

Available on the Patio @ at the Bar
Monday-Friday 2:30-5:00 pm
@ all night at the Bar on Saturday

Bar @ Menu

Afternoon Patio @

May 26th, 2017

f. i. o. l. a
da FABIO TRABOCCHI

*Chef Owner Fabio Trabocchi
Executive Chef Ed Scarpone
Chef de Cuisine Alex Rosser
Corporate Pastry Chef Brandon Calzahn*

*Colors & Leaves of the Garden
Pluots & Spring Radish*

16

Burrata

Artichoke Scafata, Pesto Genovese, Sorrento Lemon

18

Yellowfin Tuna Carpaccio

Ascolana Olives, Tonnato Sauce, Meyer Lemon

28

Agnolotti Robiola Bosina

Sweet Peas, Aged Sherry, Mangalitsa Prosciutto

28

Spaghetti Neri

Razor Clams, Fava Beans, Sea Urchin Crema

30

Artisanal Cured Meats & Cheeses

Small (serves 2-3) 28

Large (serves 4-6) 48