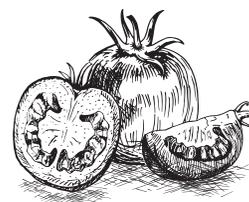


WEEKEND LUNCH

Saturday & Sunday
11:00am - 3:00pm



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

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

SEASONAL SIDES

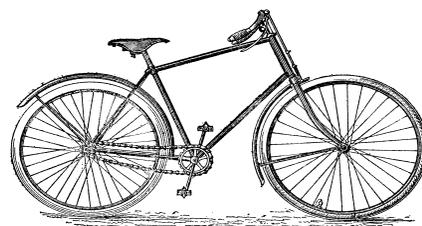
EACH 9

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

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, tomato, mortadella chicken, 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



BRUNCH

BAKED EGG SUSCIELLO pancetta, italian sausage, shallot FTC marinara, farm egg	17
MUESLI rolled oats, yougurt, golden raisins grapes, granny smith apple, banana crushed marcona almonds	11
FTC LEMON RICOTTA PANCAKE SOUFFLE lemon poppy seed agrodolce	15
STEAK & EGGS 9oz MEYER FARMS prime skirt steak 2 eggs any style, crisy potato, salsa verde	31

FRAMANI
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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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.