ASPARAGUS
crispy pancetta
cured egg yolk

FRA'MANI HANDCRAFTED FOODS
SALUMI & CHEESE
choose three 15 | six 25
FTC carta da musica, pickles, seasonal accompaniments
CHEESE: GRAFTON, PARMIGIANO-REGGIANO, FONTINA, GORGONZOLA DOLCE, SOTTOCENERE, TALEGGIO
SALUMI: MORTADELLA, SALAME NOSTRANO, BRESOLA, SOPPRESSATTA, SPICY CAPICOLLO

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.