

FLOR de SAL

DINNER

MENU

ANTIPASTI FREDDI

GRILLED ROMAINE LETTUCE 🥬🥑🌾 25

Parmigiano Reggiano, Roasted Garlic Aioli, Cantabrian Anchovies

PROSCIUTTO DI SAN DANIELLE 🥓🌾 27

Dry Cured Ham, Balsamic Infused Melon, Mint White Balsamic Vinaigrette

CARPACCIO 🥩🌿 29

Prime Tenderloin, Parmigiano Reggiano, Balsamic Aioli, Pine Nuts

BURRATA 🍷🌾 34

Roasted Peppers, Olives, Seasonal Vegetables, Grilled Sourdough

ANTIPASTI CALDI

FRITTO MISTO 🦐🦑🌾 28

Shrimp, Calamari Rings, Pomodoro, Calabrian Chile

CHARCOAL GRILLED OCTOPUS 🦑🌾 33

Shrimp Broth, Fingerling Potato, Kalamata Olives

NEAPOLITAN STYLE MEATBALL 🍷🥩🌾 24

Pomodoro, Polenta e Parmigiano, Black Pepper Ricotta

VONGOLE AL AGLIO E OLIO 🦑🌾🍷 26

Littleneck Clams, White Wine, Calabrian Chile, Arugula, Grilled Sourdough

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.

PASTA ARTIGIANALE

SPAGHETTI POMODORO 🍳🌾 26
Pomodoro, Parmigiano Reggiano, Basil, Extra Virgin Olive Oil

SPAGHETTI CARBONARA 🍳🥩🌾 30
Guanciale, Parmigiano Reggiano, Cured Egg Yolk, Black Pepper Crumb

PAPPARDELLE BOLOGNESE 🍳🥩🌾 36
Ragu alla Bolognese, Pomodoro, Parmigiano Reggiano, Heirloom Tomato

LINGUINI VONGOLE 🐟🦪🌾🍷 38
Littleneck Clams, Calabrian Chile, White Wine, Garlic, Butter

MUSHROOM FETUCCINI 🍳🌾 38
Wild Forest Mushroom, Parmigiano Reggiano, Butter, Porcini Salt

RAVIOLI AI QUATTRO FORMAGGI 🍳🌾 28
Parmigiano Reggiano, Gorgonzola Crema, Heirloom Tomato Confit

SHRIMP RAVIOLI 🐟🦪🌾 55
Shrimp Ravioli, Caviar, Pomodoro, Parmigiano Reggiano, Chili Salt

AGNOLOTTI DI PORCINI 🍳🌾🥩 28
Porcini Ricotta Agnolotti, Porcini Au Jus, Wild Forest Mushrooms, Brown Butter, Pine Nuts

RISOTTO

FISHERMANS RISOTTO 🌾🐟🦪🍷 46
Jumbo Prawn, Littleneck Clams, Crispy Calamari, Shrimp Broth, Parmigiano Reggiano

MUSHROOM RISOTTO AL PARMIGIANO 🌾 32
Parmigiano Reggiano, Wild Forest Mushrooms, Parmesan Crisp, Extra Virgin Olive Oil

PESCE E CROSTACEI

BRANZINO 🌾🐟🍷 45
Crispy Branzino Filet, Fennel, Broccolini, Sundried Tomato Sofrito, Lemon Sauce

SALMONE 🌾🐟🌾 46
Ora King Salmon, Oreganata Crust, Cannellini Beans, Broccolini, Piquillo Pepper

SWORDFISH ALLA PUTTANESCA 🐟🍷 48
Mibrasa Smoked Swordfish Filet, Puttanesca Ragu, Broccolini, Crispy Capers

MANZO E POLLO

PETTO DI POLLO 🍷🌾 39
Organic Bone-In Chicken Breast, Wild Mushrooms, Root Vegetables, Garlic-Herb Au Jus

14 OZ GRASS FED RIBEYE 🍷 68
Gras Fed Ribeye from Silver Fern Farm, New Zealand. Broccolini, Roasted Garlic, Steak Sauce

BRAISED SHORT RIB 🌾 58
Chianti Glaze, Polenta, Roasted Baby Root Vegetables, Citrus Gremolata

TO SHARE:

VEAL ALLA MILANESE 🍳🌾 98
Bone-in Veal Chop, Pomodoro, Mozzarella Fior di Latte, Parmigiano Reggiano, Basil

SIDES | 14 EACH

INSALATA MISTA 🍷🌾
Local Greens, Heirloom Tomatoes, Ricotta Salata, Balsamic Vinaigrette

PATATE FRITTE 🍷
Fingerling Potato, Garlic, Caramelized Onions, Calabrian Pepper Aioli

GRILLED SEASONAL VEGETABLES 🥬
Market Vegetables, Himalayan Salt

POLENTA 🍷🌾🍷
Brown Butter Polenta, Parmigiano Reggiano, Garlic, Black Pepper Ricotta

RISOTTO PARMIGIANO REGGIANO DOP 🍷🌾
Parmigiano Reggiano, Shallot Confit

BROCCOLINI 🍷🌾🍷
Broccolini, Cannellini Beans, Red Piquillo Peppers

PENNE PASTA 🌾
Pomodoro, Parmigiano Reggiano, Basil