

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 + castelvetrano 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 +
castelvetrano 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 + neuskes 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 demiglaze + 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 + neuskes 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

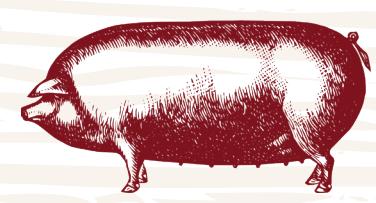
manilla clams + calabrian chili + lemon + breadcrumbs + chives

SQUID INK CASARECCE 29

spanish octopus + nduja + shallot + capers + pomodorini tomatoes

MAFALDE BOLOGNESE 26

castelvetrano olives + fresh oregano + chili flake + lamb bolognese


JONATHAN COURT
Corporate Executive Chef

TREVOR STERLING
General Manager

MIGUEL TAPIA
Chef De Cuisine

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

