

Uno non puo' pensare bene, amare bene, dormire bene, se non ha mangiato bene.
 One cannot think well, love well, sleep well, if one has not eaten well.

INSALATE

ESCAROLE 14

gala apple + pecorino pepato + celery + hazelnuts *gf/v*

CAESAR 15

romaine + kale + herb croutons + white anchovy + pecorino vinaigrette

ITALIAN CHOPPED 15

romaine + radicchio + castelvetro olives + pepperoncini + blue cheese + crispy prosciutto + tomatoes + marinated artichokes + red wine vinaigrette

VEGETALI

WHOLE ROASTED EGGPLANT 15

crispy shallots + aged balsamic + fresh oregano

OLIVES MEDITERRANEA 10

roasted mediterranean olive + citrus + herbs *gf/v*

ROASTED CAULIFLOWER 16

whipped garlic + calabrian chili breadcrumbs + parmigiano + chives *v*

GRILLED ASPARAGUS 16

prosciutto + chilis + aged balsamic + egg

ROASTED BEETS 16

arugula + radicchio + pistachio + citrus + whipped goat cheese + lemon vinaigrette

HEN OF THE WOODS 16

grilled maitake mushrooms + crispy shallots + capers + oregano + pecorino vinaigrette

ANTIPASTI

WHIPPED RICOTTA 13

ricotta + honeycomb + ciabatta *v*

BRUSCHETTE 12

ciabatta + chef's seasonal inspiration

CHICKEN LIVER PATE 16

manischewitz + amarena cherries + shallot + chives + ciabatta

TRUFFLE EGG TOAST 15

fontina + egg yolk + asparagus + truffle oil *v*

BURRATA 17

roasted campari tomatoes + basil pesto + toasted pine nuts + ciabatta *v*

YELLOWFIN TUNA SICILIANA 23

orange & grapefruit + salsa verde + celery + castelvetro olives + fennel pollen

NONNA'S MEATBALLS 16

shaved parmigiano + pomodoro + ciabatta

CALAMARI FRITTI 19

cherry peppers + pomodoro

PER LA TAVOLA

FOCACCIA DI RECCO 22

ligurian flatbread + soft cow's cheese + honeycomb *v*

PROSCIUTTO DI PARMA 16

balsamic mustard + parma butter + toasted ciabatta

POLENTA & RAGU 20

mascarpone polenta + chef's choice ragu *gf*

PIZZA

DOC. 17

san marzano tomatoes + hand-pulled mozzarella + basil *v*

PROSCIUTTO E RUCOLA 19

prosciutto di parma + mozzarella + fontina + arugula + extra virgin olive oil

SALSICCIA 18

san marzano tomatoes + onion + crumbled sausage + basil + chili flake + parmigiano-reggiano + herb breadcrumbs

DELLA TERRA 19

braised leeks, taleggio + mozzarella + cremini & shiitake mushrooms + truffle oil

FIORE SIGNATURE CHEESE 17

san marzano tomatoes + shaved garlic + oregano + fontina + parmigiano-reggiano

BRUNCH

PASTINA IN BRODO ALL' UOVO 15

poached eggs + neuskas bacon + parmigiano + chives

AVOCADO TOAST 14

2 eggs + ciabatta + arugula + radish + venetian spice + parmigiano + lemon

POTATE E TARTUFO 17

crispy fingerling potatoes + caramelized onion + roasted mushrooms + truffle demiglace + cheese curds

DANA'S OMELETTE 15

egg white omelette + feta + tomato + shallot + avocado + basil + lemon + evoo + arugula

BARZOTTO 18

pork belly hash + poached eggs + hollandaise + knob onions + pickled cherry peppers + avocado

UOVA AL FORNO 14

amatriciana sauce + sunny-side up eggs + grilled ciabatta + parmigiano + chives

TRADIZIONALE BREAKFAST 15

2 eggs + crispy fingerling potatoes + neuskas bacon + grilled ciabatta

BREAKFAST PANINO 15

prosciutto cotto + fontina + sunny-side up egg + arugula + giardiniera + garlic aioli

DAVANTI BURGER 21

bacon jam + roasted tomatoes + cheese curd + arugula + roasted garlic aioli + parmesan fries (add egg +2)

BISTECCA E UOVA 26

flat iron steak + crispy fingerling potatoes + sunny-side up eggs + salsa verde

FRENCH TOAST 15

brioche bread + mixed berries + mascarpone whipped cream

PASTA

CACIO PEPE 19

spaghetti + locatelli pecorino + mixed peppercorns *v*

RICOTTA GNOCCHI 21

passata di pomodoro + parmigiano + fresh basil + basil oil

RIGATONI VODKA 24

mezze rigatoni + vodka sauce + parmigiano + crumbled sausage + calabrian chili breadcrumbs + fresh mozzarella

ORECCHIETTE CON SALSICCIA 23

handmade little ears + rapini + fennel sausage + lemon + chilis + pecorino

AGNOLOTTI QUATTRO FORMAGGI E FUNGHI 23

four-cheese stuffed little pillows, brown butter, pecorino, jerez vinegar, hen of the woods & cremini mushrooms

LINGUINI VONGOLE 30

manilla clams + calabrian chili + lemon + breadcrumbs + chives

SQUID INK CASARECCE 29

spanish octopus + nduja + shallot + capers + pomodorini tomatoes

MAFALDE BOLOGNESE 26

castelvetro olives + fresh oregano + chili flake + lamb bolognese

A Tavola non si invecchia - You don't ever age while seated for a meal
 Mangia che ti passa - Eat and it will be over, you'll feel better



JONATHAN COURT
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