

V - VEGAN | VG - VEGETARIAN  
GF - GLUTEN FREE

- LUNCH -

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

STARTERS & SHAREABLES

- WARM MARINATED OLIVES** GF | V | VG  
grilled FTC sourdough 7
- BURRATA** GF | VG  
charred broccoli, lemon-garlic crouton  
broccoli pesto 15
- WARM ZEPPALES** VG  
prosciutto di parma, caramelized onion  
house-made stracciatella 16
- CHILLED CORN SOUP** GF  
smoked corn, pickled shallot, sheep's milk ricotta 12
- HALF-DOZEN CHILLED GULF SHRIMP** GF  
fresh horseradish, cocktail sauce, fresh lemon 15
- FRIED RAINBOW CAULIFLOWER** GF | V | VG  
guanciale, uni aioli, calabrian chili 16

PASTA & PIZZA

- FUNGHI PIZZA** VG  
crimini mushroom, taleggio, roasted garlic oil 16
- SUMMER PRIMAVERA** V | VG  
arugula basil pesto, summer vegetables  
pickled fresno peppers 16
- MARGHERITA PIZZA** VG  
house-made mozzarella, pomodoro, fresh basil 17

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 22
  - BURGER DELUXE** GF  
local grassfed beef, smoked scamorza cheese  
green tomato-bacon jam, arugula aioli, onion ring 18
  - FISH SLIDERS** GF  
brioche, prosciutto aioli  
charred castelfranco, spicy caper relish 16

SALADS

- BRICK STREET FARMS BABY LETTUCES** GF | V | VG  
marcona almond, meyer lemon citronette  
pickled shallot 14
- ARTICHOKE SALAD** GF | VG  
baby lettuce, snow pea, ricotta salata  
duck prosciutto, artichoke vinaigrette 16
- "COBB" SALAD** GF | V | VG  
mushroom, artichoke, mortadella, chicken  
tomato, 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

VESPA



STARTER

tasting portion of all three:

CHILLED SOUP

chef's seasonal selection

ANTIPASTI

mortadella, bresaola, grilled vegetable

GEM LETTUCE

balsamic vinaigrette

MAIN COURSE

choice of:

TAGLIATELLE

basil pesto, cherry tomato, pickled pepper

CHICKEN CACCIATORE

fregola sarda, olive, caper

MUFFULETTA

focaccia, salami, ham, olive salad

DESSERT

ASSORTED COOKIES TO-GO

italian classics

\*COMMITMENT FOR THE ENTIRE TABLE\*

**FRA'MANI**  
HANDCRAFTED FOODS

**SALUMI & CHEESE**  
choose three 15 | six 25  
FTC baguette, pickles, seasonal accompaniments

<p><b>CHEESE</b></p> <p>GRAFTON PARMIGIANO-REGGIANO FONTINA GORGONZOLA DOLCE SOTTOCENERE TALEGGIO</p>	<p><b>SALUMI</b></p> <p>MORTADELLA SALAME NOSTRANO BRESOLA SOPPRESSATA SPICY CAPICOLLO</p>
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SEASONAL SIDES

EACH 9

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



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. PLEASE INQUIRE ABOUT OUR GLUTEN-FRIENDLY, VEGAN AND VEGETARIAN MENU.