

FLORENCE

BY THE WATER

Cicchetto

Hummus Chickpeas, Tahini, Pine Nuts, Tatbileh [ve] **10**

Whipped Ricotta Caramelized Harissa Honey [ve] **10**

Babaganoush Roasted Eggplant, Pomegranate Vinaigrette **9**

Mediterranean Fries Lemon Zest, Greek Oregano, Dried Olives, Aioli [v] **16**

Marinated Olives Fennel Seeds, Parmesan Cheese, Californian Citrus **10**

Wagyu Souvlaki Grilled Shishito Peppers, Aleppo, Lemon, Garlic **22**

Pollo Spiedini Boneless Chicken Thigh, Chermoula, Yogurt Ranch, Cilantro, Cumin **17**

Antipasto

Wagyu Meatball Snake River Farm Wagyu Beef, Heirloom Tomato, Green Onion **22**

Tuna Tartare with Avocado Ahi Tuna, Avocado, Bufala Mozzarella, Sea Salt, Lemon Dressing **28**

Gnocco Fritto 3 Fried Pizza Dough Filled with Stracciatella Cheese, Prosciutto Crudo di Parma 24 months **18**

Fiori di Zucca Tempura Fried Zucchini Flowers Filled with Ricotta and Burrata, Served with Arrabbiata Sauce **24**

Gamberi Seared Red Argentinian Whole Prawns Topped with Calabrian Chili Herb Oil, Garlic and Lemon **30**

Calamari Grilled Calamari, Fennel Orange Panzanella Arugula, Evoo, Sea Salt **26**

Prosciutto e Melone add burrata +7 Prosciutto di Parma 24 Months, Cantaloupe Melon and Burrata Pugliese **28**

Pizza

Margherita San Marzano Tomato, Basil, For di Latte **20**

Diavola Fior di Latte, Spicy Calabrese N'duja, Pecorino **24**

Funghi Mixed Wild Mushrooms, Fior di Latte, Sage, Ricotta **24**

Pesto Pistacchio Basil Pesto, Mortadella, Stracciatella **28**

Primo

Fettuccine al Tartufo Fettuccine, Creamy Parmesan Sauce, Crushed Peppercorns, Shaved Black Truffle **48**

Maccherone al Ragu di Agnello Maccheroni with Housemade Lamb Bolognese Ragu, Ricotta Salata, Rosemary **34**

Fusilli Amatriciana Fusilli Rustichella, Crispy Guanciale, Basil, Onion, Tomato, Pecorino **32**

Linguine Aglio e Olio Add caviar +10 Linguine, Scampi Tartare, Preserved Meyer Lemon, Capers, Garlic Confit, Toasted Crumbs **32**

Tonnarello al Pomodoro Spaghetti Chitarra with 3 Pomodoro Sauce, Basil, Stracciatella **28**

Secondo

Wagyu Ribeye Weiser Family Farms Za'atar Chimichurri, Burnt Tomatoes, Pickled Chilis **110**

Branzino Whole Mediterranean Wild Seabass, Lemon Meyer Herb Relish **52**

Pollo Milanese Breaded, Thinly Sliced Jidori Chicken, Pesto Trapanese, Pecorino Toscano **36**

Contorno

Caesar Baby Gem Lettuce, Garlic Toasted Crumbs, Anchovies, 20-month-aged Shaved Parmesan **22**

Carciofini alla Giudia Crispy Artichokes alla Giudia, Mint, Bagna Càuda **18**

Rucola Wild Rocket, Fresh Aromatic Herbs, Toasted Walnut, Pear, Goat Cheese, Apple Cider Vinaigrette **24**

Sauteed Asparagi Grilled Jumbo Asparagus, Herbs and Lemon Sautéed in EVOO with Salt and Pepper **16**

Citrus Salad Endive, Grapefruit, Blood Orange, Castelvetrano Olives, Endive, Watermelon Radishes **24**

Mashed Potatoes Baked Mashed Potatoes, Smoked Scamorza, Salami, Mortadella, Parmesan **18**

Spinaci al Pinot Grigio Sautéed Spinach, Garlic, Pinot Grigio **18**