



## LITTLE SNACKS

<b>WARM MARINATED OLIVES</b> grilled FTC sourdough	7
<b>BURRATA</b> charred broccoli, lemon-garlic crouton broccoli pesto	15
<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 onion house-made stracciatella	16

## STARTERS

<b>COLD-SMOKED SCALLOP CRUDO</b> olive, rye crisp, tomato & anchovy vinaigrette	17
<b>CHILLED CORN SOUP</b> smoked corn, pickled shallot, sheep's milk ricotta	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>ARTICHOKE SALAD</b> baby lettuce, snow pea, ricotta salata duck prosciutto, artichoke vinaigrette	16
<b>FRIED RAINBOW CAULIFLOWER</b> guanciale, uni aioli, calabrian chili	15
FTC <b>ANTIPASTI BOARD</b> mortadella, artichoke hearts, ricotta salata pickled baby sweet peppers	17

### TASTE OF CUCINA

59 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	24	<b>POTATO GNOCCHI</b> lamb sugo, pecorino sardo, fried rosemary	24
<b>EGGPLANT MEZZALUNA</b> roasted eggplant, olive, roasted bell pepper caper, pine nut	25	<b>SPINACH &amp; RICOTTA CAVATELLI</b> pecorino-green garlic cream, pearl onion country ham	24
<b>SQUID INK TAGLIATELLE</b> spicy key west pink shrimp, fennel soffritto	25	<b>WILD BOAR BOLOGNESE</b> 12 hour ragù, whole wheat pappardelle parmigiano-reggiano	31
<b>CLASSIC MARGHERITA PIZZA</b> pomodoro, fresh mozzarella, basil	15	<b>MOREL MUSHROOM PIZZA</b> caramelized shallot, pancetta, asparagus	23

## MAIN PLATES

<b>GRILLED VEGETABLE ALLA PRESSE</b> zucchini, squash, mushroom, fresh tomato & basil	20
<b>GULF TILEFISH</b> charred tomato zuppa fredda, summer vegetable	29
<b>DAILY GULF CATCH</b> fennel, charred rapini, sauce vierge	31
<b>ROASTED GROUPER</b> corn ravioli, clams, fennel	33
<b>ORA KING SALMON</b> sheep's milk ricotta whey, cucumber, dill	29
<b>WHOLE-ROASTED DORADE</b> chicory panzanella, ruby grapefruit negroni vinaigrette	37

## WOOD-FIRED GRILL

LAKE MEADOW FARMS <b>HALF CHICKEN CACCIATORE</b> castelvetrano olive, fregola sarda seared mushroom	28
FTC <b>FINOCCHIONA &amp; SUMMER BEANS</b> borlotti beans, wax beans, fennel	27
<b>12OZ MEYER FARMS BONE-IN PORK CHOP</b> peach mostarda, hazelnut	29
<b>9OZ MEYER FARMS PRIME SKIRT STEAK</b>	31
<b>12OZ MEYER FARMS GRASS-FED RIB EYE</b>	42
<b>16OZ MEYER FARMS 35-DAY DRY-AGED KANSAS CITY STRIP</b>	54

## SIDES

EACH 9

CHIQUI FARMS <b>ROASTED MUSHROOMS</b> parmesan cream, pine nut vincotto (+2)	<b>CHARRED WAX BEANS</b> roasted carrot romesco
<b>CRUSHED FINGERLING POTATOES</b> ANNA MARIA ISLAND bottarga	<b>SWISS CHARD</b> pine nut, plumped raisin
	<b>GRILLED ASPARAGUS</b> crispy pancetta cured egg yolk

**FRA'MANI**  
HANDCRAFTED FOODS

### SALUMI & CHEESE

choose three 15 | six 25

FTC baguette, pickles, seasonal accompaniments

#### CHEESE

GRAFTON  
PARMIGIANO-REGGIANO  
FONTINA  
GORGONZOLA DOLCE  
SOTTOCENERE  
TALEGGIO

#### SALUMI

SAUCISSON  
HOT COPPA  
SALAMI NOSTRANO  
BRESAOLA  
COPPA