

V - VEGAN | VG - VEGETARIAN  
GF - GLUTEN FREE

- DINNER -  
5:00pm - Close

## LITTLE SNACKS

- WARM MARINATED OLIVES** GF | V | VG  
grilled FTC sourdough 7
- BURRATA** GF | VG  
charred broccoli, lemon garlic crouton  
broccoli pesto 15
- HALF-DOZEN CHILLED GULF SHRIMP** GF  
fresh horseradish, cocktail sauce, fresh lemon 15
- HALF-DOZEN OYSTERS ON THE HALF SHELL** GF  
cocktail sauce, limoncello mignonette  
fresh lemon 18
- WARM ZEPPLES** VG  
prosciutto di parma, caramelized onions  
house-made stracciatella 16



## SALUMI & CHEESE

choose three 15 | six 25  
FTC carta da musica, pickles, seasonal accompaniments

CHEESE	SALUMI
GRAFTON	MORTADELLA
PARMIGIANO-REGGIANO	SALAME NOSTRANO
FONTINA	BRESOLA
GORGONZOLA DOLCE	SOPPRESSATA
SOTTOCENERE	HOT CAPICOLA
TALEGGIO	

## MAIN PLATES

- GRILLED VEGETABLE ALLA PRESSE** GF | VG  
zucchini, squash, mushroom, fresh tomato & basil 20
- GULF TILEFISH** GF  
charred tomato zuppa fredda, summer vegetable 29
- DAILY GULF CATCH** GF  
fennel, charred rapini, sauce vierge 31
- ORA KING SALMON** GF  
ricotta cream, cucumber, dill 29
- WHOLE-ROASTED DORADE** GF  
chicory panzanella, ruby grapefruit  
negroni vinaigrette 37
- STUFFED PEQUILLO PEPPER** V | VG  
cashew & almond nut ricotta, rice pilaf  
summer vegetable, salsa verde 19

## SIDES

EACH 9

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

## STARTERS

- COLD-SMOKED SCALLOP CRUDO** GF | VG  
olive, rye crisp, tomato & anchovy vinaigrette 16
- CHILLED CORN SOUP** GF | VG  
smoked corn, pickled shallot, sheep's milk ricotta 12
- FRIED RAINBOW CAULIFLOWER** GF | V | VG  
guanciale, uni aioli, calabrian chili 16

## GREENS

- BRICK STREET FARMS BABY LETTUCES** GF | V | VG  
marcona almond, meyer lemon citronette  
pickled shallot 14
- LITTLE GEM LETTUCE 'CAESAR'** GF | VG  
onion dip, parmesan, truffle vinaigrette 15
- ARTICHOKE SALAD** GF | VG  
baby lettuce, snow pea, ricotta salata  
duck prosciutto, artichoke vinaigrette 16

## PASTAS

MADE FRESH IN-HOUSE DAILY

- EGGPLANT MEZZALUNA** VG  
roasted eggplant, olive, roasted bell pepper  
caper, pine nut 25
- SPINACH & RICOTTA CAVATELLI** VG  
pecorino green garlic cream, pearl onion  
country ham 24

## WOOD-FIRED GRILL

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

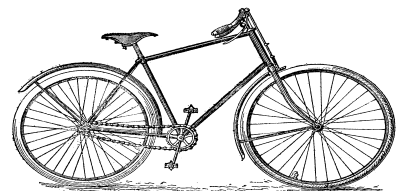
## - TASTE OF CUCINA -

59 PER PERSON

A FAMILY-STYLE FEAST THROUGH THE MENU  
STARTERS & APPETIZERS

PASTA  
ENTREE  
DESSERT

\*COMMITMENT FOR THE ENTIRE TABLE\*



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.