

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 Crostini **10** *v*
tomato marmellata, basil

CRUDI

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

Red Snapper Crudo* **24** *gf*
aji dulce pepper,
mango, avocado mousse

INSALATE & ANTIPASTI

Caesar* **16**
little gem lettuce,
garlic breadcrumbs, parmigiana

Panzanella **18** *v*
heirloom tomato,
local peach, whipped feta

Verde **12** *gf / ve*
cherry tomato, pepperoncini,
baby artichoke, chianti vinaigrette

Burrata di Puglia **21**
prosciutto di parma,
local melon, saba

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

Baked Littleneck Clams **22**
smoked bacon, sicilian oregano

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

PRIMI

Cavatelli alla Barese **26**
broccoli rabe,
pork sausage, parmigiana

Sweet Corn Ravioli **24**
carolina crab, roasted tomato,
lemon butter

Rigatoni alla Norma **21** *v*
roasted italian eggplant,
caciocavallo cheese, pomodoro

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

Bucatini alla Gricia **27**
guanciale, black pepper,
pecorino romano

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

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

SECONDI

Grilled Market Fish **MP**
summer succotash,
heirloom tomato vinaigrette

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

Tagliata* **60** *gf*
10oz wilder's ranch wagyu flat iron,
arugula & parmigiana salad,
aged balsamic

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

Berkshire Pork Chop* **36** *gf*
fig & pepper agrodolce,
creamy polenta

Veal Parmigiana **52**
bufala mozzarella, pomodoro

CONTORNI

12

Summer Squash *gf / v*
citrus yogurt, almond gremolata

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.

