

# FLOR de SAL

## BAR

### MENU

#### ANTIPASTO 🥑🌿🍷 15

Marinated Artisanal Italian Olives, Pepperonata, Balsamic Grilled Seasonal Vegetables, Grilled Sourdough, Extra virgin Olive Oil

#### FLOR DE SAL BURRATA 🥑🌿🍷 26

Fior di Sale di Sicilia, Oliva Bella di Cerignola, Balsamic Marinated Heirloom Baby Tomato, Grilled Sourdough

#### OSTRICHE 1/2 DOZEN 🦪🍷🌿 32

Chef's Selection of Oysters, White Balsamic Mignonette, Lemon, Lime

#### BRUSCHETTA ARTIGIANALE 🌿🍷🐷 18

Heirloom Baby Tomato | Formaggi e Tartufo | Prosciutto e Burrata

#### POLPETTINE ALLA NAPOLETANA 🌿🍷🐷🍷 22

Slow Cooked Veal-Pork Meatballs, Polenta e Parmigiano Reggiano DOP di Emilia, Ricotta Pepato, San Marzano Pomodoro DOP

#### TONNO IN TONNATO 🌿🐟🍷🍷 34

Mediterranean Tuna, Pickled Onion, Calabrian Chile, Tonnato Sauce, Peperoncini Peppers, Artisanal Greens, Garlic Chips, Toasted Oregano Bun

#### COSTOLETA BRASATA 🍷🌿🍷 58

Polenta Tartufo, Roasted Root Vegetables, Citrus Gremolata, Garlic Chips, Chianti Glaze

#### PATATE FRITTE 🍷🍷 16

Crispy Heirloom Fingerling Potato, Rosemary, Garlic, Caramelized Onions, Calabrian Pepper Aioli

Egg 🥑 Dairy 🌿 Fish 🐟 Shellfish 🦪 Gluten free 🍷 Pork 🐷 Nuts 🌿 Vegan 🌿 Vegetarian 🍷 Sesame 🌿 Soybeans 🍷 Wheat 🌿

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDER COOKED EGGS, MEATS, OR SEA FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.