

FORTUNA

CUCINA ITALIANA

APERITIVI

Sesame Focaccia **9 v**
cultured butter, rosemary

Marinated Olives **6 gf / ve**
fennel pollen, sicilian olive oil

Formaggio Fritto **12 v**
sharp provolone,
spicy vodka sauce

Ricotta Toast **10 v**
winter squash caponata, saba,
seeded sourdough

CRUDI

NC Yellowfin Tuna* **26 gf**
calabrian chili crisp,
lemon aioli, basil

Daily Crudo* **MP gf**
shaved celerly, jalapeno, avocado,
green apple vinaigrette

INSALATE & ANTIPASTI

Burrata di Puglia **21**
mission figs, Sicilian pistachio,
prosciutto di parma, vin cotto

Caesar* **16**
romaine lettuce,
garlic bread crumbs, parmigiana

Insalata Tricolore **12 gf / v**
spiced pecans, pickled grapes,
gorgonzola dolce, chianti vinaigrette

Polpette **17**
beef & pork meatballs,
fontina fonduta

Grilled Octopus **25 gf**
gigante bean ragu,
'nduja butter, salsa verde

Wild Mushroom Arancini **16 v**
marsala wine, taleggio fonduta

PRIMI

Crab Cavatelli **27**
nc blue crab, roasted tomato,
meyer lemon, bottarga

Ravioli di Zucca **24 v**
honey nut squash, brown butter,
amaretti crumble, aceto
balsamico

Stuffed Shells al Forno **23 v**
herb ricotta, smoked mozzarella,
salsa rosa

Mafaldine Pesto **22 v**
marinated tomato,
pine nut crumble, stracciatella

Bucatini alla Gricia **25**
guanciale, black pepper,
pecorino romano

Rigatoni Fra Diavolo **28**
nc shrimp, san marzano tomato,
calabrian chili butter

Fusilli Genovese **29**
short rib ragu,
caramelized onion, herb butter

SECONDI

Grilled Branzino **36 gf**
broccoli rabe, italian eggplant,
marinated tomatoes, taggiasca olives

Brick Chicken **34 gf**
fennel sausage,
whipped potato,
hot cherry peppers

Tagliata* **MP gf**
9oz wilder's ranch wagyu butcher's cut,
arugula & parmigiana salad,
aged balsamic

Flounder Francese **33**
wilted greens, lemon butter, white
wine

Cioppino **35**
atlantic halibut, littleneck clams,
mussels, fennel, fregola sarda

Veal Parmigiana **52**
bufala mozzarella, pomodoro

CONTORNI

12

Roasted Brussel Sprouts **gf / v**
apple cider agrodolce, pecorino
romano

Crispy Potatoes **gf / v**
parmigiana, truffle aioli

Grilled Broccolini **gf / ve**
lemon vinaigrette, aleppo chili

Executive Chef Chris Lewnes

*These items offered may be served raw or cooked to your specifications. Consuming raw or undercooked eggs, meats, or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.

gf | These dishes do not contain ingredients with gluten – our kitchen may have cross-contamination with gluten.

v | These dishes are vegetarian & do not contain meat or seafood – our kitchen may have cross-contamination with meat or seafood.

ve | These dishes are vegan & do not contain meat or ingredients with dairy – our kitchen may have cross-contamination with meat & dairy.

Gratuity of 20 percent will be added to any party of eight guests or more.

