



# - LUNCH -

11:00am - 5:00pm

## STARTERS & SHAREABLES

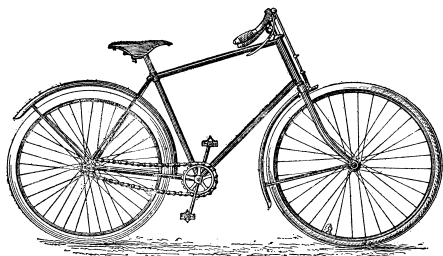
- WARM MARINATED OLIVES**  
grilled FTC sourdough 7
- ROBIOLA**  
roasted butternut squash, apple butter  
toasted pecans, tasso ham 14
- WARM ZEPPOLES**  
prosciutto di parma, caramelized onions  
house-made stracciatella 16
- AMERICAN RED SNAPPER CRUDO**  
kombu-cured, florida citrus, olive vinaigrette 16
- ROASTED CHESTNUT SOUP**  
prosciutto, root sofrito, spiced milk foam 14
- STEAMED TWO DOCKS CLAMS**  
FTC hot italian sausage, grilled FTC sourdough 15
- BUTTERNUT SQUASH PARMESAN**  
smoked mozzarella, marinara  
spiced pepitas, garlic streusel 16
- FRIED RAINBOW CAULIFLOWER**  
guanciale, uni aioli, calabrian chili  
pickled baby sweet peppers 17

## BURGERS & SANDWICHES

*served with choice of duck fat french fries or baby lettuces with meyer lemon citronette*

*served with choice of seasonal side \$3 upcharge*

- FLORIDA GROUPEL BLT**  
pickled green tomato, applewood smoked bacon  
caper aioli 18
- MOLINARI & SONS SALUMI SANDWICH**  
genoa, soppressata, toscana, provolone  
onion, chimichurri, sesame semolina 15
- NANA'S MEATBALL PARM SANDWICH**  
marinara, house-made mozzarella  
sesame semolina 15
- ST. PETERSBURGER DELUXE**  
certified angus beef, 'merican cheese sauce  
smoked gouda, applewood smoked bacon  
caramelized onion, sautéed mushrooms, secret sauce 17



## PASTA

- PAPPADELLE BOLOGNESE**  
12 hour ragù, whole wheat pasta  
parmigiano-reggiano 22
- RICOTTA CAVATELLI**  
celery root, black truffle  
castelmagno cheese 20

## SALADS

- BRICK STREET FARMS BABY LETTUCES**  
marcona almond, meyer lemon citronette  
pickled shallot 13
- LITTLE GEM LETTUCE 'CAESAR'**  
onion dip, parmesan, truffle vinaigrette 15
- FTC ANTIPASTI BOARD**  
mortadella, artichoke hearts, ricotta salata  
pickled baby sweet peppers 17
- add grilled all-natural chicken +8
- add prime skirt steak +10
- add oak-fired atlantic salmon +10

### SALUMI & CHEESE

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

CHEESE	SALUMI
GRAFTON	SAUCISSON
PARMIGIANO-REGGIANO	HOT COPPA
FONTINA	TASSO HAM
GORGONZOLA DOLCE	BRESAOLA
SOTTOCENERE	COPPA
TALEGGIO	DUCK PROSCIUTTO

## MAIN PLATES

- CHICKEN CACCIATORE**  
castelvetrano olives, fregola sarda  
seared mushrooms 20
- ATLANTIC SALMON**  
fagioli borlotti beans risotto, cavolo nero 23
- 8 OZ PRIME SKIRT STEAK**  
roasted brussels sprouts, pearl onions  
bone marrow vinaigrette 22

## SEASONAL SIDES

EACH 9

- FRENCH FRIES**  
duck fat
- CRUSHED FINGERLING POTATOES**  
ANNA MARIA ISLAND bottarga
- LACINATO KALE**  
soppressata vinaigrette
- GRILLED RAPINI**  
preserved lemon vinaigrette  
stracciatella

## PIZZA

- FUNGHI PIZZA**  
crimini mushrooms, taleggio, roasted garlic oil 15
- FTC HOT ITALIAN SAUSAGE PIZZA**  
calabrian chili, house-made mozzarella  
roasted garlic, fennel 16
- MARGHERITA PIZZA**  
house-made mozzarella, pomodoro, fresh basil 14

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INQUIRE ABOUT OUR GLUTEN-FRIENDLY, VEGAN AND VEGETARIAN MENU.