

FLORENCE

BY THE WATER

Antipasti

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

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**

Fritto Misto Calamari, Sliced Zucchini, Shrimp, Fennel, Lemon, Arrabbiata Sauce **24**

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

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

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

Insalate

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

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

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

Caprese Mozzarella di bufala, Heirloom Tomato, Basil, Aged Balsamic **24**

Pizza

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

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

Prosciutto Fior di Latte, 24 Month Prosciutto di Parma, Arugula **28**

Primi

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**

Carbonara XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX **28**

Rigatoni Pesto XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX **28**

Secondi

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

Porchetta Garlic, Herbs, Fennel, Demi-glace **38**

Salmone in Crosta di Pistacchio Heirloom Carrots, Pinot Beurre Blanc, Basil Oil, Toasted Pistacchio **44**

Lamb GLQ5+ Gundagai Lamb Chops, Pickled Mustard Pinot Reduction, Pistacchio Gremolata, Espelette Peppers **42**

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

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

Contorni

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

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

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

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

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