

- LUNCH -

11:00 am - 3:00 pm

Monday - Friday

STARTERS & SHAREABLES

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

PASTA

STEAMED CLAM TAGLIATELLE clams, italian sausage, white wine	17
SUMMER PRIMAVERA arugula basil pesto, summer vegetables pickled fresno peppers	16

SANDWICHES

served with choice of duck fat french fries or baby lettuces with meyer lemon citronette

served with choice of seasonal side +\$3

FLORIDA GROUPER BLT caper aioli, pickled green tomato applewood smoked bacon	22
MUFFALETTA house-made focaccia, salami, ham provolone, olive salad	16
BURGER DELUXE local grassfed beef, smoked scamorza cheese green tomato-bacon jam, arugula aioli, onion ring	18
FISH SLIDERS brioche, prosciutto aioli charred castelfranco, spicy caper relish	16



FRAMANTI
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>MORTADELLA SALAME NOSTRANO BRESOLA SOPPRESSATTA SPICY CAPICOLLO</p>
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SALADS

BRICK STREET FARMS BABY LETTUCES marcona almond, meyer lemon citronette pickled shallot	14
ARTICHOKE SALAD baby lettuce, snow pea, ricotta salata duck prosciutto, artichoke vinaigrette	16
"COBB" SALAD 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

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	17

VESPA



STARTER

tasting portion of all three:

CHILLED SOUP

chef's seasonal selection

ANTIPIASTI

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

SEASONAL SIDES

EACH 9

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

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.