

# FARMTABLE

— CUCINA —

MICHAEL MINA & DON PINTABONA



## PRIVATE DINING MENUS

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2ND FLOOR OF LOCALE MARKET

179 2ND AVE. NORTH

ST. PETERSBURG, FL 33701

# FARMTABLE

## *Cucina*

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### ABOUT FARMTABLE CUCINA

Enjoy the culinary offerings of Locale Market in a restaurant setting at FarmTable Cucina featuring casual, Italian-inspired, farm-to-table dining with an emphasis on fresh, local offerings, which rotate according to the season. Taking great pride in its community, FarmTable Cucina perfectly captures the flavors of the region utilizing only the highest quality ingredients from the local land and waterways.



### PRIVATE DINING

In the spirit of family, allow FarmTable Cucina to create the event of your dreams that combines our rustic, casual ambiance with decadent food and top-notch service. Family-style menus and multi-course tasting menus featuring the best ingredients from the market downstairs are offered alongside our extensive selection of wine, cocktails and locally-brewed beers. From events of 10-200, FarmTable Cucina is the premier destination of choice to dine in an intimate, warm setting featuring the very best ingredients from the market and our region. The Chefs of FarmTable Cucina are delighted to create one-of-a-kind experiences for guests. Custom tasting menus are available upon request.

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### PRIVATE DINING INQUIRIES:

Cristina Scaramuzzi, Catering & Events Manager  
cscaramuzzi@localegourmetmarket.com

### LOCATION

2nd Floor of LOCALE MARKET at Sundial St. Pete  
179 2nd. Ave North, St. Petersburg, FL 33701

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## PRIVATE & GROUP DINING CAPACITY INFORMATION

### THE PRIVATE DINING ROOM

Capacity: 12 (seated)

### MAIN DINING ROOM

Semi-Private/Half Buyout: 20-50 (seated)

Indoor Restaurant Buyout: 70 (seated)

Full Restaurant Buyout Reception: 150

### OUTDOOR DINING

Center Patio: 75 (seated)

Center Patio Reception: 100

Rear Patio: 10 (seated)

Rear Patio Reception: 20

*Food & Beverage Minimums apply and vary based upon seasonality and availability. Service charges & event fee are additional. Based upon group size and menu selections, equipment rental and set up fees may apply. Additional requests for florals, decor, etc. can be arranged with local partners.*



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### PRIVATE DINING INQUIRIES

Cristina Scaramuzzi, Catering & Events Manager  
cscaramuzzi@localegourmetmarket.com

Justin Yu, General Manager  
jyu@localegourmetmarket.com

### MANAGING CHEF

Michael Mina

### CULINARY DIRECTOR

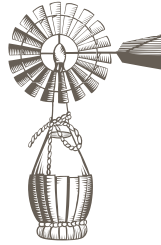
Don Pintabona

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Phone (727) 523-6304

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Web [localegourmetmarket.com](http://localegourmetmarket.com)



**FARMTABLE**

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PRIVATE DINING  
BRUNCH

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## SUNSHINE CITY BRUNCH MENU

**\$29 PER PERSON**

### FIRST COURSE

SERVED FAMILY STYLE:

Peak Season Fruit Platter

Freshly-Baked LOCALE Pastry Basket

LOCALE Market Salad

shaved crudité, marcona almonds, Brick Streets Farms local honey vinaigrette

House-Smoked Salmon Platter (additional \$7 per person)

toasted bakery bread, traditional accompaniments

### SECOND COURSE

CHOICE OF:

Market Benedict

poached farm eggs, seasonal composition

Banana Bread French Toast

house-made 'nutella', caramelized bananas

Grouper BLT

pickled green tomato, Niman Ranch bacon, caper aioli, duck fat fries

Nana's Meatball Parm Sandwich

house-made mozzarella, marinara, LOCALE Bakery semolina sesame bread

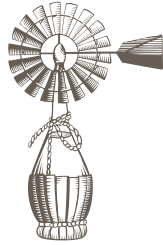
### DESSERT

SERVED FAMILY STYLE:

Assortment of LOCALE Bakery Cookies & Sweets

pastry chef's selection

\*Items subject to change based on season & availability\*  
Price is exclusive of beverages, tax, gratuity and 3% event fee



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PRIVATE DINING  
LUNCH

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LOCALE MARKET

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## HARBORSIDE LUNCH MENU

**\$24 PER PERSON**

### FIRST COURSE

SERVED FAMILY STYLE:

**LOCALE Market Salad**  
shaved crudité, marcona almonds, Brick Streets Farms local honey vinaigrette

**Hand-Pulled Mozzarella Salad**  
heirloom tomato, fresh basil, balsamic

### SECOND COURSE

SERVED FAMILY STYLE:

**Margherita Pizza**  
hand-pulled mozzarella, fresh basil

**Funghi Pizza**  
crimini mushrooms, taleggio, roasted garlic oil, arugula

**Hand-Crafted Cavatelli**  
black truffle, parmesan

### DESSERT

SERVED FAMILY STYLE:

**Assortment of LOCALE Bakery Cookies & Sweets**  
pastry chef's selection

\*Items subject to change based on season & availability\*  
Price is exclusive of beverages, tax, gratuity and 3% event fee

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## BAYSHORE LUNCH MENU

**\$34 PER PERSON**

### FIRST COURSE

SERVED FAMILY STYLE:

Steamed Florida Two Docks Clams  
white wine, wilted arugula, LOCALE hot italian sausage

LOCALE Market Salad  
shaved crudité, marcona almonds, Brick Streets Farms local honey vinaigrette

Hand-Pulled Mozzarella Salad  
heirloom tomato, fresh basil, balsamic

### SECOND COURSE

CHOICE OF:

Hand-Crafted Cavatelli  
black truffle, parmesan

Oak-Fired Niman Ranch Prime Skirt Steak  
red wine jus, duck fat fries

Oak-Grilled Norwegian Salmon  
borlotti beans, white wine saffron broth, fresh basil

Freebird Farms All-Natural Chicken Breast  
sauteed rainbow Swiss chard

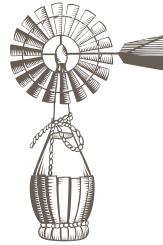
### DESSERT

SERVED FAMILY STYLE:

Assorted Sweets from the Patisserie  
chefs selection of mini tarts, cookies, brownies, macarons

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Price is exclusive of beverages, tax, gratuity and 3% event fee

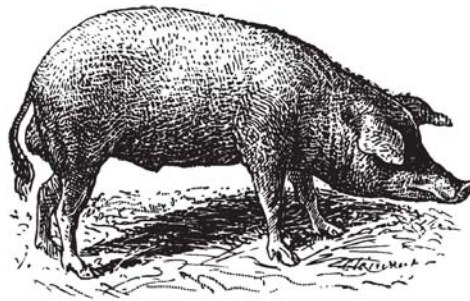




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PRIVATE DINING  
DINNER

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## GRAND CENTRAL DINNER MENU

**\$49 PER PERSON**

### FIRST COURSE

SERVED FAMILY STYLE:

Steamed Florida Two Docks Clams  
white wine, wilted arugula, LOCALE hot italian sausage

LOCALE Market Salad  
shaved crudité, marcona almonds, Brick Streets Farms local honey vinaigrette

Hand-Pulled Mozzarella Salad  
heirloom tomato, fresh basil, balsamic

### SECOND COURSE

SERVED FAMILY STYLE:

Freebird Farms All-Natural Chicken

Oak-Grilled Norwegian Salmon

Hand-Crafted Black Truffle Cavatelli

*served with Chef's selection of seasonal market side dishes & accompaniments*

### DESSERT

SERVED FAMILY STYLE  
(PLEASE SELECT ONE):

Cannoli  
pistachio and chocolate chip cream

Hazelnut Chocolate Tart  
candied hazelnuts, chocolate sauce

Seasonal Crostata  
whipped creme fraiche, creme anglaise

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Price is exclusive of beverages, tax, gratuity and 3% event fee

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## ST. PETE DINNER MENU

**\$59 PER PERSON**

### FIRST COURSE

SERVED FAMILY STYLE  
(PLEASE SELECT FOUR):

Warm Olives | Florida citrus, fresno chilis, house-baked bread  
Whipped Ricotta | honeycomb, arugula, seasonal fruit compote  
LOCALE Market Salad | shaved crudité, marcona almonds, Brick Street Farms local honey vinaigrette  
Hand-Pulled Mozzarella | heirloom tomato, fresh basil, balsamic  
Steamed Florida Two Docks Clams | white wine, wilted arugula, LOCALE hot italian sausage  
Zeppole | prosciutto, stracciatella fonduta, caramelized onion

### SECOND COURSE

SERVED FAMILY STYLE:

Wood-Fired Niman Ranch Skirt Steak  
Supplement: LOCALE Dry-Aged New York Strip Steak (\$15 per person)  
Freebird Farms All-Natural Chicken  
Oak-Grilled Norwegian Salmon  
Hand-Crafted Black Truffle Cavatelli

*served with Chef's selection of seasonal market side dishes & accompaniments*

### DESSERT

SERVED FAMILY STYLE  
(PLEASE SELECT TWO):

**Tiramisu**  
chocolate sauce, chantilly cream

**Chocolate Budino**  
berry coulis, black and white bark

**Buttermilk Tart**  
seasonal fruit, lemon curd

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## SUNDIAL DINNER MENU

**\$65 PER PERSON**

### FIRST COURSE

CHOICE OF:

#### LOCALE Market Salad

shaved crudité, marcona almonds, Brick Streets Farms local honey vinaigrette

#### Classic Caesar Salad

parmesan, brioche croutons, house-made caesar dressing

#### Marinated Heirloom Tomatoes

parmigiano-reggiano, white tomato mousse

### SECOND COURSE

CHOICE OF:

#### Wood-Fired Creekstone Ranch Prime Bone-In Filet

#### Freebird Farms All-Natural Chicken

#### Oak-Grilled Norwegian Salmon

#### Hand-Crafted Black Truffle Cavatelli

*served with Chef's selection of seasonal market side dishes & accompaniments*

### DESSERT

CHOICE OF:

#### Hazelnut Semi-Freddo

devil's food chocolate cake, toasted italian meringue, graham cracker whipped cream

#### Vanilla Mascarpone Cheesecake

cinnamon graham crust, fresh berries

#### Classic Tiramisu

chocolate sauce, chantilly cream

\*Items subject to change based on season & availability\*  
Price is exclusive of beverages, tax, gratuity and 3% event fee



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## FAMILY-STYLE CHEF'S TASTING MENU

A SEASONALLY-INSPIRED CHEF'S TASTING MENU CUSTOM-DESIGNED FOR YOUR GROUP

**\$95 PER PERSON**

TWO SHAREABLE STARTERS

CHILLED APPETIZER

WARM APPETIZER

HOUSE-MADE SEASONAL PASTA

LOCALE SURF & WOOD-GRILLED TURF  
with seasonal market side dishes & accompaniments

DESSERT FROM THE PATISSERIE

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PLEASE ADVISE OF ANY DIETARY RESTRICTIONS.

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## MARKET PLATTERS

Market platters are available a la carte and can be purchased in addition to our group menu offerings. With savory and sweet options, guests can enjoy our platters as hors d'oeuvres before dinner, as an extra treat for dessert, or as light bites during receptions. Each platter serves approximately 10 guests and is composed of the highest quality ingredients from around the market.

### PLATTERS:

#### Salumi \$49

Chef's selection of domestic and international cured meats

#### Cheese \$59

An assortment of artisanal cheeses with seasonal accompaniments

#### Seasonal Vegetable Crudite Platter \$29

selection of house-made dressings

#### Chilled Shellfish \$65

a seasonal array of fresh Florida seafood

#### Assorted Cookies & Brownies \$30

fresh from the oven

#### Assorted Tarts & Patisserie Favorites \$45

selection of sweets from our patisserie

We always do our best to accommodate any special requests and tailor our offerings to best fit the needs of your event. We can also happily accommodate any dietary restrictions and look forward to serving you and your guests.

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## PASSED CANAPE MENU

- RECOMMENDED QUANTITIES -

LIGHT RECEPTION: 3-6 PCS PER PERSON/HR | HEAVY RECEPTION: 7-9 PCS PER PERSON/HR

ALL PRICES LISTED ARE PER DOZEN

### CHILLED SEAFOOD

- Ice-Cold Oysters on the Half Shell | 36.
- House-Smoked Amberjack, Grilled LOCALE Baguette | 24.
- Key West Baby Shrimp & Avocado Toast | 36.
- Michael's Tuna Tartare Lettuce Cups | 36.
- Maine Lobster Salad, Toasted Brioche Rounds | 36.

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### LIGHT & FRESH (VEGETARIAN)

- Salt-Roasted Beet Salad | goat cheese, pecans, citrus | 24.
- Ricotta Toast | whipped ricotta, seasonal fruit jam, grilled sourdough | 24.
- Michael's Mother's Falafel | tzaziki, tomato jam | 18.
- Gruyere Gougeres | pate choux, mornay | 24.
- Mushroom Arancini | eggplant bagna cauda, pecorino romano | 24.
- Watermelon & Feta | black lemon, green olive, bail | 24.

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### CROWD-PLEASING SLIDERS

- Florida Grouper BLT | pickled green tomato, Nlman Ranch bacon, caper aioli | 60.
- Slow-Braised Pulled Pork | 'buzzed' BBQ, carrot slaw, garlic aioli | 48.
- St. Petersburg | LOCALE dry-aged burger, 'merican cheese, secret sauce | 60.

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## PASSED CANAPE MENU (CONTINUED)

- RECOMMENDED QUANTITIES -

LIGHT RECEPTION: 3-6 PCS PER PERSON/HR | HEAVY RECEPTION: 7-9 PCS PER PERSON/HR  
ALL PRICES LISTED ARE PER DOZEN

### SKEWERS FROM LAND & SEA

- Hand-Pulled Mozzarella Caprese | heirloom tomato, basil, balsamic | 30.
- Royal Trumpet Mushrooms | miso butter | 30.
- Seasonal Vegetables | aged balsamic | 30.
- Marinated Gulf Prawns | chili lime butter | 36.
- Bay Scallops | fresh herb gremolata | 36.
- Bacon-Wrapped Fingerling Potato | garlic aioli | 30.
- Fieldale Farms All-Natural Chicken | buzzed BBQ sauce | 30.
- House-made Alligator Andouille Sausage | garlic aioli, cornichon | 30.
- House-made Hot Italian Sausage | grain mustard, cornichon | 30.
- Niman Ranch Prime Skirt Steak | citrus, garlic, chimichurri | 36.

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### SWEETS FROM THE PATISSERIE

- Mini Cheesecake Tarts | fresh seasonal berries | 24.
- House-made Cake Truffles | chef's selection of flavors | 30.
- William Dean Chocolates | assorted flavors | 24.
- Parisian Macarons | assorted flavors | 36.
- Mini Chocolate Tarts | milk chocolate ganache, meringue | 24.
- Fresh-baked Cookies or Brownies | 18.

\*Items subject to change based on season & availability\*  
Price is exclusive of beverages, tax, gratuity and 3% event fee