

PRIMO

crispy calamari 13-

lightly dusted tender calamari, calabria pepper aioli, crispy zucchini and sweet tomato chips, house pomodoro sauce

baked artichoke fonduta 11-

tender baked artichokes with creamy fontina and ricotta cheese, topped with melted tomatoes, fresh herbs and hearth flatbread

crab & avocado 16- GF

layered lump crabmeat with avocado mousse, cucumber, red onion, garden peppers and mango vinaigrette

bruschetta 10-

fresh garlic-rubbed brick oven farmers bread, fresh tomato and basil, creamy burrata cheese, balsamic drizzle

octopus carpaccio 14- GF

frisee citrus vinaigrette, pickled baby peppers & onions, aleppo chili oil

crispy brussels sprouts 10-

flash-fried, served with shaved parmesan, whole grain mustard and truffle aioli

mussels arrabbiata 14- GF

cold water mussels braised with herbs and roasted garlic, spicy tomato broth, toasted ciabatta

steak tartare* 18- GF

beef tenderloin tossed in capers, shallots & chives, topped with egg yolk & parmesan, truffle mustard aioli, toasted ciabatta

antipasto board 19-

crafted old country charcuterie & artisan cheeses, country olives, truffle mustard, housemade chutneys, jam, sun-dried fruits, country-hearth bread

HEARTH OVEN PIZZA

margherita pizza 14- GF

a classic with oven-roasted tomatoes, fresh mozzarella cheese, housemade pomodoro sauce, torn basil

rustica pizza 14- GF

roasted foraged mushrooms, asiago, mozzarella and ricotta cheeses, white truffle essence, topped with balsamic-dressed baby arugula

genovese pizza 15- GF

slow-roasted chicken confit, roasted red peppers, spinach, ricotta, creamy basil pesto base

tuscan pizza 15- GF

sweet fennel sausage, house sliced meatballs, fontina, mozzarella, spicy tomato sauce, torn basil

ZUPPE E INSALATA

caesar 9-

crisp romaine lettuce, parmesan cheese, creamy caper dressing, brick oven asiago croutons

opal salad 9- GF

tender field greens, oven-roasted tomatoes, sweet walnuts, sliced crisp pear, parmesan cheese, sweet white balsamic vinaigrette

roasted beet salad 9- GF

baby beets tossed with citrus vinaigrette, orange segments, baby arugula, pistachio powder, crumbled goat cheese

lobster bisque 9-

sweet lobster chunks in a rich lobster and sherry cream, oven-baked crostini

ribollita toscana 7- GF

picked garden vegetables and cannellini beans simmered in a hearty broth, toasted asiago croutons, freshly grated parmesan

burrata caprese 11- GF

sun-ripened heirloom tomatoes, torn sweet basil, creamy burrata cheese, balsamic reduction, cold-pressed olive oil
add prosciutto 5-

GF these items are either gluten-free or can be made gluten-free

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

**Consumption of raw or undercooked food may result in an increased risk of foodborne illness.*

HOUSEMADE PASTA

all our pasta is handcrafted on the premises using the finest ingredients available.
we offer gluten-free pasta, your server can tell you about today's selections

add grilled chicken 6- add sweet florida shrimp 8-

linguine vongole 28- ^{GF}

fresh clams steamed with pinot grigio, toasted garlic, chili flakes, sweet heirloom tomato, fresh herbs, tossed with house crafted linguine

spaghetti aglio e olio 21- ^{GF}

toasted garlic chips, extra virgin olive oil, sweet field tomatoes, roasted mushrooms, baby spinach and chili flakes tossed with house-crafted spaghetti, topped with pecorino romano cheese

lobster pappardelle 36- ^{GF}

cold water lobster tossed with roasted wild mushrooms, baby heirloom tomatoes, sweet peas, sherry lobster sauce

penne alla vodka 25- ^{GF}

housemade penne pasta tossed with a rich and creamy tomato sauce, fresh broccolini, sweet fennel sausage, heirloom tomatoes, topped with imported buffalo mozzarella

rigatoni bolognese 25- ^{GF}

house recipe butcher's block meat simmered with san marzano tomatoes, basil, fresh heirloom tomatoes, tossed with house-crafted rigatoni and sharp sheep's cheese

butternut squash agnolotti 29-

flash-seared in sage-brown butter, toasted pine nuts, pecorino cream sauce, black truffle

SPECIALTIES DELLA CASA

gulf coast cioppino 38- ^{GF}

florida clams, mussels, lobster tail and shrimp simmered in a spicy tomato broth, fingerling potatoes, charred corn

pan-seared hogfish 34- ^{GF}

local hogfish, roasted florida corn broth, sweet gulf shrimp, smokehouse bacon & potato hash, roasted fresh cauliflower

short rib 30- ^{GF}

red wine-braised til fork tender, garlic whipped yukons, roasted baby carrots and pearl onions, wild mushroom cream sauce

rack of lamb 42- ^{GF}

roasted garlic & rosemary marinated, herb & goat cheese polenta, sautéed haricots vert, cherry jus

steak-cut filet mignon* 44- ^{GF}

seared & gorgonzola-crust, rosemary roasted fingerling potatoes, prosciutto-wrapped asparagus, port wine demi-glace

grilled cobia 34- ^{GF}

pesto roasted vegetable medley, smoked almond romesco, aged balsamic

chicken piccata 26-

all-natural chicken breast medallions pan-seared in a sauce of pinot grigio, lemon and capers, fresh linguine pasta, crispy artichoke

diver scallops 36- ^{GF}

lemon & herb-toasted fregola, frisee & fennel salad, citrus butter

veal milanese 37-

thinly pounded veal chop with parmesan-panko crust, lemon and caperberry sauce, balsamic reduction, arugula and baby heirloom tomato salad

parmesan-crust gulf grouper 36- ^{GF}

creamy artichoke & mushroom risotto, sautéed baby spinach, lemon burro

