

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, Parsley, Arrabbiata Sauce 24
Prosciutto e Melone <i>add burrata +7</i> 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, Castelvetrano Olives, Endive, Watermelon Radishes 24
Caprese Heirloom Tomatoes, Burrata, Basil Pesto, EVOO, Salt, Black Pepper, Garlic Croutons 22

Add on - Grilled Chicken 12, Red Argentinian Prawns 15

Pizza

Margherita San Marzano Tomato, Basil, Fior di Latte 20
Diavola Fior di Latte, Spicy Calabrese Salami, N'duja, Pecorino 24
Prosciutto & Arugula Double Fior di Latte, Pecorino, Basil, Prosciutto, Arugula, Shaved Parmigiano 28

Primi

Fettuccine al Tartufo Fettuccine, Creamy Parmesan Sauce, Crushed Peppercorns, Shaved Black Truffle 48
Maccherone Bolognese Homemade Maccheroni, Parmigiano, Beef and Pork Ragù 34
Fusilli Amatriciana Fusilli Rustichella, Crispy Guanciale, Basil, Onion, Tomato, Pecorino 32
Linguine Aglio e Olio <i>Add caviar +10</i> Linguine, Scampi Tartare, Preserved Meyer Lemon, Capers, Garlic Confit, Toasted Crumbs 32
Tonnarello al Pomodoro Spaghetti Chitarra with 3 Pomodoro Sauce, Basil, Stracciatella 28
Spaghetti Carbonara Homemade Spaghetti, Guanciale, Pecorino, Egg, Black Pepper 32
Rigatoni Pesto Homemade Rigatoni, Basil Pesto, Burrata 28

Secondi

Pollo Milanese Breaded, Thinly Sliced Jidori Chicken, Pesto Trapanese, Pecorino Toscano 36
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, Meyer Lemon Herb Relish 52
Wagyu Ribeye Burnt Tomatoes, Pickled Chilis 110

All proteins served with choice of accompaniment; Meyer Lemon Gremolata, Za'atar Chimichurri or Pesto Trapanese

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 Jumbo Asparagus, Herbs and Lemon Sauteed in EVOO with Salt and Pepper 16
Purè di Patate Baked Mashed Potatoes, Smoked Scamorza, Salami, Mortadella, Parmesan 18
Spinaci al Pinot Grigio Sautéed Spinach, Garlic, Pinot Grigio 18
