In the Raw
- Yellowtail/Tiger’s Milk/Radish/Fresno Chili 25
- Spicy Salmon Tartare Cones/Avocado Mousse/Salmon Caviar 21
- Spicy Chili Tuna/Crispy Arancini 25
- Hawaiian Bigeye Tuna/Caviar/Creme Fraiche/Shrimp Chips 28

Starters
- Salt & Pepper Calamari/Aioli Nero/Blistered Shishitos/Lime 24
- Caesar/Romaine Lettuce/Parmesan/Anchovies/Croutons 20
- Fia Italian Chopped Salad/Salami/Truffle Vinaigrette 21
- Burrata/Figs/Smoked Prosciutto/Walnuts 25
- Grilled Spanish Octopus/Salsa Macha/Grilled Avocado 32
- Peaches & Ricotta/Endives/Prosciutto/Truffle Honey 25
- Blue Crabcake/Pickled Italian Vegetables/Thai Avocado Salsa 28
- Marinara Braised Meatballs/Parmesan/Basil/Grilled Bread 24

Handmade Pastas
- Tortellini/Porcini Mushroom/Asparagus/Spinach/Pearl Onion 34
- Handmade Cavatelli/Parmesan/Brown Butter/Fresh Shaved Black Truffle 42
- Lasagna/”Impossible Meat” Bolognese/Spinach/Almond Béchamel 32
- Lobster Capellini “El Nero”/Basil/San Marzano Tomato 38
- Pasta Pomodoro/Zucchini/Squash Blossom/Goat Cheese 32
- Sweet Corn Agnolotti/Blue Crab/Sauce Cardinal 34

Farmer’s Market
- Grilled Corn/Brown Butter/Freshly Shaved Black Truffle 28
- Tender Stem Brocollini/Meyer Lemon/Calabrian Chili/Almonds/Garlic 21
- Crispy Brussels Sprouts/Pomegranate/Nuoc Cham 20
- Char-Grilled Cauliflower/Hummus/Sweet & Sour Pistachios 22

From The Grill
- 12oz Ribeye Cap/Salsa Rossa/Asparagus/Chili Lemon Butter 75
- Peppered Crusted Ahi Tuna/Polenta/Sicilian Salsa/Squash Blossom 47
- Please inquire with your server about our seasonal and market driven daily specials from the grill.

Entrées
- Roast Branzino/Almonds/Spinach/Chanterelle/Pea&Corn/Sauce Vin Jaune 58
- Half Crispy Duck/Pickled Vegetables/Pistachio Flatbread/Blended Spices 49
- Pan-Seared Red Snapper/Citrus Butter Sauce/Potatoes en Papillote 48
- Seared Diver Scallops/Spring Pea Tortellini/Pancetta/Carrots/Shaved Snap Pea 46
- Seafood Risotto/Lobster/Shrimp/Scallops/Octopus 46
- Mary’s Organic Chicken ‘Parmesan’/Mozzarella di Bufala/Pomodoro 39
- Pot Roast Short Rib/Winter Vegetables/Creamed Spinach/Celery Root Gratin 47

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 4% CHARGE IS ADDED BY THE RESTAURANT TO ALL CHECKS TO HELP OFFER HEALTHCARE COVERAGE TO OUR EMPLOYEES.
PLEASE LET US KNOW IF YOU HAVE QUESTIONS. THANK YOU FOR SUPPORTING A HEALTHIER STAFF.

Executive Chef Brendan Collins
COCKTAILS

FIA COLLINS 20
Essence Vodka,
Fresh Citrus, Peach, Sparkling Water

ADELAIDE SPRITZ 18
Gin, Lime, Raspberry, Ginger,
Hint of Basil, Sparkling Wine

PINK PANTHER 18
Vodka, Fresh Lemon, Cactus Pear, Ginger,
Aquafaba, Cinnamon

MOULIN ROUGE 18
Gin, Fresh Lemon, Raspberry,
Rouge, Select, Cacao

TROPICI 17
Blanco Tequila, Fresh Lemon, Mint,
Pomegranate, Tropical Red Bull

PARDON MY PEACH 20
Reposado Tequila, Peach, Citrus,
Aperol, Chocolate Bitters

SMOKE SHOW 20
Mezcal, Passion Fruit, Lemon,
Clement d’Orange, Pepper Heat

FIG JAM 18
Mezcal, Rubino, Rosato,
Bitters, Orange Twist

APPLES AND ORANGES 21
Rye Whiskey, Apple Spice,
Amaro, Nutmeg

EAST SIDE COCKTAIL 21
Gin, St. Germain, Vanilla,
Preach Lime

BEER

Stiegl- ‘Radler’ Grapefruit 500ml 2.3% 10
Boomtown Brewery- ‘Mic-Czech’ Pilsner 16oz. 5.6% 12
The Bruery- Ruekeller Helles Lager 16oz. 5.2% 12
Boomtown Brewery- ‘Limelight’ IPA 16oz. 7% 12
Gulden Draak- Triple Ale 750ml 10.5% 32

BY THE GLASS

BUBBLES
nv Montefresco, Prosecco, Glera, Venetto, Italy 18
nv Lucien Albrecht, Pinot Noir, Alsace, France 18
nv Nicolas Feuillatte, Brut, Champagne, France 24

WHITE
2020 Patin, Arneis, Piemonte, Italy 16
2020 Agricola Punica Samas Isola dei Nuraghi, Vermentino, Sardinia, Italy 17
2020 Jean-Jaques Auchere, Sauvignon Blanc, Sancerre, France 20
2020 Trefethen, Chardonnay, Oakville, Napa, CA 22
2018 Vincent Careme, ‘Spring’, Chenin Blanc, Vouvray, France 18

ROSE
2021 Margerum ‘Riviera Rose’, Counoise/Cinsault/Grenache, Santa Barbara, CA 18

RED
2018 Cherchi Cannonau, Grenache, Sardinia, Italy 17
2014 Barham Mendelson, Pinot Noir, Russian River Valley, Sonoma County, CA 20
2017 Luigi Stoppiano, ‘Cesare’, Nebbiolo, Barolo, Piemonte, Italy 24
2016 Arbalest, Merlot/Cabernet Blend, Bordeaux, France 20
2018 Farm, Cabernet Sauvignon, Oak Knoll, Napa CA 28

(Parties of 6 and more will include a 20% service charge on the final bill. This service charge is subject to state tax)