



## LITTLE SNACKS

<b>WARM MARINATED OLIVES</b> grilled FTC sourdough	7
<b>ROBIOLA</b> roasted butternut squash, apple butter toasted pecans, tasso ham	14
<b>HALF-DOZEN CHILLED GULF SHRIMP</b> fresh horseradish, cocktail sauce, fresh lemon	15
<b>HALF-DOZEN OYSTERS ON THE HALF SHELL</b> cocktail sauce, limoncello mignonette fresh lemon	18
<b>WARM ZEPPLES</b> prosciutto di parma, caramelized onions house-made stracciatella	16

## STARTERS

<b>AMERICAN RED SNAPPER CRUDO</b> kombu-cured, florida citrus, olive vinaigrette	7
<b>ROASTED CHESTNUT SOUP</b> prosciutto, root soffrito, spiced milk foam	14
BRICK STREET FARMS <b>BABY LETTUCES</b> marcona almond, meyer lemon citronette pickled shallot	13
<b>LITTLE GEM LETTUCE 'CAESAR'</b> onion dip, parmesan, truffle vinaigrette	15
<b>BUTTERNUT SQUASH PARMESAN</b> smoked mozzarella, marinara spiced pepitas, garlic streusel	16
<b>FRIED RAINBOW CAULIFLOWER</b> guanciale, uni aioli, calabrian chili	14
FTC <b>ANTIPASTI BOARD</b> mortadella, artichoke hearts, ricotta salata pickled baby sweet peppers	17

**TASTE OF CUCINA**  
49 PER PERSON  
A FAMILY-STYLE FEAST THROUGH THE MENU  
\*COMMITMENT FOR THE ENTIRE TABLE

## PASTAS & PIZZA

MADE FRESH IN-HOUSE DAILY

<b>BILL'S LASAGNA ROTOLO</b> veal & pork ragù, pomodoro, herbed ricotta	23	<b>POTATO GNOCCHI</b> lamb sugo, pecorino sardo, fried rosemary	24
<b>ROASTED PUMPKIN RAVIOLI</b> mustard fruit, brown butter, amaretti granola	25	<b>SQUID INK TAGLIATELLE</b> spicy key west pink shrimp, fennel soffrito	25
<b>RICOTTA CAVATELLI</b> celery root, black truffle castelmagno cheese	24	<b>PAPPARDELLE BOLOGNESE</b> 12 hour ragù, whole wheat pasta parmigiano-reggiano	26
<b>CLASSIC MARGHERITA PIZZA</b> pomodoro, fresh mozzarella, basil	14	<b>THREE CHEESE PIZZA</b> fontina, brussels sprouts, roasted garlic	17

## MAIN PLATES

<b>HALF CHICKEN CACCIATORE</b> castelvetrano olives, fregola sarda seared mushrooms	28
<b>HERITAGE PORK COTECHINO</b> umbrian lentils, tokyo turnips	29
<b>DAILY GULF CATCH</b> fennel, charred rapini, salsa verde	31
<b>SEARED GROUPEL</b> salsify, charred baby leek, pine nuts	30
<b>ATLANTIC SALMON</b> fagioli borlotti beans risotto, cavolo nero	27

## WOOD-FIRED GRILL

<b>12 OZ BONE-IN PORK CHOP</b> sweet potato, fig mostarda	29
<b>12 OZ PRIME SKIRT STEAK</b>	31
<b>13 OZ PRIME BONE-IN FILET</b>	44
<b>16 OZ 35-DAY DRY-AGED KANSAS CITY STRIP</b>	55
<b>32 OZ 35-DAY DRY-AGED PRIME TOMAHAWK RIB EYE FOR TWO</b>	89
<b>WHOLE-ROASTED DORADE</b> chicory panzanella, ruby grapefruit negroni vinaigrette	39

## SIDES

EACH 9

<b>CHIQUI FARMS ROASTED MUSHROOMS</b> parmesan cream, pinenuts vincotto	<b>CREAMY POLENTA</b> rye croutons, castelmagno cheese
<b>CRUSHED FINGERLING POTATOES</b> ANNA MARIA ISLAND bottarga	<b>LACINATO KALE</b> soppresata vinaigrette
	<b>GRILLED RAPINI</b> preserved lemon vinaigrette stracciatella

## SALUMI & CHEESE

choose three 15 | six 25  
FTC baguette, pickles, seasonal accompaniments

**CHEESE**  
GRAFTON  
PARMIGIANO-REGGIANO  
FONTINA  
GORGONZOLA  
SOTTOCENERE  
TALEGGIO

**SALUMI**  
SAUCISSON  
HOT COPPA  
TASSO HAM  
BRESAOLA  
COPPA  
DUCK PROSCIUTTO